

## APPETIZERS

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### Clams or Oysters

Served with shallot mignonette & cocktail sauce  
half dozen 11 or 14

### Chilled Gulf Shrimp

Lime vodka salsa & cocktail sauce 16

### Western Door Clams Casino

With crab meat, bacon & Havarti cheese 14

### Blackened Shrimp

Herb tomato risotto croquette with pineapple mint salsa 13

### Oysters Rockefeller

Topped with spinach, watercress and Pernod mornay glaze 14

### Hickory Smoked Salmon

Served on grilled flatbread, herbed cream cheese and  
dill & caper dressing 12

### Maryland Crab Cakes

Pan-seared with roasted red pepper rémoulade 14

### Grilled Portabello Stack

Layered with potato pancake, honey scented  
spring greens and balsamic glaze 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.

## APPETIZERS TO SHARE

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### Smoking Shrimp Tree

Duet of Iroquois white corn-crust  
Gulf shrimp & coconut-dusted Gulf shrimp,  
quick-fried, served with mango chili & grilled  
pineapple salsa 23

### Chilled Seafood Deluxe

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

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## SOUPS

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### French Onion

Hearth baked with Swiss and mozzarella 8

### Lobster Bisque

Brandy and cream 13

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## SALADS

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### Classic Caesar

Toasted garlic croutons, homemade dressing 9

### Iceberg Wedge

Marinated red onion, Maytag bleu cheese dressing 9

### Spinach

Apple smoked bacon, warm tangy dressing 9

### The Steakhouse

Wild field greens tossed with a  
Cabernet peppercorn reduction 9

### Heirloom Tomato

Sweet onions, smoked Gouda and pesto dressing 9

Add Maytag bleu cheese to any salad 3

— \$3.00 split plate charge for our guests who desire to share a salad —

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## SIDES & POTATOES

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Breaded Onion Rings 7

Orange and Ginger Glazed Carrots 7

Caramelized Onion Trilogy 7

Fresh Asparagus 8

Sautéed Crimini and Button Mushrooms 7

Creamed Spinach 7

Fresh Cut Steak Fries 7

Kosher Salt-Crusted  
Baked Potato 7

Garlic Mashed Potatoes 7

Cast Iron Potato Cakes 7

Roasted Sweet Potato 7

## 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

14oz., this all-American favorite has a full-bodied texture slightly firmer than the rib eye 32

### Buffalo Strip Loin

14oz., lean and tender, Bison steak is high in protein and iron with less fat than chicken 34

### 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

### Cast Iron Porterhouse

24oz., enjoy the full flavor of the strip and the tenderness of the classic filet; skillet-seared 46

### 14oz. Kobe Strip Steak

A premier beef from the California bred Wagyu cattle, Kobe is renowned for its flavor, tenderness and high level of marbling 75

## SURF & TURF

Combine one of the following with any steak:

14oz. Australian lobster tail for an additional - Market Price

16oz. Alaskan king crab for an additional - 42

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

## TEMPERATURE GUIDELINES

Rare -Very red, cool center      Medium Rare -Red, warm center

Medium -Pink center

Medium Well -Slightly pink      Well -No pink

## COMPLEMENT YOUR ENTRÉE

Béarnaise 3      Brandy Peppercorn 3

Maytag Bleu Cheese 3      Hollandaise 3

## ENTRÉES

### Prime Rib

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

### Rack of Lamb

Half rack, oven-roasted, double cut with fresh minted pear & rosemary sauce 41

### French Cut Veal Chop

14oz., grilled, finished with apple jack brandy cream 35

### Veal Oscar

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

### Free-Range Kosher Chicken Breast

Double breast, sage-roasted with a light Madeira pan jus 27

### Center Cut Pork Chop

Cider brined with a sun-dried apricot & ginger compote 22

## SEAFOOD

### Australian Cold Water Lobster Tail

14oz., broiled and served with drawn butter Market Price

### Alaskan King Crab Legs

16oz., steamed and served with drawn butter 42

### Wild Salmon

Pan-seared and topped with garden fresh ratatouille and crispy fried leeks 30

### Crab Stuffed Shrimp

Scampi-style with lemon garlic spinach 32

### Chilean Sea Bass

Oven-roasted and served with a sweet pepper purée 32

### American Bouillabaisse

Shrimp, snapper, scallops, mussels and clams simmered in a rich fennel tomato garlic broth 29

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- \$6 split plate charge for our guests who desire to share a main course -