

STARTERS

CLAMS CASINO 14

Havarti cheese, casino butter

MARYLAND CRAB CAKES 16

Roasted red pepper rémoulade

SEARED SCALLOPS 16

Smoked corn relish

COCONUT SHRIMP 23

Coconut-dusted, piña colada dipping sauce,
pineapple mango salsa

Also available in a half portion 11

HUNGARIAN PEPPERS 15

Sausage, three cheese stuffing

WD FLATBREAD 12

Grilled focaccia, sliced rib eye,
roasted tomato, smoked Gouda

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 fraîche

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

Sweet potato, cranberry

BREADED ONION RINGS 8

Red pepper garlic aioli

ASPARAGUS 8

Balsamic glaze

MUSHROOMS OR ONIONS 8

Sautéed

CREAMED SPINACH OR CORN 8

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
Slow-braised

OFF THE BONE

20 oz DELMONICO 45
Bleu cheese 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

6 oz FILET MIGNON AND 7 oz LOBSTER TAIL 65
Roasted fingerling potatoes, vegetable of the day

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, maple glazed

LAMB CHOPS 42
Grilled, roasted cipollini onions, minted jus

FREE-RANGE CHICKEN BREAST 32
Goat cheese stuffed, sage-roasted, light Madeira pan jus

BERKSHIRE PORK CHOP 30
Hard cider brined, char-grilled, apple bourbon chutney

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

SEA SCALLOPS 36
Smoked tomato broth, jicama slaw

SWEET 'N' SPICY SHRIMP 36
Sautéed, chipotle cream sauce, sweet corn soufflé

 **WD CHICKEN BREAST** 32
Cabernet, three onion reduction

SIGNATURE BURGER 28
House blend of prime, chuck, wagyu beef, sautéed onions, mushrooms, house steak aioli, Havarti cheese, house-made pretzel roll, kettle fried potato chips