



STARTERS & CHILLED SEAFOOD

- 

SHRIMP COCKTAIL

24

Colossal tiger shrimp
- 

QUEEN PATRICIA CRAB CAKES

24

Panko breaded, jumbo lump crab,
Cajun remoulade, citrus frisée
- CLAMS CASINO

21

Jumbo lump crab, chopped clams, Havarti cheese,
bell peppers, panko bread crumbs, bacon
- ON-THE-SHELL OYSTERS

5 EACH

Daily selection, mignonette, cocktail sauce, lemon wedge
- ON-THE-SHELL CLAMS

4 EACH

PEI middle neck, mignonette, cocktail sauce, lemon wedge
- CHILLED SEAFOOD DELUXE

For 2 140 | For 4 190

Chilled lobster tail, jumbo shrimp,
clams, oysters, king crab legs
- CANDIED PORK BELLY

16

Cubed pork belly, maple bourbon peppercorn glaze,
sweet & spicy honey garlic sauce
- STUFFED MUSHROOMS

15

Pork sausage, roasted red pepper, spinach,
herb cheese & panko mix

SOUPS

- SOUP DU JOUR

12
- WD FRENCH ONION

12
- LOBSTER BISQUE

14

SALADS

- HOUSE SALAD

13

Chopped romaine lettuce, cucumbers, pickled onions,
grape tomato, garlic herb croutons
Choice of dressings:
Italian, Balsamic, French, Bleu Cheese, Ranch, Caesars
- 

CAESAR SALAD

15

Chopped romaine lettuce, parmesan,
anchovy, garlic herb croutons
- 

ICEBERG WEDGE SALAD

16

Iceberg, crumbled bacon, pickled red onion,
bleu cheese crumbles, grape tomato,
garlic herb croutons, creamy bleu cheese dressing
- CAPRESE SALAD

13

Sliced tomato, fresh mozzarella, basil oil,
balsamic reduction, citrus frisée, crispy prosciutto
- GRILLED PINEAPPLE SALAD

13

Field greens, Tajin grilled pineapple, blueberry,
avocado, toasted pepitas, cotija cheese,
white balsamic citrus vinaigrette

WD SIGNATURE CUTS

Every USDA certified Prime steak at The Western Door is carefully wet-aged for a minimum of 28 days, using the top 2% of all CAB beef achieving the highest level of quality, tenderness, succulence, and flavor, and is topped with our signature Chef-curated spice blend. From first bite to the last, you'll savor a richness and depth of flavor that defines The Western Door.

ON THE BONE

- 24 oz. PORTERHOUSE

82
- 

20 oz. RIBEYE

82
- 32 oz. TOMAHAWK

140

OFF THE BONE

- 8 oz. FILET MIGNON

65
- 12 oz. FILET MIGNON

90
- 

14 oz. NY STRIP

62
- 20 oz. DELMONICO

60
- 24 oz. PRIME RIB

68
- 16 oz. PRIME RIB

50

ENHANCEMENTS

- JUMBO SHRIMP

20
- SCALLOPS

32
- OSCAR STYLE

22
- KING LOUIE

30

TOPPINGS & SAUCES

- 

STEAK SAUCE

4
- CABERNET DEMI-GLACE

4
- BLACK GARLIC BUTTER

4
- GORGONZOLA BUTTER

4
- HOLLANDAISE OR BÉARNAISE

4
- CHIMICHURRI

4

SEAFOOD

- 

LOBSTER TAIL

8 oz. 58 | 12 oz. 85

South African trinity lobster tail, broiled, drawn butter
- FAROE ISLAND SALMON

46

Garlic whipped potato, asparagus, lemon beurre blanc
- PAN SEARED SEABASS

56

Saffron risotto, charred broccolini, harissa sauce
- BLACKENED SCALLOPS

58

Cajun seasoning, mango chutney, bacon jam, citrus frisée
- SEAFOOD CIOPPINO

48

Shrimp, scallops, clams, mussels, linguine, tomato broth

ENTRÉES

- 

PETIT SURF & TURF

100

6 oz. filet mignon, 8 oz. lobster tail,
roasted fingerling potatoes, asparagus,
drawn butter, grilled lemon
- 

BRAISED SHORT RIB

56

Boneless braised, garlic whipped potato,
honey glazed carrots, tobacco onions
- CHICKEN MILANESE

32

Chicken cutlet, arugula, shaved fennel,
grape tomato, citrus vinaigrette, balsamic glaze
- STEAK GORGONZOLA PASTA

38

Pappardelle, steak medallions, spinach,
sundried tomatoes, béchamel sauce,
gorgonzola crumbles

POTATOES & SIDES

- 

ROASTED GARLIC WHIPPED
DAHO POTATOES

12
- JUMBO SWEET POTATO

12
- 

KOSHER SALT CRUSTED
BAKED POTATO

12
- HERB & GARLIC FINGERLING
POTATOES

11
- FRENCH FRIES

9
- 

LOBSTER MAC

22

Cavatappi pasta, cheddar cheese sauce,
tobacco onions
- PARMESAN RISOTTO

9
- 

ASPARAGUS

14
- CHARRED BROCCOLINI

11
- HONEY GLAZED CARROTS

11

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

*Please notify your server of any food allergies.