

APPETIZERS

Clams or Oysters	Cucumber jalapeño salsa & cocktail sauce, half dozen	MP
Chilled Gulf Shrimp	Cocktail sauce	16
WD Western Door Clams Casino	Crab meat, bacon & Havarti cheese	14
Boneless Beef Short Ribs	Slow cooked, served with rosemary potato hash and blistered tomatoes	12
Stuffed Hungarian Peppers	Sausage and three cheese filled	12
Maryland Crab Cakes	Pan-seared with roasted red pepper rémoulade	16
Coconut Shrimp	Served with pineapple mango salsa and piña colada dipping sauce	12
Spicy Sautéed Shrimp	Stuffed artichoke bottoms with a basil scented balsamic reduction	13

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

SOUPS

French Onion	Hearth baked with Swiss and provolone	8
Lobster Bisque	Topped with tender lobster	11

SALADS

Classic Caesar	Toasted garlic croutons, homemade dressing	9
Iceberg Wedge	Marinated red onion, Maytag bleu cheese dressing	9
Spinach	Spinach, apple-smoked bacon, tangy dressing	10
Asparagus	Tomato, arugula and roasted cippolini onion with a cracked black pepper lemon dressing	9
WD The Steakhouse	Wild field greens tossed with a Cabernet peppercorn reduction	10
Shrimp and Roasted Pepper	Sweet and hot peppers, baby greens, onion and corn tossed with an avocado cumin dressing	16
Chairman's Chopped	Hearts of romaine, zucchini, squash, tomatoes, olives and garbanzo beans tossed with roasted garlic vinaigrette	9
Complement Your Salad with Maytag Bleu Cheese		4
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	16
WD Kosher Salt-Crusted Baked Potato		8
Roasted Sweet Potato		8
Garlic Mashed Potatoes		8
Steak Fries		8
Breaded Onion Rings		8
Grilled Asparagus		8
Sautéed Lemon Garlic Spinach		8
Sautéed Mushrooms or Onions		8
Broccoli and Cauliflower Gratinee	Herbed three cheese sauce with a thyme, parsley and parmesan crust	8

Please notify your server of any food allergies

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.

A CUT ABOVE THE REST

WD	The Chairman's Delmonico 24oz, this well-marbled cut is dry-rubbed with bold seasoning and seared to perfection; finished with Maytag bleu cheese butter	55
	Kobe Filet 8oz, a premier beef from the California bred Wagyu cattle; Kobe is renowned for its flavor, tenderness and high level of marbling	75
	Cast Iron Porterhouse 24oz, enjoy the full flavor of the strip and the tenderness of the classic filet; skillet-seared	48

STEAKS

	Filet Mignon 8oz or 12oz, the king of all cuts with a melt-in-your-mouth tenderness	37 or 46
	New York Strip 14oz, this all-American favorite has a full-bodied texture slightly firmer than the rib eye	36
	Kansas City 18oz bone-in strip, this popular cut enhances flavor and texture	32
WD	Bone-In Filet Mignon 16oz, a larger bone-in version of this superb cut	48
	Bone-In Rib Eye 20oz, well marbled for peak flavor, this is considered one of the juiciest cuts	42

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:

	Lobster Tail 7oz, for an additional	MP
	Alaskan King Crab 8oz, for an additional	MP
	Oscar Style topped with lump crab meat and fresh asparagus, laced with béarnaise sauce, for an additional	15

COMPLEMENT YOUR ENTRÉE

WD	Southwest Signature Sauce	3
	Béarnaise	4
	Hollandaise	4
	Brandy Peppercorn	4
	Maytag Bleu Cheese	4

ENTRÉES

WD	Bone-In Prime Rib Roast 32oz, slow roasted to showcase its natural tenderness	47
	Prime Rib 16oz or 24oz, dry rubbed and slow-roasted	32 or 42
	Rack of Lamb Half rack, oven-roasted, caramelized cipollini onions & port wine mint sauce	49
	Marinated Veal Strip Loin Lightly grilled, slow roasted and finished with a rosemary demi glace	30
	Free-Range Chicken Breast Double breast, sage-roasted with a light Madeira pan jus	30
	Dry Rubbed Pork Tenderloin Pan seared, topped with apple bourbon and sweet pepper chipotle sauce	30

SEAFOOD

WD	Lobster Tail 12oz cold water tail, broiled and served with drawn butter	MP
	Alaskan King Crab Legs 16oz, steamed and served with drawn butter	MP
	Atlantic Salmon Fillet Porcini mushroom rubbed, pan seared, served with herbed risotto and a lemon chive cream sauce	30
	Sea Bass Vera Cruz Pan seared with tomatoes, olives, jalapeno, garlic, onion and fresh oregano	38
	Shrimp Scampi Sautéed with sweet butter, garlic and pinot grigio finished with lemon sauce	32
	Sea Scallops Pan seared and served with spinach and sweet peppers with a lemon basil sauce	30
	Split plate charge for our guests who desire to share a main course	6