

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

16

#### Grilled Artichoke

Gilroy Artichoke, Charred Lemon

20

#### 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

Fingerling Potatoes, Grilled Asparagus  
Cilantro Mint Chimichurri

45

### SIDES 14

#### Willows French Fries

Fresh Cut, Roasted Garlic, House-Made Ketchup

#### Mushrooms

Shiitake, Red Wine, Shallots, Herbs



#### Baby Carrots



Sunrise Farms, Olive Oil, Garlic



#### 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.