

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

Chef, Sergio Renteria
Manager, Matthew Sanderson

WILLOW S

RESTAURANT+BAR

STARTERS & SOUPS

Seafood Jumbo Jackpot  
1-3 people MKT | 4-6 people MKT
Canadian Lobster, Shrimp, Oysters

- Crab Cakes**   28
Lump Crab, Baby Frisée Salad, Mustard Cream Sauce
Pickled Onions, Lime Caviar
- Shrimp Cocktail**   30
Mazatlán Shrimp, House-Made Cocktail Sauce
- Lower James River Oysters**   29
Fresh or Grilled 1/2 Dz'
Fresh Tobiko Caviar, Frozen Mignonette
- Chicken Tortilla Soup**   16
Smoked Chicken, Pepper Jack Cheese, Tortilla Chips
- Lobster Bisque**   16
Vanilla Bean, Tarragon, Brandy
- Fried Calamari**   21
Calamari, Sweet Onion, Asparagus, Fennel
Tarragon, Sriracha Aioli
- Ahi Tartare**   28
Mango, Red Onion, Avocado, Grapefruit, Tomato
Cilantro, Soy Sauce Sesame Vinaigrette, Wonton Chips

NOT JUST SALADS

- Lamb Lollipops**  48
Herb Marinated, Cilantro Mint Chimichurri
- Spinach and Strawberry Salad**   28
Sunrise Farm Spinach, Strawberries, Burrata
Poppy and Sesame Seed Balsamic Vinaigrette
- Chop Salad**    17
Romaine, Bacon, Avocado, Tomatoes, Gorgonzola
White French Dressing
- The Wedge Salad**    17
Tomatoes, Pancetta, Custard Egg
Peppercorn Ranch Dressing
- Caesar Salad**    16
Romaine, Goat Cheese Toast, White Anchovies
Parmigiano Reggiano
- Willows Salad**    16
Spring Mix, Marcona Almonds, Golden Raisins
Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes
Red Wine Vinaigrette
- Garlic Herb Steak Bites**  46
C.A.B Filet, Roasted Tomato Salsa, Garlic Ciabatta
- Grilled Artichoke**    20
Charred Lemon, Olive Oil, Chipotle Aioli

PRIX FIXE MENU FOR TWO 185

COURSE ONE

Lobster Bisque  
Vanilla Bean, Tarragon, Brandy

AND

Willows Salad   
Spring Mix, Marcona Almonds, Golden Raisins
Sunflower Seeds, Point Reyes Blue Cheese
Tomatoes, Red Wine Vinaigrette

COURSE TWO

Willows Seafood Grill  
Mazatlán Shrimp, Scallops, King Salmon, Lobster Tail
Halibut, Basmati Rice, Asparagus, Lemon Caper Sauce

OR

46 oz Cowboy Cut Bone-In Ribeye 
Sun Rise Baby Carrots, Roasted Cauliflower
Balsamic and Shiitake Mushrooms Demi-Glace
Gorgonzola, Mashed Potatoes

COURSE THREE

Matcha Tiramisu 
Green Tea Soaked Lady Fingers, Mascarpone Mousse

OR

Warm Double Chocolate Brownie 
Vanilla Ice Cream

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 Broccolini, Compound Butter

GREATER OMAHA

Wet Aged Minimum 28 days

7 oz Certified Angus Beef Filet Mignon 67 

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  

14 oz Certified Angus Beef New York 63 

SUPERIOR FARMS

Colorado Rack of Lamb 93 

Complement your steak: Au Poivre Style \$9.50 , Garlic Butter \$10.50 , Gorgonzola Crust \$9.50 , Lobster Tail \$101  , Scallops \$42 , Oscar \$50  

SEAFOOD

- Surf & Turf**   75
7 oz Westholme Wagyu Top Sirloin
Mazatlán Shrimp, Broccolini, Mashed Potatoes
- 14 oz Canadian Lobster Tail**   101
Wilted Spinach
- Alaskan Halibut**   60
Day Boat Halibut, Chive Mashed Potatoes
Wilted Spinach, Caper Butter Sauce
- King Salmon**   60
Faroe Island, Potato Crusted, Snap Peas
Carrots, Dill Crème Fraîche

ENTRÉES

- Pasta Renteria**   48
Mango, Prosciutto, Pine Nuts, Goat Cheese
Linguini Pasta, Grilled Shrimp, Pesto
- Prime Filet Medallions & Diver Scallops**    82
Mashed Potatoes, Heirloom Carrots
- Jidori Chicken**   45
Mashed Potatoes, Baby Carrots, Cauliflower
- Short Ribs**  60
C.A.B Slow Braised, Cabernet Wine
Mashed Potatoes, Herb Salad

SIDES 14

- Cauliflower**  
Fried and Crusted Semolina Flour, Thai Honey
Chile Sauce, Sesame Seeds
- Mushrooms**  
Shiitake, Red Wine, Shallots, Herbs
- Fried Brussels Sprouts**    
Soy Sauce, Sesame Oil, Red Wine Vinaigrette, Grana Padano
- Peas & Carrots**   
Snow Peas, Baby Carrots, Mint, Butter

- Mashed Potatoes**   
Plain, Roasted Garlic Or Spicy Horseradish
- Mac & Cheese**   
Torchio, Parmesan, Aged Cheddar Cheese
- 1 lb Baked Potato**   60
Butter, Chives, Sour Cream, Bacon, Cheese
- Fettuccine Alfredo**   
Garlic, Olive Oil, Grana Padano

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.