

**STARTERS & SOUP**

**SEAFOOD JUMBO JACKPOT\***

Canadian Lobster, Shrimp, Oysters, King Crab  
1-3 people 80, 4-6 people 160

**CRAB CAKES 22**

Lump Crab, Corn Relish, Frisée Lettuce, Pickled Onions  
Cielo Farms Lime Caviar

**GRILLED OYSTERS\* 1/2 dz. 22**

Béarnaise Sauce

**CLAM STEAMERS 22**

Little Neck Clams, Spanish Chorizo in a Tomato Broth

**SHRIMP OR CRAB COCKTAIL 19**

Jumbo Mexican White Shrimp or Colossal Lump Crab  
Homemade Dipping Sauce

**LOBSTER CHOWDER 12**

Canadian Lobster, Applewood Bacon  
Yukon Gold Potatoes, Corn

**TRADITIONAL FRENCH ONION SOUP 10**

Sweet Texas Onions, Swiss, Gruyere  
Parmigiano Reggiano

**NOT JUST SALADS**

**D'ANJOU PEAR SALAD 12**

Baby Kale, Frisée, Pomegranate, Cypress Grove Midnight Moon  
Cheese, Tarragon Vinaigrette

**KUROBUTA PORK BELLY 14**

Savory Cabbage Fennel Slaw, Spiced BBQ Sauce

**AUTUMN STEAKHOUSE CHOP SALAD 12**

Romaine, Applewood Bacon, Gorgonzola Cheese  
Cranberries, Mountain Rose Apples, Tomato, White French Dressing

**BAKED CAMEMBERT CHEESE 12**

Golden Puff Pastry, Local Stone Fruit Compote, Toasted Walnuts

**BUFFALO CARPACCIO 15**

Pickled Plums, Crème Fraîche Drizzle, Herbed Vinaigrette

**THE WEDGE 13**

Tomatoes, Pancetta, Gorgonzola Cheese, Custard Egg  
Peppercorn Ranch Dressing

**WILLOW'S SALAD 11**

Taylor Farms Lettuce, Marcona Almonds, Golden Raisins  
Sunflower Seeds, Point Reyes Blue Cheese, Kitá Syrah Vinaigrette

**CAESAR 12**

Romaine, Goat Cheese Toast, White Anchovies, Parmigiano  
Caesar Dressing

**STEAKS**

**GREATER OMAHA**

*Wet Aged for a Minimum of 28 days*

**8 oz. Prime Filet Mignon 51**

**12 oz. Prime Filet Mignon 61**

**WAGYU**

*Mishima Ranch Premium Japanese Bred Cattle  
Raised in Montana*

**14 oz. Rib Eye 47**

**PRIME BONE IN**

*Wet Aged for a Minimum of 14 Days  
& Dry Aged for 21 days*

**18 oz. Bone In Filet 79**

**18 oz. Prime Kansas City Strip 58**

**GRASS FED**

**18 oz. Bone In Rib Eye 53**

**"SHARE PLATES"**

**GRASS FED**

**38 oz. Tomahawk Chop 135**

Prime Center Cut

**22 oz. Porterhouse 89**

Angus Beef

**PRIME RIB**

*Prepared Nightly with Limited Availability*

**12 oz. Queen Cut\* 38**

**24 oz. "All In" Cut\* 54**

complement your steak: au poivre style \$6, gorgonzola crust \$6, lobster tail \$75, scallops \$23, king crab legs \$39

**SEAFOOD**

**Salmon Stealhead 38**

**Mero Seabass Day-Boat Alaskan 40**

**Willows Cioppino 64**

**Alaskan King Crab Legs Fresh Drawn Butter 78**

**Lobster Tail 12oz, Charred Lemon, Drawn Butter 75**

**Diver Sea Scallops 42**

**SIDES 10**

**CAULIFLOWER GRATIN** Three Cheese Sauce

**BRUSSELS SPROUTS** Applewood Bacon and Shallots

**MAC & CHEESE** Torchio, Parmesan, 2 Year Aged Cheddar,  
Cheese Cracker Crust

**MUSHROOMS** Crimini, Red Wine Braised, Shallots, Herbs

**SPINACH** Steamed, Creamed, or Sautéed

**WILLOWS FRENCH FRIES** Fresh Cut, House Made Ketchup

**ASPARAGUS** Grilled, Raineri Extra Virgin Olive Oil

**BAKED YAM** Cinnamon, Pelugra Butter, Brown Sugar

**ENTREES**

**Roasted Jidori Chicken 33**

**Veal Chop Herb Pistachio Pesto 38**

**Shrimp Linguine 32**

**Lamb Chops Spring Colorado Raised 59**

**Wagyu Short Ribs Celery Root Puree 57**

**Surf & Turf** 8 oz. Petit Filet & 12 oz. Lobster Tail 125

**BUTTERNUT RISSOTTO** Toasted Pine Nuts, Orange Essence

**SWEET POTATO FRIES** Fresh Cut, Chipotle Aioli

**AU GRATIN POTATOES** Cheddar, Gratinée  
Yukon Gold Potatoes

**GREEN BEANS** Brown Butter, Toasted Marcona Almonds

**BAKED POTATO** Chives, Sour Cream, Bacon

**MASHED POTATOES** Plain, Roasted Garlic or Spicy Horseradish

**ROOT VEGETABLES** Dill Honey Yogurt, Harissa

**BROCCOLINI** Charred, Pine Nuts, Grana Padano, Grilled Lemon

*\* Contains raw or undercooked food products*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness