15

16



# **GLUTEN-FREE MENU**

### **STARTERS**

Lower James River Oysters - 1/2 Dozen\* &

Fresh or Grilled, Fresh Tobiko Caviar, Frozen Mignonette

Shrimp Cocktail\* Jumbo Mexican White Shrimp, Homemade Dipping Sauce

Chicken Tortilla Soup 🗇 28

Smoked Chicken, Pepper Jack Cheese, Tortilla Chips

Seafood Jumbo Jackpot\* 💞 28

> 1-3 people MKT | 4-6 people MKT Canadian Lobster, Shrimp, Oysters, King Crab

### **NOT JUST SALADS**

Grilled Artichoke ♥ ()

Gilroy Artichoke, Charred Lemon, Chipotle Aioli

19 Chop Salad ()

Romaine, Bacon, Avocado, Tomatoes, Gorgonzola White French Dressing

### **STEAKS & CHOPS"**

#### **CERTIFIED ANGUS**

20 oz Bone-In Ribeye 79

WINTER FROST

14 oz Flat Iron 🗂 74

**GREATER OMAHA** 

Wet Aged Minimum 28 days 7 oz Certified Angus Beef Filet Mignon 65

14 oz Certified Angus Beef New York 61

**CERTIFIED ANGUS** 

Wet Aged Minimum 28 Days 32 oz Porterhouse for Two 🗓 130 Wet Aged Minimum 14 Days

38 oz Tomahawk Chop for Two 🗓 171

French Fries, Charred Broccolini, Compound Butter

## **SEAFOOD & CHICKEN**

Jidori Chicken 🗂 Surf & Turf & 1 44 159 Whipped Potatoes, Broccolini 7 oz Petit Filet & 14 oz Lobster Tail Whipped Potatoes, Wilted Spinach Veal Osso Buco 58 Petite Veal Slow Braised, Potato Purée, Herb Salad Willows Cioppino @ & **75** Spicy Tomato Saffron Broth, Mussels, Clams, Halibut Salmon, Scallops, Shrimp, Calamari, Crab Legs 14 oz Canadian Lobster Tail 😅 🗓 98 Wilted Spinach

### SIDES 13

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

**Root Vegetables ∞** 

Thumbelina Carrots, Parsnips, Rutabaga, Honey, Dill

### ALLERGEN KEY

₩ VEGAN VEGETARIAN CONTAINS FISH CONTAINS EGG CONTAINS DAIRY



