

Open Daily  
Lounge 4pm–10pm  
Dinner Service 5pm–10pm  
Show Nights 5pm–11pm

Chef, Sergio Renteria  
Manager, Matthew Sanderson

W I L L O W S

RESTAURANT+BAR

## STARTERS & SOUPS

### Seafood Jumbo Jackpot\*

1-3 people **MKT** | 4-6 people **MKT**  
Canadian Lobster, Shrimp, Oysters, King Crab

<b>Crab Cakes</b>   	28
Lump Crab, Baby Frisée Salad, Mustard Cream Sauce Pickled Onions, Lime Caviar	
<b>Shrimp Cocktail</b>  	30
Mazatlán Shrimp, House-Made Cocktail Sauce	
<b>Lower James River Oysters</b>  	29
Fresh or Grilled 1/2 Dz* Fresh Tobiko Caviar, Frozen Mignonette	
<b>Chicken Tortilla Soup</b>  	16
Smoked Chicken, Pepper Jack Cheese, Tortilla Chips	
<b>Lobster Bisque</b>  	16
Vanilla Bean, Tarragon, Brandy	
<b>Fried Calamari</b>  	21
Calamari, Sweet Onion, Asparagus, Fennel Tarragon, Sriracha Aioli	
<b>Lobster Mac &amp; Cheese</b>  	110
Torchio Pasta, Canadian Lobster, Parmesan Cheese White Cheddar Cheese Crackers	
<b>Pork Belly Bao</b>    	29
Soy Sesame Glaze, Spicy Carrot Slaw Crushed Peanuts, Fresno Peppers	

## NOT JUST SALADS

<b>Meatballs</b>  	28
Tenderloin Meatballs, Bellwether Farm Ricotta Cheese Tomato Gravy	
<b>Little Gem Salad</b> 	17
Sunrise Farm, D'Anjou Pear, Candied Pecans Pomegranate Seeds, Tarragon Vinaigrette	
<b>Chop Salad</b>   	17
Romaine, Bacon, Avocado, Tomatoes, Gorgonzola White French Dressing	
<b>The Wedge Salad</b>   	17
Tomatoes, Pancetta, Custard Egg Peppercorn Ranch Dressing	
<b>Caesar Salad</b>   	16
Romaine, Goat Cheese Toast, White Anchovies Parmigiano Reggiano	
<b>Willows Salad</b>   	16
Spring Mix, Marcona Almonds, Golden Raisins Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes Red Wine Vinaigrette	
<b>Garlic Herb Steak Bites</b> 	46
C.A.B Filet, Roasted Tomato Salsa, Garlic Ciabatta	
<b>Grilled Artichoke</b>   	20
Charred Lemon, Olive Oil, Chipotle Aioli	

## STEAKS & CHOPS\*

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

### CERTIFIED ANGUS

20 oz Bone-In Ribeye 82 

### NIMAN RANCH

16 oz Pork Tomahawk 60  

### WINTER FROST

14 oz Flat Iron 76  

French Fries, Charred Broccoli, Compound Butter

### GREATER OMAHA

Wet Aged Minimum 28 days

7 oz Certified Angus Beef Filet Mignon 67 

14 oz Certified Angus Beef New York 63 

### A5 JAPANESE WAGYU

7 oz Kagoshima Filet 168 

Chef Recommendation: Medium Rare

### CERTIFIED ANGUS PRIME

Wet Aged Minimum 28 Days

32 oz Porterhouse for Two 134  

Wet Aged Minimum 28 Days

46 oz Cowboy Cut Bone-In  
Ribeye for Two 176 

### SUPERIOR FARMS

Colorado Rack of Lamb 93 

Complement your steak: Au Poivre Style \$9.50 , Gorgonzola Crust \$9.50 , Lobster Tail \$98, Scallops \$44

## SEAFOOD

<b>Surf &amp; Turf</b>   	164
7 oz Petit Filet & 14 oz Lobster Tail Mashed Potatoes, Wilted Spinach	
<b>Willows Cioppino</b>   	77
Spicy Tomato Saffron Broth, Mussels, Clams, Halibut Salmon, Scallops, Shrimp, Calamari, Crab	
<b>14 oz Canadian Lobster Tail</b>   	101
Wilted Spinach	
<b>King Salmon</b>   	60
Pink Peppercorn, Potato and Lemon Cake Baby Leeks, Beurre Rouge Sauce	
<b>Diver Scallops</b>   	78
Thai Chile Glaze, Stir Fry Quinoa, Asian Nage	

## ENTRÉES

<b>Bucatini &amp; Meatballs</b>  	45
Tomato Gravy, Tenderloin Meatballs, Grana Padano	
<b>Prime Filet Medallions &amp; Diver Scallops</b>   	82
Mashed Potatoes, Heirloom Carrots	
<b>Jidori Chicken</b>  	45
Mashed Potatoes, Broccolini	
<b>Short Ribs</b> 	60
C.A.B Slow Braised, Cabernet Wine Mashed Potatoes, Herb Salad	
<b>Steak Oscar</b>  	77
Westholme Wagyu Top Sirloin, Lump Crab Asparagus, Béarnaise Sauce	

## SIDES 14

<b>Baby Carrots</b>  	Sunrise Farms Baby Carrots, Dill, Honey
<b>Mushrooms</b>  	Shiitake, Red Wine, Shallots, Herbs
<b>Asparagus</b>  	Grilled, Ranieri Extra Virgin Olive Oil
<b>Blistered Shishito Peppers</b> 	Red and Green Santa Rosa Hills Peppers Thai Basil, Black Lava Salt
<b>Fried Brussels Sprouts</b>    	Soy Sauce, Sesame Oil, Red Wine Vinaigrette, Grana Padano

<b>Mac &amp; Cheese</b>   	Torchio, Parmesan, Aged Cheddar Cheese
<b>1 lb Baked Potato</b>  	Butter, Chives, Sour Cream, Bacon, Cheese
<b>Baked Yam</b>  	Jumbo Yam, Maple Butter
<b>Fettuccine Alfredo</b>   	Garlic, Olive Oil, Grana Padano
<b>Mashed Potatoes</b>   	Plain, Roasted Garlic Or Spicy Horseradish

### ALLERGEN KEY

-  VEGAN
-  VEGETARIAN
-  GLUTEN-FREE
-  CONTAINS NUTS
-  CONTAINS SHELLFISH
-  CONTAINS FISH
-  CONTAINS EGG
-  CONTAINS DAIRY
-  CONTAINS SOY
-  CONTAINS SESAME

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*Contains raw or undercooked food products.  
Parties of five or more subject to 20% gratuity.