



## STARTERS & CHILLED SEAFOOD

**CARIBBEAN JERK SALMON TOSTADAS** 18  
Grilled pineapple, peach and coconut salsa, sticky rice

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

 **SHRIMP COCKTAIL** 20  
Cocktail sauce


**STEAK BITES** 23  
USDA prime sirloin steak, maple glazed berkshire pork belly,  
garlic butter sauce

 **SEA SCALLOPS** 35  
Fried risotto cake, sweet corn puree with peach chutney

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

 **CANDIED BACON** 18  
Black pepper caramel, apple-fennel slaw

**QUEEN PATRICIA'S CRAB CAKES** 24  
Pan-seared, lime chipotle aioli, mango cucumber  
slaw, white balsamic pickled radishes

 **CHILLED SEAFOOD DELUXE** MP  
2 guests or 4 guests  
Chilled South African rock lobster tail, jumbo shrimp,  
oysters, clams, crab claws

## SOUPS

**FRENCH ONION SOUP** 10  
Hearth-baked, Swiss and provolone cheeses

**MILLION DOLLAR CHILI** 12  
USDA prime rib, aged sharp cheddar cheese, crème fraiche,  
fresh jalapeño, chorizo sausage, jalapeño-cheddar cornbread

## SALADS

**CLASSIC CAESAR** 15  
Toasted garlic croutons, resort-made dressing

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

**SHAVED BEET AND CARROT SALAD** 16  
Arugula and spring mix blend, baby red radishes, pickled red  
onion, toasted pine nuts, goat cheese, citrus scallion dressing

**WATERMELON & FETA** 15  
Arugula, toasted pistachios, baby red radishes, mint,  
honey-lime vinaigrette

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

## POTATOES

**ROASTED GARLIC WHIPPED  
IDAHO POTATOES** 10

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

**KOSHER SALT-CRUSTED  
BAKED POTATO** 10

**TWICE-BAKED POTATOES** 12  
Cheddar cheese, bacon, chives

**JUMBO SWEET POTATO** 10  
Cinnamon brown sugar butter

## SIDES

**LOBSTER MACARONI AND CHEESE** 20  
Cavatappi pasta, cheddar cheese sauce, tobacco onions

**WD ONION RINGS** 12  
Spanish onions, hand-breaded, blooming onion sauce

 **GRILLED ASPARAGUS** 10  
Garlic oil, roasted sweet peppers, parmesan cheese

 **MISO CHILI ROASTED BROCCOLI** 14  
Soy sauce, miso paste, maple syrup

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

 **CREAMED SPINACH** 12  
Béchamel and Gruyère cheese



## STEAK

The Western Door's Certified Prime Steaks are of the highest quality and is considered to be the most tender, juicy and flavorful with having a higher level of marbling. Our steaks are wet aged a minimum of 28 days and then topped with our signature spice blend that our chefs have created.

### ON THE BONE

32 OZ. PORTERHOUSE 135

Sautéed cremini mushrooms, Marsala wine demi-glace

20 OZ. BONE-IN RIBEYE 72

32 OZ. BLACK ANGUS  
TOMAHAWK RIBEYE 140

### OFF THE BONE

24 OZ. DELMONICO 68

8 OZ. FILET MIGNON 60

12 OZ. FILET MIGNON 78

10 OZ. MANHATTAN FILET MIGNON 90

14 OZ. NY STRIP STEAK 62

PRIME RIB 48 or 68  
16 oz or 24 oz

## STEAK ACCOMPANIMENTS

Oscar Style 25

King Louie 30

Sautéed Mushrooms and Onions 5

## BUTTERS AND SAUCES 5

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

## SEAFOOD

 SEA BASS & SHRIMP 62  
Citrus fennel slaw, lemon saffron sauce

 SOUTH AFRICAN TRINITY ISLAND LOBSTER TAIL 58 or 80  
8 oz. or 12 oz. cold water tail, broiled, drawn butter

 FAROE ISLAND SALMON 48  
Braised baby bok choy, carrot miso purée

MAINE LOBSTER LINGUINE 62  
Tomato, garlic, lemon, lobster sauce, chorizo, grated Parmesan cheese


## ENTRÉES

CHICKEN CORDON BLEU 48  
Prosciutto, Gruyère cheese, panko bread crumbs, pommes pavè, Gruyère cheese sauce

PETITE SURF & TURF 85  
6 oz. filet mignon & 7 oz. lobster tail

HANGER STEAK 54  
Pommes frites, shaved Brussel Sprouts and chimichurri

BERKSHIRE PORK CHOP 44  
Breaded and fried, mashed potatoes, asparagus, Marsala caramel

 BRAISED SHORT RIB 56  
Smoked gouda mashed, roasted spike carrots, cipollini onions, lemon garlic gremolata

Please notify server of any food allergies.

 Denotes Gluten Free items