




STARTERS & CHILLED SEAFOOD

 **GRILLED SHRIMP CHIMICHURRI** 18
Whipped goat cheese, maque choax, cilantro aioli

 **MARKET CLAMS OR OYSTERS** MP
4 each, Chef's daily selection, mignonette, cocktail sauce

 **SHRIMP COCKTAIL** 20
Cocktail sauce

 **LAMB LOLLIPOPS** 26
Marinated and grilled, roasted blueberry honey
fig gastrique, mint purée

 **PAN SEARED SCALLOPS** 32
Brown butter sweet potato purée, shaved Brussels sprouts

CLAMS CASINO 20
Panko breadcrumbs, red bell peppers, lemon, bacon

 **CANDIED PORK BELLY** 18
Granny Smith apple puree, fig gastrique

QUEEN PATRICIA'S CRAB CAKES 24
Panko breaded, jumbo crab meat, creole remoulade, pickled red
cabbage slaw

 **CHILLED SEAFOOD DELUXE** MP
For Two or Four
Chilled South African lobster tail,
jumbo shrimp, oysters, clams, crab

SOUPS

FRENCH ONION SOUP 10
Hearth-baked, Swiss and provolone cheese

MILLION DOLLAR CHILI 12
USDA prime rib, aged sharp cheddar cheese,
crème fraîche, fresh jalapeño, chorizo sausage

SALADS

CLASSIC CAESAR 15
Toasted garlic croutons, Parmesan cheese, resort-made dressing

HOUSE SALAD 14
Chopped romaine lettuce, cucumbers, pickled onions, grape
tomatoes, toasted garlic croutons, choice of dressing

ICEBERG WEDGE 16
Iceberg lettuce, crumbled bleu cheese, cucumbers, grape
tomatoes, tobacco onions, buttermilk bleu cheese dressing

 **FALL HARVEST SALAD** 16
Spinach and spring mix blend, poached apples, dried cranberries,
toasted walnuts, feta cheese, maple vinaigrette

 **BEET & BURRATA SALAD** 17
Red and golden beets, arugula, pine nuts, pickled red onions, matchstick carrots, pomegranate balsamic vinaigrette

POTATOES

**ROASTED GARLIC WHIPPED
IDAHO POTATOES** 12

AU GRATIN POTATOES 12
Thinly sliced white potatoes, cheddar cheese sauce

**KOSHER SALT-CRUSTED
BAKED POTATO** 12

POMMES FRITES 10
Truffle oil, Parmesan cheese, parsley

JUMBO SWEET POTATO 12
Cinnamon brown sugar butter

SIDES

LOBSTER MACARONI AND CHEESE 22
Cavatappi pasta, cheddar cheese sauce, tobacco onions

 **BROCCOLINI** 14
White wine, garlic, chili flakes

 **GRILLED ASPARAGUS** 14
Garlic oil, roasted sweet peppers, Parmesan cheese

 **MAPLE GLAZED CARROTS** 14
Whipped goat cheese, toasted pecans

 **SAUTÉED CREMINI MUSHROOMS** 14
Butter, garlic, Madeira wine

 **CREAMED CORN** 13
Pancetta, roasted sweet and poblano peppers

 Denotes Gluten Free items



STEAK

Every certified steak at The Western Door is carefully wet-aged for a minimum of 28 days, achieving the highest level of quality, tenderness, succulence, and flavor, and is topped with our signature Chef-curated spice blend. From first bite to the last, you'll savor a richness and depth of flavor that define The Western Door.

ON THE BONE

32 OZ. PORTERHOUSE 115

Sautéed cremini mushrooms, Marsala wine demi-glace

20 OZ. BONE-IN RIBEYE 80

32 OZ. TOMAHAWK 140

OFF THE BONE

8 OZ. FILET MIGNON 65

12 OZ. FILET MIGNON 90

14 OZ. NY STRIP 62

24 OZ. DELMONICO 68

PRIME RIB 50 or 68

16 oz or 24 oz

STEAK ACCOMPANIMENTS

Oscar Style 25

King Louie 30

Scallops 32

Shrimp 20

Sautéed Mushrooms and Onion 5

BUTTERS AND SAUCES

WD signature Southwest steak sauce, béarnaise sauce, hollandaise sauce, bourbon demi-glace, bleu cheese butter, black truffle butter, bacon cheddar butter, gorgonzola cheese

SEAFOOD

FLOUNDER MEUNIÈRE 40

Browned butter, lemon, wild rice

 SOUTH AFRICAN TRINITY LOBSTER TAIL 58 | 82

8 oz. or 12 oz. cold water tail, broiled, drawn butter

 FAROE ISLAND SALMON 48

Blackened, roasted corn and bacon succotash, lemon dill beurre blanc

 ESCALOPE SEA BASS 60

Celeriac purée, sautéed red chicory, bordelaise sauce

SEA SCALLOPS 65

Cranberry maple cheddar risotto, candied hazelnuts

MAINE LOBSTER PAPPARDELLE 60

Grape tomatoes, garlic, lemon, lobster sauce, chorizo, grated Parmesan cheese

ENTRÉES

PHYLLO STUFFED CHICKEN 48

Ricotta cheese, roasted red peppers, mushroom demi-glace, grilled asparagus

PETIT SURF & TURF 85

6 oz. filet mignon & 7 oz. lobster tail

WD BURGER 30

Certified Angus Beef ribeye blend, sautéed balsamic onions, arugula, pork belly, smoked provolone cheese, aioli, brioche roll

BERKSHIRE PORK CHOP 44

Breaded and fried, mashed potatoes, asparagus, Marsala caramel

 BRAISED SHORT RIBS 56

Smoked Gouda mashed, roasted spike carrots, cipollini onions, lemon garlic gremolata

Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness. 20% gratuity added to parties of 8 or more, and one check will be presented unless split checks are requested prior to ordering. Please inform your server of any food allergies or dietary restrictions. Our chefs will gladly tailor your experience to your needs.

 Denotes Gluten Free items