

APPETIZERS

Clams or Oysters Cucumber jalapeno salsa & cocktail sauce, half dozen 11 or 14

Chilled Gulf Shrimp Cocktail sauce 16

Western Door Clams Casino Crab meat, bacon & Havarti cheese 14

Blackened Scallops With pineapple mango salsa 12

Fried Oysters With Cajun coleslaw and ancho dipping sauce 13

Stuffed Hungarian Peppers Sausage and three cheese filled 12

Maryland Crab Cakes Pan-seared with roasted red pepper rémoulade 14

Coconut Shrimp Served with pineapple mango salsa and piña colada dipping sauce 12

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.

APPETIZERS TO SHARE

Smoking Shrimp Tree Coconut-dusted Gulf shrimp, quick-fried, served with pineapple mango salsa and piña colada dipping sauce 21

Chilled Seafood Deluxe Chilled lobster tails, shrimp, oysters, clams & Alaskan king crab with cocktail sauce & shallot mignonette, Small or Large Market Price

SOUPS

French Onion Hearth baked with Swiss and provolone 8

Lobster Bisque Brandy and cream 9

SALADS

Classic Caesar Toasted garlic croutons, homemade dressing 9

Iceberg Wedge Marinated red onion, Maytag bleu cheese dressing 9

Spinach Apple smoked bacon, tangy dressing 9

Boston Bibb New York State maple cured bacon, grilled empire apples and smoked cheddar dressing 9

The Steakhouse Wild field greens tossed with a Cabernet peppercorn reduction 9

Roasted Tomato Stack Fresh mozzarella, spinach, frisee, basil and parsley pesto, with a balsamic reduction 9

Compliment your salad with Maytag bleu cheese 3

Split plate charge for our guests who desire to share a salad 3

SIDES & POTATOES

Lobster Macaroni & Cheese House made, blended with Asiago, fontina and Havarti cheese, topped with buttered crumbs, browned to perfection 14

Fresh Asparagus 8

Steamed Broccoli 8

Sautéed Mushrooms or Onions 8

Sautéed Lemon Garlic Spinach 8

Creamed Corn 8

Garlic Mashed Potatoes 8

Breaded Onion Rings 8

Fresh Cut Steak Fries 8

Kosher Salt-Crusted Baked Potato 8

Roasted Sweet Potato 8

*Please notify your server of any food allergies

STEAKS

The Western Door steaks are specially selected USDA Chairman's Reserve Prime and Choice cuts that are wet-aged a minimum of 28 days. Only native U.S. cattle are used to ensure the highest quality and flavor.

Filet Mignon 8oz or 12oz, the king of all cuts with a melt-in-your-mouth tenderness 36 or 44

New York Strip 14 oz, this all-American favorite has a full-bodied texture slightly firmer than the rib eye 34

Kansas City 18oz bone-in strip, this popular cut enhances flavor and texture 30

Bone-In Filet Mignon 16oz, a larger bone-in version of this superb cut 46

Bone-In Rib Eye 20oz, well marbled for peak flavor, this is considered one of the juiciest cuts 40

Porterhouse 24oz, enjoy the full flavor of the strip and the tenderness of the classic filet 46

A CUT ABOVE THE REST

Dry-Aged Delmonico 14oz, aged for a minimum of 28 days in a temperature controlled environment to produce full flavor and tenderness 60

Kobe Strip 14oz, a premier beef from the California bred Wagyu cattle; Kobe is renowned for its flavor, tenderness and high level of marbling 75

Bone-In Prime Rib Roast 32oz, slow roasted to perfection to showcase its natural tenderness 46

Temperature Guidelines

Rare - Very red, cool center **Medium Rare** - Red, warm center **Medium** - Pink center **Medium Well** - Slightly pink **Well** - No pink

SURF & TURF

Combine one of the following with any steak:

7oz Australian Cold Water Lobster Tail for an additional - 35

8oz Alaskan King Crab for an additional - 22

Oscar Style topped with lump crab meat and fresh asparagus, laced with béarnaise sauce for an additional - 15

Complement Your Entrée

Béarnaise 3

Maytag Bleu Cheese 3

Brandy Peppercorn 3

Hollandaise 3

ENTRÉES

Prime Rib 16oz or 24oz, dry rubbed and slow-roasted 30 or 38

Rack of Lamb Half rack, oven-roasted, caramelized cipollini onions & port wine mint sauce 41

Veal Oscar Sautéed veal cutlet topped with crabmeat and fresh asparagus; laced with béarnaise sauce 33

Free-Range Chicken Breast Double breast, sage-roasted with a light Madeira pan jus 27

Pork Porterhouse Dry rubbed, firecracker applesauce 26

SEAFOOD

Australian Cold Water Lobster Tail Broiled and served with drawn butter, Market Price

Alaskan King Crab Legs 16oz, steamed and served with drawn butter 42

Citrus Crusted Salmon With chilled Mediterranean couscous salad and scallion oil 28

Chilean Sea Bass Oven-roasted and served with braised leeks, matchstick potatoes and roasted red pepper coulis 32

Shrimp Scampi Sautéed with sweet butter, garlic and pinot grigio finished with lemon sauce 32

Grilled Sea Scallops Spinach, sweet peppers, shiitake mushrooms with a lemon basil sauce 30

Split plate charge for our guests who desire to share a main course 6

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