

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

Chef, Sergio Renteria
Manager, Matthew Sanderson





















WILLOWS

RESTAURANT+BAR

STARTERS & SOUPS





Seafood Jumbo Jackpot*   1-3 people MKT 4-6 people MKT Canadian Lobster, Shrimp, Oysters, King Crab	
Crab Cakes   	27
Lump Crab, Baby Frisée Salad, Mustard Cream Sauce Pickled Onions, Lime Caviar	
Shrimp Cocktail  	28
Mazatlán Shrimp, House-Made Cocktail Sauce	
Lower James River Oysters   Fresh or Grilled 1/2 Dz*	28
Fresh Tobiko Caviar, Frozen Mignonette	
Chicken Tortilla Soup  	15
Smoked Chicken, Pepper Jack Cheese, Tortilla Chips	
Lobster Bisque  	15
Vanilla Bean, Tarragon, Brandy	
Fried Calamari  	20
Calamari, Sweet Onion, Asparagus, Fennel Tarragon, Sriracha Aioli	
Steamed Mussels & Clams 	28
Cannellini Beans, Spanish Chorizo Sweet Onions, Tomato Broth	
Prosciutto Wrapped Diver Scallops   	38
Butternut Squash Purée, Mountain Rose Apples Red Water Cress	

NOT JUST SALADS

Grilled Lamb Lollipops 	29
Cilantro Mint Chimichurri	
Baby Kale Salad   	16
Baby Beets, Pomegranate Seeds, Pepitas Midnight Moon Cheese, Fennel, Tarragon Vinaigrette	
Chop Salad   	16
Romaine, Bacon, Avocado, Tomatoes, Gorgonzola White French Dressing	
The Wedge Salad   	16
Tomatoes, Pancetta, Custard Egg Peppercorn Ranch Dressing	
Caesar Salad   	15
Romaine, Goat Cheese Toast, White Anchovies Parmigiano Reggiano	
Willows Salad   	15
Spring Mix, Marcona Almonds, Golden Raisins Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes Red Wine Vinaigrette	
Garlic Herb Steak Bites 	45
Tajima Australian Wagyu Rib-Eye Roasted Tomato Salsa, Garlic Ciabatta	
Grilled Artichoke   	19
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 PRIME BEEF	GREATER OMAHA	CERTIFIED ANGUS PRIME
20 oz Bone-In Ribeye 79 	Wet Aged Minimum 28 days	Wet Aged Minimum 28 Days
	7 oz Certified Angus Beef Filet Mignon 65 	32 oz Porterhouse for Two 130  
NIMAN RANCH	14 oz Certified Angus Beef New York 61 	Wet Aged Minimum 14 Days
16 oz Pork Tomahawk 58  		38 oz Tomahawk Chop for Two 171  
WINTER FROST	A5 JAPANESE WAGYU	SUPERIOR FARMS
14 oz Flat Iron 74  	8 oz Kagoshima Farm Filet 162 	Colorado Rack of Lamb 90 
French Fries, Charred Broccoli, Compound Butter	Chef Recommendation: Medium Rare	

Complement your steak: Au Poivre Style \$9 , Gorgonzola Crust \$9 , Lobster Tail \$96, Scallops \$42, Alaskan King Crab Legs 1/2 lb \$58

SEAFOOD

Surf & Turf   	159
7 oz Petit Filet & 14 oz Lobster Tail Whipped Potatoes, Wilted Spinach	
Willows Cioppino   	75
Spicy Tomato Saffron Broth, Mussels, Clams, Halibut Salmon, Scallops, Shrimp, Calamari, Crab Legs	
14 oz Canadian Lobster Tail   	98
Wilted Spinach	
King Salmon   	55
New Zealand King Salmon, Sweet Potato Purée Brussel Sprouts, Piquillo Pepper, Herb Butter	
Pecan Crusted Trout    	55
Green Beans, Butternut Squash Arancini Lemon Cream Sauce	

SIDES 13

Baked Yam   	
Jumbo Yam, Maple Butter	
Mushrooms  	
Shiitake, Red Wine, Shallots, Herbs	
Asparagus  	
Grilled, Ranieri Extra Virgin Olive Oil	
Butternut Squash Arancini  	
Triple Cream Brie Cheese, Arborio Rice Grana Padano Cheese, Roasted Butternut Squash	
Root Vegetables  	
Thumbelina Carrots, Parsnips, Rutabaga, Honey, Dill	

ENTRÉES

Bucatini & Clams    	55
Littleneck Clams, Chardonnay Wine Garlic Chile Flakes, Tomato Sauce	
Prime Filet Medallions & Diver Scallops   	79
Whipped Potatoes, Heirloom Carrots	
Jidori Chicken  	44
Whipped Potatoes, Broccoli	
Veal Osso Buco  	58
Petite Veal Slow Braised, Potato Purée, Herb Salad	
Steak Oscar  	75
Westholme Wagyu Top Sirloin, Lump Crab Asparagus, Béarnaise Sauce	

Mac & Cheese   	
Torchio, Parmesan, Aged Cheddar Cheese	
1 lb Baked Potato  	
Butter, Chives, Sour Cream, Bacon, Cheese	
Bone Marrow 	
Parsley, Bread Crumbs, Garlic, Herb Salad	
Fettuccine Alfredo   	
Garlic, Olive Oil, Grana Padano	
Mashed Potatoes   	
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.