

STARTERS

CLAMS CASINO 14
Havarti cheese, casino butter


MARYLAND CRAB CAKES 16
Roasted red pepper rémoulade

SEARED SCALLOPS 16
Grilled mushrooms, parsley, truffle oil

COCONUT SHRIMP TREE 23
Coconut-dusted, piña colada dipping sauce,
pineapple mango salsa
Also available in a half portion 12

CRAB QUESO 14
King Crab, jalapeño, smoked cheddar

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, lobster, shrimp, scallops, clams, mussels

POTATOES

GARLIC MASHED POTATOES 8

**KOSHER SALT-CRUSTED
BAKED POTATO** 8

ROASTED SWEET POTATO 8

FRESH-CUT STEAK FRIES 8

ROASTED FINGERLING POTATOES 8

SALADS

CLASSIC CAESAR 9
Toasted garlic croutons, house-made dressing

ICEBERG WEDGE 10
Bacon, red onion, bleu cheese

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

SIDES

RISOTTO 9
Corn, sweet peppers, smoked cheddar

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

ASPARAGUS 9
Balsamic glaze

**MUSHROOMS
OR ONIONS** 8
Sautéed

ROASTED HARVARD BEETS 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

PORTERHOUSE 55
24oz, full-flavored

KANSAS CITY 40
18oz, bone-in strip

BONE-IN RIB EYE 46
20oz, well-marbled

BONE-IN FILET MIGNON 54
16oz, exquisitely flavorful

SHORT RIBS 36
16oz, slow-braised

OFF THE BONE

DELMONICO 45
20oz, bleu cheese butter

FILET MIGNON 39
8oz, elegant

FILET MIGNON 48
12oz, tender

NEW YORK STRIP 39
14oz, full-bodied

PRIME RIB 35 or 46
16 oz or 24 oz

SURF & TURF

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

LOBSTER TAIL 45 or 75
7 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
Roasted root vegetables, apple and fennel glaze

LAMB CHOPS 42
Grilled, lemon rosemary

FREE-RANGE CHICKEN BREAST 32
Boursin stuffed, bing cherry port wine demi-glace

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

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

SEA SCALLOPS 36
Smoked corn relish

SWEET & SPICY SHRIMP 36
Bacon wrapped, honey chipotle mole sauce

 **WD CHICKEN BREAST** 32
Smoked mushroom, Madeira demi-glace

SIGNATURE BURGER 28
House blend of prime, chuck and Wagyu beef, sautéed onions, mushrooms, house steak aioli and havarti cheese on a house-made pretzel roll, kettle fried potato chips