

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

Chef, Sergio Renteria
Manager, Frank Mejia

WILL OWS

RESTAURANT+BAR

STARTERS & SOUPS

Seafood Jumbo Jackpot* 1-3 people 158 | 4-6 people 252
Canadian Lobster, Shrimp, Oysters, King Crab

Crab Cakes	27
Lump Crab, Baby Frisée Salad, Mustard Cream Sauce Pickled Onions, Lime Caviar	
Shrimp Cocktail	28
Mazatlán Shrimp, House-Made Cocktail Sauce	
Lower James River Oysters - Fresh or Grilled 1/2 Dz*	35
Fresh Tobiko Caviar, Frozen Mignonette	
Chicken Tortilla Soup	15
Smoked Chicken, Pepper Jack Cheese, Tortilla Chips	
Lobster Bisque	15
Vanilla Bean, Tarragon, Brandy	
Fried Calamari	20
Calamari, Sweet Onion, Asparagus, Fennel Tarragon, Sriracha Aioli	
Shrimp Scampi	38
Whole Jumbo Tiger Shrimp Head-on Scampi Sauce, Ciabatta	
Blackened Ahi	22
Snow Pea, Red Onion, Sesame Soy Vinaigrette, Wasabi Aioli	

NOT JUST SALADS

Grilled Lamb Lollipops	29
Cilantro Mint Chimichurri	
Little Gem Salad	17
Roots Farm Lettuce, Sunlife Farm Strawberries Candied Pistachios, Midnight Moon Cheese Basil Vinaigrette	
Chop Salad	16
Romaine, Bacon, Avocado, Tomatoes, Gorgonzola White French Dressing	
The Wedge Salad	16
Tomatoes, Pancetta, Custard Egg Peppercorn Ranch Dressing	
Caesar Salad	15
Romaine, Goat Cheese Toast, White Anchovies Parmigiano Reggiano	
Willows Salad	15
Spring Mix, Marcona Almonds, Golden Raisins Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes Red Wine Vinaigrette	
Pork Belly Bun, Salmon Creek Farm	23
Soy Sauce Glazed, Steam Bao Bun, Fresno Pepper Spring Onions, Cilantro, Sriracha Aioli	
Grilled Artichoke	19
Charred Lemon, Olive Oil, Chipotle Aioli	

STEAKS*

Our aged steaks and chops are procured from the finest Midwestern ranchers and meet our strict quality standards

CERTIFIED PRIME BEEF

20 oz Bone-In Ribeye 79

SALMON CREEK FARMS

16 oz Pork Tomahawk 58

DOMESTIC WAGYU

12 oz Top Sirloin 60

GREATER OMAHA

Wet Aged Minimum 28 days

7 oz Certified Angus Beef Filet Mignon 65

14 oz Certified Angus Beef New York 61

A5 JAPANESE WAGYU

8 oz Kamichiku Farm Filet 162

Chef Recommendation: Medium Rare

CERTIFIED ANGUS PRIME

Dry Aged Minimum 40 Days

28 oz Porterhouse 170

38 oz Tomahawk Chop 171

EMIGH FAMILY FARMS

Colorado Rack of Lamb 90

Complement your steak: Au Poivre Style \$9, Gorgonzola Crust \$9 Lobster Tail \$96, Scallops \$42, Alaskan King Crab Legs 1/2 lb \$58

SEAFOOD

Surf & Turf	159
7 oz Petit Filet, 14 oz Lobster Tail Whipped Potatoes, Wilted Spinach	
1 lb Alaskan King Crab Legs	107
Grilled Asparagus	
14 oz Canadian Lobster Tail	98
Wilted Spinach	
Skuna Bay Salmon	58
Potato Crusted, Thumbelina Carrots Snap Peas, Dill Crème Fraîche	
Day Boat Halibut	58
Potato Purée, Aparagus, Lemon Caper Sauce	

ENTRÉES

Seafood Grill	79
Ahi, Salmon, Halibut, Mazatlán Shrimp, Scallops Aparagus, Coconut Rice, Roasted Garlic Sauce	
Prime Filet Medallions & Diver Scallops	79
Whipped Potatoes, Heirloom Carrots	
Jidori Chicken	44
Whipped Potatoes, Broccolini	
Bone-In Short Ribs	58
Slow Braised, Potato Purée, Pea Tendrils & Fresh Herb Salad	
Steak Frites	74
Grilled 14 oz Snake River Farms Flat Iron Steak French Fries, Charred Broccolini, Compound Butter	

SIDES 13

Peas & Carrots
Thumbelina Carrots, Snap Peas, Mint, Plugra Butter

Mushrooms
Cremini, Red Wine, Shallots, Herbs

Asparagus
Grilled, Ranieri Extra Virgin Olive Oil

Risotto
Arborio Rice, Grana Padano Cheese, Peas, Butter

Fried Brussels Sprouts
Soy Sauce, Sesame Oil, Red Wine Vinaigrette, Grana Padano

Mac & Cheese
Torchio, Parmesan, Aged Cheddar Cheese

1 lb Baked Potato
Butter, Chives, Sour Cream, Bacon, Cheese

New Potatoes
Full Belly Farms, Fresh Herbs

Fettuccine Alfredo
Garlic, Olive Oil, Grana Padano

Mashed Potatoes
Plain, Roasted Garlic Or Spicy Horseradish