



# MENU

## APPETIZERS

**Clams or Oysters** Cucumber jalapeño salsa & cocktail sauce, half dozen Market Price

**Chilled Gulf Shrimp** Cocktail sauce 16

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

**Blackened Scallops** With pineapple mango salsa 12

**Stuffed Hungarian Peppers** Sausage and three cheese filled 12

**Maryland Crab Cakes** Pan-seared with roasted red pepper rémoulade 15

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

## APPETIZERS TO SHARE

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

W **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** 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** Apple smoked bacon, tangy dressing 9

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

W **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 16

**Fresh Asparagus** 8

**Garlic Mashed Potatoes** 8

**Steamed Broccoli** 8

**Breaded Onion Rings** 8

**Sautéed Mushrooms or Onions** 8

**Steak Fries** 8

**Sautéed Lemon Garlic Spinach** 8

**Roasted Sweet Potato** 8

W **Kosher Salt-Crusted Baked Potato** 8

\*Please notify your server of any food allergies

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.

## A CUT ABOVE THE REST

W **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

**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** 14 oz, 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

W **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 - Market Price

**Alaskan King Crab** 8 oz, for an additional - Market Price

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

## COMPLEMENT YOUR ENTRÉE

**Béarnaise** 4

**Maytag Bleu Cheese** 4

**Brandy Peppercorn** 4

**Hollandaise** 4

## ENTRÉES

**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 43

**Veal Oscar** Sautéed veal cutlet topped with crabmeat and fresh asparagus; laced with béarnaise sauce 34

**Free-Range Chicken Breast** Double breast, sage-roasted with a light Madeira pan jus 30

**Pork Porterhouse** Dry rubbed, firecracker applesauce 27

## SEAFOOD

W **Lobster Tail** 24oz, Broiled and served with drawn butter, Market Price

**Alaskan King Crab Legs** 16oz, steamed and served with drawn butter, Market Price

**Citrus Crusted Salmon** Citrus crusted salmon with warm white bean frisee and pancetta salad 30

**Chilean Sea Bass** Oven-roasted and served with braised leeks, matchstick potatoes and roasted red pepper coulis 34

**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

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.

W – The Western Door's signature dishes