

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

VEGAN MENU

STARTERS

Willows Salad

Spring Mix, Marcona Almonds, Golden Raisins
Sunflower Seeds, Tomatoes, Red Wine Vinaigrette

15

Grilled Artichoke

Gilroy Artichoke, Charred Lemon

19

Baby Kale Salad

Baby Beets, Pomegranate Seeds, Pepitas
Fennel, Tarragon Vinaigrette

16

ENTRÉES

Garden Vegetables Terrine

Shiitake Mushrooms, Plum Tomatoes, Basil
Garlic, Olive Oil, Asparagus, Heirloom Carrots
Spinach, Beets, Balsamic Reduction

42

Pepper-Crusted Impossible Ground Steak

Fingerling Potatoes, Grilled Asparagus
Cilantro Mint Chimichurri

45

SIDES 13

Willows French Fries

Fresh Cut, Roasted Garlic, House-Made Ketchup

Mushrooms

Shiitake, Red Wine, Shallots, Herbs



Broccolini



Charred, Garlic, Chile Oil



Asparagus



Grilled, Ranieri Extra Virgin Olive Oil



ALLERGEN KEY

 VEGAN
 VEGETARIAN

 GLUTEN-FREE
 CONTAINS NUTS

 CONTAINS SHELLFISH
 CONTAINS FISH

 CONTAINS EGG
 CONTAINS DAIRY

 CONTAINS SOY
 CONTAINS SESAME

*Contains raw or undercooked food products. **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

***Parties of five or more subject to 20% gratuity.