

## *Vegan Menu*

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### **WILLOWS SALAD 12**

*Taylor Farm Lettuce, Marcona Almonds, Golden Raisins  
Sunflower Seeds, Syrah Vinaigrette*

### **APPLE SALAD 12**

*Mountain Rose Apples, Baby Kale, Frisse, Pomegranate Seeds, Candied Peacns,  
Caraway Vinaigrette*

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### **QUINOA 25**

*Baby Kale. Yams, Spinach, Savoy Cabbage, Heirloom Carrots, Rutabaga,  
Parsnips, Spaghetti Squash. Soy Sauce, Sesame Oil*

### **PEPPER CRUSTED IMPOSSIBLE GROUND STEAK 25**

*Raineri Olive Oil, Fingerling Potato, Brussel Sprouts,  
Baby Beets, Cilantro, Mint Chimichurri*

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## **SIDES**

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### **WILLOWS FRENCH FRIES 10**

*House Cut, Roasted Garlic, House Made Ketchup*

### **BRUSSELS SPROUTS 10**

*Raineri Extra Virgin Olive Oil, Roasted Pepper*

### **CHARRED BROCCOLINI 10**

*Olive Oil, Grilled Lemon*

## *Gluten Free Menu*

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### **OYSTER 1/2 DZ. 22**

*Tobiko Caviar, Frozen Mignonette*

### **SHRIMP COCKTAIL 19**

*Jumbo Mazatlán Blue Shrimp  
Homemade Cocktail Sauce*

### **FRENCH ONION SOUP 10**

*Sweet Texas onions, Swiss, Gruyere, Parmigiano Reggiano*

### **SEAFOOD JUMBO JACK POT**

*Canadian Lobster, Shrimp, Oyster, King Crab  
1-3 people 90 & 4-6 people 170*

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### **APPLE SALAD 12**

*Mountain Rose Apples, Baby Kale, Frisse, Pomegranate Seeds, Candied Pecans,  
Caraway Vinaigrette*

### **CHOP SALAD 12**

*Avocado, Romaine, Applewood Bacon, Gorgonzola Cheese,  
Tomato, White French Dressing*

### **PORK BELLY 12**

*Duroc Pork Belly, Savoy Cabbage, Espeletter Pepper*

### **CRAB COCKTAIL 22**

*Colossal Lump Crab, Homemade Dijon Cream Sauce*

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## ***STEAKS\*\****

**8oz. FILET MIGNON 51 12oz. FILET MIGNON 61**

**18oz. GRASS FED BONE IN RIB EYE 53**

**14oz. WAGYU TOP SIRLOIN 47**

**PRIME DRY AGED KANSAS CITY STRIP 58**

*\* Contains raw or undercooked food products*