

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

STUFFED MUSHROOMS 15
Chorizo, smoked cheddar

CHEESE BOARD
Domestic and imported cheeses, mustards,
and assorted crisps
For two 12 For four 24

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, cucumbers, tomatoes, olives,
garbanzo beans, ranch dressing

ROASTED BEET 9
Spring greens, goat cheese, orange clove vinaigrette

BLT SALAD 10
Shredded iceberg, heirloom tomatoes,
crisp honey bacon, honey mustard dressing

POTATOES

GARLIC MASHED POTATOES 8

**KOSHER SALT-CRUSTED
BAKED POTATO** 8

ROASTED SWEET POTATO 8

FRESH-CUT STEAK FRIES 8

ROASTED FINGERLING POTATOES 8

RISOTTO 9
Asparagus, sweet peppers,
sharp cheddar

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

ASPARAGUS 8
Balsamic glaze

SIDES

**MUSHROOMS
OR ONIONS** 8
Sautéed

GREEN BEANS 8
Sweet peppers, almonds

CAULIFLOWER 8
Chilled, spicy pickled

BROCCOLI 12
Cheddar cheese sauce

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

OFF THE BONE

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

8 oz FILET MIGNON 40
Elegant

12 oz FILET MIGNON 50
Tender

14 oz NEW YORK STRIP 38
Full-bodied

PRIME RIB 33 or 43
16 oz or 24 oz

ADD TO ANY STEAK

Oscar style 16 • King Louie 20

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 40 or 70
8 oz or 16 oz steamed, drawn butter

ENTRÉES

**MEDITERRANEAN SEARED
ATLANTIC SALMON** 36
Tomatoes, olives, capers, zucchini,
onions, garlic, olive oil

GRILLED LAMB RACK 42
Rosemary garlic grilled, lamb demi-glace

LOBSTER MAC-N-CHEESE 36
Cavatappi pasta with lobster claw and tail

BERKSHIRE PORK TENDERLOIN 32
Thick slices, cinnamon chipotle rubbed,
pineapple salsa

**GRILLED MARCHO FARMS
VEAL TOP ROUND CUTLETS** 38
Lemon caper butter, house-made spätzles

SEA SCALLOPS 36
Parmesan crusted, sherry tarragon marinara

SWEET 'N SPICY SHRIMP 36
Spicy teriyaki, scallions, sweet peppers,
Havarti risotto

 **WD CHICKEN BREAST** 32
Mushroom, Madeira, sage sauce

**OPEN FACED BRUSCHETTA
BURGER** 28
Fresh Buffalo mozzarella, heirloom tomato,
basil, on garlic focaccia