



## STARTERS

### **CALAMARI**

fried calamari, asparagus, onions, fennel with a jalapeno-yogurt dipping sauce 12

### **CARPACCIO**

black pepper seared beef tenderloin, portobello confit, parmigiano reggiano, arugula and red onion salad with a sherry truffle oil 18

### **JUMBO SHRIMP COCKTAIL**

extra large prawns, served with house made spicy cocktail sauce 24

### **GRILLED ARTICHOKE**

grilled lemon and chipotle-roasted garlic aioli 12

### **BAKED BRIE**

puff pastry encased brie with a port-stone fruit compote baked crostinis and candied walnuts 16

### **CRAB CAKES**

jumbo lump crab with fresh herbs, roasted corn relish, old english mustard and micro-greens 18

## SOUPS

### **FRENCH ONION**

gratin topped with Swiss and Provolone 9

### **SALMON CORN CHOWDER**

roasted corn and fresh cured salmon 11

## SALADS

### **WARM MUSHROOM**

portabella mushroom confit, frisse lettuce and spinach, roasted red peppers, bacon, goat cheese and fried crouton, finished with a warm pinot noir vinaigrette 12

### **CAESAR**

hearts of romaine, classic caesar dressing with goat cheese crouton 9

### **CANDIED WALNUT**

baby spinach, endive, vidalia onions, gorgonzola cheese finished with a sherry vinaigrette and candied walnuts 9

### **WILLOWS**

mixed greens, toasted sunflower seeds, almonds, golden raisins, chopped tomatoes, cabrales cheese and local syrah vinaigrette 8

### **WEDGE**

baby iceberg lettuce, tomato, crispy pancetta served with your choice of blue cheese or 1000 island dressing 8

### **ROASTED BEET**

roasted baby chioga beets with shaved fennel, red onions, orange segments, goat cheese, chive and citrus vinaigrette 10

## SIDES

### **BUTTERNUT SQUASH RISOTTO**

with mascarpone cheese 9

### **GARLIC WHIPPED POTATOES**

creamy whipped potatoes with garlic, butter and cream 6

### **JUMBO BAKED POTATO**

with butter, sour cream, white cheddar cheese, chives and bacon 8

### **SAUTÉED MUSHROOMS**

portobello, shiitake, oyster mushrooms sautéed in butter and garlic 8

### **CREAMED CORN**

with roasted garlic, white cheddar cheese 7

### **WHITE CHEDDAR SCALLOPED POTATOES**

with garlic and herbs 7

### **BAKED "MAC AND CHEESE"**

white cheddar, swiss, parmesan cheeses and prosciutto 12

### **GRILLED ASPARAGUS**

parmigiano reggiano and grilled lemon 9



## GRILL

steaks offered with your choice of: béarnaise, bordelaise, peppercorn, gorgonzola or tuscan style

### PRIME RIB CHOP, 24OZ

60

### PRIME NEW YORK STRIP, 12OZ

48

### FILET MIGNON, 8OZ

38

### BLACK ANGUS PORTERHOUSE, 24OZ

50

### TOP SIRLOIN, "BASEBALL CUT", 12OZ

30

### COLORADO RACK OF LAMB CHOPS

celery root and parsnip puree, chanterelle mushrooms, asparagus with a mint-pesto syrah reduction 55

## SURF N TURF

### PETIT FILET MIGNON WITH LOBSTER

6 oz filet served with white truffle beurre blanc and braised broccolini 77

### PETIT FILET MIGNON WITH DIVER SCALLOPS

6 oz filet served with three pan seared diver scallops, chive beurre blanc and pesto buttermilk whipped potatoes 46

### PETIT FILET MIGNON "OSCAR"

6 oz filet served with king crab, olive oil crostini, sautéed spinach and sauce béarnaise 45

## ENTRÉES

### AUSTRALIAN LOBSTER TAIL, 14OZ

broiled and served with potato croquette, seasonal vegetable and drawn butter 74

### NEW ZEALAND SALMON

warm corn relish, yukon gold potatoes, baby leeks finished with a sriracha beurre blanc 30

### PASTA RENTERIA

fettuccini pasta, mango, prosciutto, pine nuts and topped with goat cheese 22

### WILLOWS LASAGNA

spinach, garlic, ricotta, mozzarella, swiss cheeses filet meatballs in a house made plum tomato sauce 30

### CIOPPINO

clams, scallops, shrimp, salmon, halibut and king crab legs in a saffron tomato broth, grilled crouton and spicy aioli 50

### ALASKAN KING CRAB LEGS

one pound of alaskan red king crab legs with lemon chive risotto, asparagus and drawn butter 78

### DIVER SCALLOPS

panko-basil crust, vegetable risotto, pea sprouts and finished with a cranberry-syrah reduction 30

### PRIME RIB OF PORK

winter panzanella, pasilla pepper, pomes pailles and port wine-stone fruit compote 36

### VENISON LOIN

brie whipped potatoes, haricot vert finished with a chimichurri demi glace 36

### DEUX CANARD

duck two ways, seared duck breast, duck leg confit, wild mushroom polenta cake, braised baby bok choy, finished with a blackberry-port wine sauce 33

18% gratuity added to groups of 8 or more

\* consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-