

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

Chef, Sergio Renteria
Manager, Matthew Sanderson



GLUTEN-FREE MENU

STARTERS

Lower James River Oysters - 1/2 Dozen*	29	Chicken Tortilla Soup	16
Fresh or Grilled, Fresh Tobiko Caviar, Frozen Mignonette		Smoked Chicken, Pepper Jack Cheese, Tortilla Chips	
Shrimp Cocktail*	30	Seafood Jumbo Jackpot*	
Mazatlán Shrimp, House-Made Dipping Sauce		1-3 people MKT 4-6 people MKT Canadian Lobster, Shrimp, Oysters, King Crab	

NOT JUST SALAD

Grilled Artichoke	20	Chop Salad	17
Gilroy Artichoke, Charred Lemon, Chipotle Aioli		Romaine, Bacon, Avocado, Tomatoes, Gorgonzola White French Dressing	

STEAKS & CHOPS**

CERTIFIED ANGUS

20 oz Bone-In Ribeye 82

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

14 oz Certified Angus Beef New York 63

CERTIFIED ANGUS

Wet Aged Minimum 28 Days

32 oz Porterhouse for Two 134

Wet Aged Minimum 14 Days

38 oz Tomahawk Chop for Two 176

SEAFOOD & CHICKEN

Willows Cioppino

Spicy Tomato Saffron Broth, Mussels, Clams, Halibut
Salmon, Scallops, Shrimp, Calamari, Crab Legs

Surf & Turf

7 oz Petit Filet & 14 oz Lobster Tail
Mashed Potatoes, Wilted Spinach

77

14 oz Canadian Lobster Tail

101

Wilted Spinach

Jidori Chicken

45

Mashed Potatoes, Broccolini

164

SIDES 14

Baked Yam

Jumbo Yam, Maple Butter

Mushrooms

Shiitake, Red Wine, Shallots, Herbs

Asparagus

Grilled, Ranieri Extra Virgin Olive Oil

Mashed Potatoes

Plain, Roasted Garlic Or Spicy Horseradish

1 lb Baked Potato

Butter, Chives, Sour Cream, Bacon, Cheese

Baby Carrots

Sunrise Farm, Olive Oil, Garlic

ALLERGEN KEY

VEGAN

CONTAINS FISH

VEGETARIAN

CONTAINS EGG

GLUTEN-FREE

CONTAINS DAIRY

CONTAINS NUTS

CONTAINS SOY

CONTAINS SHELLFISH

CONTAINS SESAME