

W I L L O W S
RESTAURANT+BAR

DINNER MENU
Summer 2021

Starters & Soups

Seafood Jumbo Jackpot*	1-3 people 110 4-6 people 195
<i>Canadian Lobster, Shrimp, Oysters, King Crab</i>	
Crab Cakes	22
<i>Lump Crab, Corn Relish, Frisée Lettuce, Pickled Onions, Lime Caviar</i>	
Shrimp Cocktail	19
<i>Mazatlán Shrimp, House-Made Cocktail Sauce</i>	
Oysters - Fresh 1/2 Dozen*	22
<i>Fresh Tobiko Caviar, Frozen Mignonette</i>	
Traditional French Onion Soup	10
<i>Sweet Texas Onions, Swiss, Gruyere, Parmigiano Reggiano</i>	
Lobster Bisque	12
<i>Vanilla Bean, Tarragon, Brandy</i>	
Calamari	13
<i>Sweet Onion, Asparagus, Fennel, Jalapeño Yogurt Sauce</i>	
Halibut Ceviche	22
<i>Red Onion, Roma Tomatoes, Cilantro, Avocado, Lime, Serrano Peppers, Tapatio Sauce</i>	
Charcuterie	24
<i>Bresaola, Prosciutto, Salami Picante, Point Reyes, Purple Moon, Midnight Moon, Honey, Pickled Vegetables, Jalapeño Jam</i>	

Not Just Salads

Caprese	13
<i>Burrata Cheese, Heirloom Tomatoes, Balsamic Reduction, Frescobaldi Laudemio Olive Oil, Black Lava Salt</i>	
Chop Salad	12
<i>Applewood Bacon, Avocado, Tomato, Gorgonzola, Romaine, White French Dressing</i>	
Grilled Artichoke	12
<i>Gilroy Artichokes, Charred Lemon, Olive Oil, Chipotle Aioli</i>	
The Wedge Salad	13
<i>Tomatoes, Pancetta, Gorgonzola, Custard Egg, Peppercorn Ranch Dressing</i>	
Caesar Salad	12
<i>Romaine, Goat Cheese Toast, White Anchovies, Parmigiano Reggiano</i>	
Willows Salad	12
<i>Spring Mix, Marcona Almonds, Golden Raisins, Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes, Red Wine Vinaigrette</i>	
Stuffed Pasilla	18
<i>Prime Tenderloin, Corn Relish, Tomato Coulis, Mustard Cream</i>	
Watermelon Salad	12
<i>Compressed & Grilled Watermelon, Midnight Moon Cheese, Pepitas, Arugula, Cilantro Vinaigrette</i>	

Steaks

Our aged steaks and chops are procured from the finest Midwestern ranchers and meet our strict quality standards

GRASS FED

18oz Bone-In Rib Eye 62

DOMESTIC WAGYU

10oz Top Sirlion 47

GREATER OMAHA - *Wet Aged Minimum 28 days*

8oz Prime Filet Mignon 51

14oz Prime New York 48

PRIME BONE-IN - *Wet Aged for a Minimum of 14 Days & Dry Aged for 21 days*

38oz Tomahawk Chop 135

22oz Porterhouse 89

Complement your steak: au poivre style \$6, gorgonzola crust \$6, lobster tail \$77, scallops \$28, king crab merus cut \$39

Seafood

Hawaiian Ahi 44

Alaskan King Crab 79
Merus Cut

Canadian Lobster Tail - 14oz 77

Surf & Turf 125
8oz Petit Filet & 14oz Lobster Tail

Alaskan Halibut 44
Day Boat

Entrées

Pasta Pomodoro 40

Lamb Chops 59
Colorado

Prime Filet Medallions & Diver Scallops 65

Jidori Chicken 35

Duck 38

Sides

Brussels Sprouts <i>Grana Padano Cheese, Soy & Sesame Vinaigrette</i>	10
Mushrooms <i>Shiitake, Red Wine, Shallots, Herbs</i>	10
Spinach <i>Steamed, Creamed or Sautéed</i>	10
Asparagus <i>Grilled, Steamed, Ranieri Extra Virgin Olive Oil</i>	10
Grilled Broccolini <i>Roasted Garlic, Chili Flakes</i>	10
Baked Potato Casserole <i>Bacon, Cheddar, Sour Cream, Chives, Cream, Butter</i>	10
Mashed Potatoes <i>Plain, Roasted Garlic or Spicy Horseradish</i>	10
Mac & Cheese <i>Torchio, Parmesan, Aged Cheddar Cheese</i>	10
Hand Cut Willows French Fries <i>House-Made Ketchup</i>	10
1lb Baked Potato <i>Butter, Chives, Sour Cream, Bacon</i>	10

