

STARTERS

CLAMS CASINO 14
Havarti cheese, casino butter

MARYLAND CRAB CAKES 16
Roasted red pepper aioli

SCALLOPS 16
Bacon wrapped, creole remoulade

COCONUT SHRIMP 23
Coconut-dusted, piña colada dipping sauce,
pineapple mango salsa
Also available in a half portion 11

QUESO CRAB DIP 16
Wonton Chips

HUNGARIAN PEPPERS 15
Sausage, three cheese stuffing

POWDER FLATBREAD 12
Grilled focaccia, smoked bar-b-que short-rib, red onions,
smoked cheddar, arugula, and balsamic glaze

STUFFED MUSHROOMS 15
Chorizo, smoked cheddar

CHEESE & CHARCUTERIE
Domestic & imported cheeses, cured &
smoked meats, house pickled vegetables
For two 15 For four 30

CHILLED SEAFOOD

MARKET CLAMS OR OYSTERS 3 each
Chef's daily selection, mignonette, cocktail sauce

CHILLED GULF SHRIMP 16
Cocktail sauce

CHILLED SEAFOOD DELUXE
Chilled lobster tail, shrimp, oysters, clams, Alaskan king crab
For two 75 For four 120

SOUPS

FRENCH ONION SOUP 9
Hearth-baked, Swiss and provolone

LOBSTER BISQUE 11
Lobster, brandy, crème fraiche

SEAFOOD CHOWDER 11
Crab, shrimp, scallops, clams, mussels

SALADS

CLASSIC CAESAR 9
Toasted garlic crouton, house-made dressing

ICEBERG WEDGE 10
Bacon, red onion, bleu cheese, balsamic

CHOPPED SALAD 9
Hearts of romaine, zucchini, squash, tomatoes,
olives, garbanzo beans, roasted garlic vinaigrette

POTATOES

GARLIC MASHED POTATOES 8

**KOSHER SALT-CRUSTED
BAKED POTATO** 8

ROASTED SWEET POTATO 8

FRESH-CUT STEAK FRIES 8

ROASTED FINGERLING POTATOES 8

SIDES

RISOTTO 9
Shrimp, sweet pepper, Havarti

**BREADED
ONION RINGS** 8
Red pepper garlic aioli

ASPARAGUS 8
Balsamic glaze

**MUSHROOMS
OR ONIONS** 8
Sautéed

SAUTÉED CORN 8
Bacon and sweet pepper

**SQUASH
MEDLEY** 8
Tomatoes, onion,
and garlic

BROCCOLI 8
Steamed, hollandaise

STEAKS

The Western Door's certified steaks are of the highest quality available. Brought to you by ranchers across America, they exceed USDA standards for Prime and Choice beef. Our steaks are perfectly wet-aged a minimum of 28 days, guaranteeing the highest level of tenderness, juiciness and flavor.

All steaks brushed with whole butter and topped with Maldon sea salt.

ON THE BONE

24 oz PORTERHOUSE 55
Full-flavored

18 oz KANSAS CITY 38
Bone-in strip

20 oz BONE-IN RIB EYE 45
Well-marbled

16 oz BONE-IN FILET MIGNON 56
Exquisitely flavorful

16 oz SHORT RIBS 36
Smoked, slow-braised

OFF THE BONE

20 oz DELMONICO 45
Bacon, cracked black pepper,
smoked cheddar butter

8 oz FILET MIGNON 39
Elegant

12 oz FILET MIGNON 48
Tender

14 oz NEW YORK STRIP 38
Full-bodied

PRIME RIB 33 or 43
16 oz or 24 oz

SURF & TURF

PETITE SURF & TURF 65
6 oz filet mignon and 7 oz lobster tail

LOBSTER TAIL 50 or 75
8 oz or 12 oz, cold water tail, broiled, drawn butter

ALASKAN KING CRAB LEGS 35 or 65
8 oz or 16 oz, steamed, drawn butter


ENTRÉES

ATLANTIC SALMON 36
Pan seared, bed of spinach, white bean,
tomato and fresh herbs

LAMB CHOPS 42
Grilled, blackberry glaze

FREE-RANGE CHICKEN BREAST 32
Grilled, smoked mushroom and Maderia sauce

BERKSHIRE PORK CHOP 30
Brined, grilled, pineapple chutney

 **WD STEAK SANDWICH** 32
Grilled prime rib, caramelized onions, bleu cheese,
arugula, signature steak sauce, steak fries

SEA SCALLOPS 36
Smoked corn relish

SWEET & SPICY SHRIMP 36
Cumin mango honey, with coconut lime risotto

 **WD CHICKEN BREAST** 32
Broccoli, aged cheddar cheese sauce

SIGNATURE BURGER 28
Western NY Steak on Weck
House ground blend of prime rib and choice of beef.
Finished with NY State extra sharp cheddar, sautéed
onions and horseradish cream sauce. Served on a
Casino made weck roll.