

## STARTERS & SHARED PLATES



**DEVILED EGGS** 8  
Chef's Selection



**BUFFALO CHICKEN STYLE CAULIFLOWER** 14  
Chickpea Flour Fried, WD Blue Cheese, Carrot & Celery Slaw

**FLASH FRIED CALAMARI & BANANA PEPPER RINGS** 16  
Siriacha aioli, marinara & lemon aioli

**MUSSELS & CHORIZO** 16  
Caramelized Fennel, Pico, Grilled Crouton



**MEDITERRANEAN BOARD** 14  
Flatbread, Crostini & Grissini, Hummus, Marinated Olives, Grilled & Chilled Vegetables

## CROCKS & GREENS



**FRENCH ONION SOUP** 10  
Hearth-baked with Swiss & Provolone

**HEIRLOOM TOMATO BISQUE** 11

**SOUP OF THE DAY** 10

**THE HOUSE SALAD** 9  
Baby Bibb, Red & Gold Beets, Radish, Mariposa Farm Goat Cheese, Sun Dried Strawberry & White Balsamic Vinaigrette

**THE WEDGE** 9  
Baby Iceberg, Cider Cured Bacon, Pickled Red Onion, Pt. Reyes Blue, Crouton, Cherry Tomato, Creamy Blue Cheese Dressing

**CAESAR** 9  
Romaine Hearts, Focaccia Croutons, Parmesan Crisp & White Anchovy

**HEIRLOOM BURRATA CAPRESE** 10  
Basil, Heirloom Tomato, Roasted Garlic Emulsion & Sea Salt



## FLATBREADS

**PEPPERONI & CHORIZO FLAT BREAD** 16  
Tomato Confit, Caramelized Fennel & Manchego Cheese

**PESTO MARGHERITA FLAT BREAD** 14  
Basil Pesto, Mozzarella & Heirloom Tomato

Seneca Buffalo Creek specialty

Seneca Western Door specialty

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.

## THE GRILL

8 OZ FILET MIGNON 39

18 OZ KANSAS CITY STRIP 39



12 OZ HANGER STEAK 26

24 OZ PORTERHOUSE 55

## GRASS-FED

10 OZ RIB EYE 55  
Black River Farms N. Springfield, VT

## WAGYU

12 OZ NY STRIP 65  
Greg Norman Cattle Ranch, Australia

## PRIME

20 OZ BONE IN RIB EYE 65  
6 week wet aged

## BUTTERS & SAUCES 3

HERBED TRUFFLE  
CHIPOTLE BUTTER

CABERNET DEMI  
PEPPERCORN  
BÉARNAISE

## SURF & TURF

THREE GRILLED JUMBO SHRIMP 12  
ALASKAN KING CRAB LEG 1/2 lb 37 1 lb 68

BUTTER POACHED LOBSTER TAIL 52  
OSCAR STYLE 12  
Lump Crab, Béarnaise Sauce & Asparagus Tips

## WD FAVORITES

PRIME RIB 16 oz 35 24 oz 46  
"FREE BIRD" CHICKEN BREAST 29  
Pennsylvania Farms, Thyme Pan Jus  
BERKSHIRE PORK CHOP 29  
Local Cider Brined, Dry Fruit Compote

FAROE ISLAND SALMON 29  
Sustainably Raised, Lemon Honey Glaze

CHILEAN SEA BASS 39  
Baked in fata paper, Lemon Butter, Fresh Herbs

LOBSTER TAIL 56  
Butter Poached with Grilled Lemon

## SIDES MATTER

SMASHED RED POTATOES 7  
with Buttered Leeks  
HOUSE CUT TRUFFLE FRIES 8  
with Curry & Red Chile Ketchups  
TRI COLOR BABY CARROTS 7  
CAMELIZED MUSHROOMS 7

SMOKED GOUDA MAC & CHEESE 8  
BAKED POTATO 7  
WD HASH BROWN 8  
JUMBO ASPARAGUS 9  
ONION RING TOWER 10

## SEAFOOD COUNTER

DAILY SELECTION OF OYSTERS & CLAMS  
ON THE 1/2 SHELL per piece 3

CHILLED GULF SHRIMP COCKTAIL 16



WESTERN DOOR CLAMS CASINO 16  
Jumbo Lump Crab, Havarti Cheese, Crisp Bacon



JUMBO LUMP CRAB CAKE 16  
Arugula & Lemon Aioli



AHI POKE 16  
Spicy Tuna, Avocado, Macadamia Nuts, Cilantro, Red Onion, Wonton Crisps



CHILLED SEAFOOD DELUXE  
for two 75 for four 120  
Lobster Tail, Gulf Shrimp, Alaskan King Crab, Clams, Oysters

## WD BURGERS & SANDWICHES

WD Burgers are a House ground blend of Chuck, Brisket & Sirloin.  
\*Substitute Onion Rings for \$2.

THE WD BURGER  
One 8 oz patty 19 Two 8 oz patties 26  
8 oz House Ground Patties, Yancy's Fancy Sharp Cheddar, Bacon, Lettuce, Tomato & Onion Rings

HOUSE BURGER 19  
8 oz House Ground Patty, Red Chili Onions, Goat Cheese, Bibb Lettuce & Tomato Jam

OYSTER PO' BOY 16  
Lightly Fried, Arugula, Tomato, Cajun Aioli



STEAK FRITES SANDWICH 28  
Grilled Focaccia, Smoked Cheddar, Caramelized Mushrooms and Loaded Pomes Frites



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.