

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

*Chef, Sergio Renteria
Manager, Matthew Sanderson*



VEGAN MENU

STARTERS

Willows Salad

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

16

Grilled Artichoke

20

Gilroy Artichoke, Charred Lemon

Little Gem Salad

*Sunrise Farm, D'Anjou Pear, Candied Pecans
Pomegranate Seeds, Tarragon Vinaigrette*

17

ENTRÉES

Stir Fry Quinoa

*Baby Heirloom Carrots, Savoy Cabbage
Scallions, Cauliflower, Soy Sauce, Sesame Oil
Red Wine Vinegar, Spinach*

42

Pepper-Crusted Impossible Ground Steak

45

*Fingerling Potatoes, Grilled Asparagus
Cilantro Mint Chimichurri*

SIDES 14

Willows French Fries

Fresh Cut, Roasted Garlic, House-Made Ketchup

Baby Carrots

Sunrise Farms, Olive Oil, Garlic

Mushrooms

Shiitake, Red Wine, Shallots, Herbs

Asparagus

Grilled, Ranieri Extra Virgin Olive Oil

ALLERGEN KEY



VEGAN



GLUTEN-FREE



CONTAINS SHELLFISH



CONTAINS EGG



CONTAINS SOY



CONTAINS NUTS



CONTAINS FISH



CONTAINS DAIRY



CONTAINS SESAME