

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	
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   <i>Fresh or Grilled 1/2 Dz*</i>	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 20 oz Bone-In Ribeye 79 	GREATER OMAHA Wet Aged Minimum 28 days 7 oz Certified Angus Beef Filet Mignon 65  14 oz Certified Angus Beef New York 61 	CERTIFIED ANGUS PRIME Wet Aged Minimum 28 Days 32 oz Porterhouse for Two 130   Wet Aged Minimum 14 Days 38 oz Tomahawk Chop for Two 171  
NIMAN RANCH 16 oz Pork Tomahawk 58  	A5 JAPANESE WAGYU 8 oz Kagoshima Farm Filet 162  Chef Recommendation: Medium Rare	SUPERIOR FARMS Colorado Rack of Lamb 90 
WINTER FROST 14 oz Flat Iron 74   French Fries, Charred Broccoli, Compound Butter		

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

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	Mac & Cheese    Torchio, Parmesan, Aged Cheddar Cheese
Mushrooms   Shiitake, Red Wine, Shallots, Herbs	1 lb Baked Potato   Butter, Chives, Sour Cream, Bacon, Cheese
Asparagus   Grilled, Ranieri Extra Virgin Olive Oil	Bone Marrow  Parsley, Bread Crumbs, Garlic, Herb Salad
Butternut Squash Arancini   Triple Cream Brie Cheese, Arborio Rice Grana Padano Cheese, Roasted Butternut Squash	Fettuccine Alfredo    Garlic, Olive Oil, Grana Padano
Root Vegetables   Thumbelina Carrots, Parsnips, Rutabaga, Honey, Dill	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.