

Open Daily 5pm-10pm  
Show Nights 5-11pm

Chef, Sergio Renteria  
Manager, Frank Mejia

# W I L L O W S

RESTAURANT+BAR

## STARTERS & SOUPS

**Seafood Jumbo Jackpot\*** 1-3 people 143 | 4-6 people 220  
Canadian Lobster, Shrimp, Oysters, King Crab

<b>Crab Cakes</b>	24
<i>Lump Crab, Baby Frisée Salad, Mustard Cream Sauce Pickled Onions, Lime Caviar</i>	
<b>Shrimp Cocktail</b>	21
<i>Mazatlán Shrimp, House-Made Cocktail Sauce</i>	
<b>Lower James River Oysters - 1/2 Dozen*</b>	24
<i>Fresh: Tobiko Caviar, Frozen Mignonette Fried: Tobiko Caviar, Semolina, Leeks, Cream</i>	
<b>Traditional French Onion Soup</b>	11
<i>Sweet Texas Onions, Swiss, Gruyère, Parmigiano Reggiano</i>	
<b>Lobster Bisque</b>	13
<i>Vanilla Bean, Tarragon, Brandy</i>	
<b>Frito Mixto</b>	18
<i>Calamari, Rock Shrimp, Sweet Onion, Asparagus, Fennel Tarragon, Sriracha Aioli</i>	
<b>Kamichiku Farm Tenderloin Carpaccio</b>	50
<i>Arugula, Mushroom Confit, Pickled Onions White Truffle Cream</i>	
<b>Lobster Mac &amp; Cheese</b>	90
<i>Lobster, Torchio, Cheddar &amp; Grana Padano Served In Lobster Tail Shell</i>	

## NOT JUST SALADS

<b>Pork Belly &amp; Bacon Wrapped Shrimp</b>	20
<i>Jack Daniel's BBQ Sauce, Spaghetti Squash</i>	
<b>Beet Salad</b>	20
<i>Golden &amp; Chioggia Beets, Midnight Moon Cheese Mountain Rose Apples, Marcona Almonds, Citrus Vinaigrette</i>	
<b>Chop Salad</b>	14
<i>Bacon, Cranberries, Apples, Gorgonzola, Romaine White French Dressing</i>	
<b>Grilled Artichoke</b>	13
<i>Gilroy Artichokes, Charred Lemon, Olive Oil, Chipotle Aioli</i>	
<b>The Wedge Salad</b>	14
<i>Tomatoes, Pancetta, Gorgonzola, Custard Egg Peppercorn Ranch Dressing</i>	
<b>Caesar Salad</b>	13
<i>Romaine, Goat Cheese Toast, White Anchovies Parmigiano Reggiano</i>	
<b>Willows Salad</b>	13
<i>Spring Mix, Marcona Almonds, Golden Raisins Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes Red Wine Vinaigrette</i>	
<b>Charcuterie</b>	28
<i>Bresaola, Prosciutto, Salami Picante, Point Reyes Purple Moon, Midnight Moon, Honey, Pickled Vegetables Jalapeño Jam</i>	

## STEAKS

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

### CERTIFIED PRIME BEEF

18 oz Bone-In Ribeye 68

### SALMON CREEK FARMS

Double Bone Pork Chop 45

### DOMESTIC WAGYU

10 oz Top Sirloin 52

### GREATER OMAHA

Wet Aged Minimum 28 days

8 oz Certified Angus Beef Filet Mignon 56

14 oz Certified Angus Beef New York 53

### A5 JAPANESE WAGYU

8 oz Kamichiku Farm Filet 140

### CERTIFIED ANGUS BEEF PRIME BONE-IN

Wet Aged Minimum 14 Days  
& Dry Aged 21 days

22 oz Porterhouse 93

38 oz Tomahawk Chop 148

Complement your steak: Au Poivre Style \$7, Gorgonzola Crust \$7, Lobster Tail \$85, Scallops \$35, Alaskan King Crab Legs 1/2 lb \$50

## SEAFOOD

<b>Surf &amp; Turf</b>	137
<i>8 oz Petit Filet, 14 oz Lobster Tail, Whipped Potatoes Wilted Spinach</i>	
<b>Alaskan King Crab</b>	93
<i>1 lb, Grilled Asparagus</i>	
<b>Canadian Lobster Tail</b>	85
<i>14 oz, Wilted Spinach</i>	
<b>Scottish Steelhead</b>	45
<i>Pan Roasted Potato Cake, Swiss Chard, Horseradish Cream Balsamic Reduction</i>	
<b>Marcona-Crusted Alaskan Halibut</b>	45
<i>Whipped Potatoes, Green Beans, Veronique Sauce</i>	

## ENTRÉES

<b>Marcho Farms Veal Osso Bucco</b>	55
<i>Petite Veal Shank, Cabernet Wine, Garlic Whipped Potatoes Heirloom Carrots</i>	
<b>Prime Filet Medallions &amp; Diver Scallops</b>	67
<i>Whipped Potatoes, Heirloom Carrots</i>	
<b>Jidori Chicken</b>	38
<i>Whipped Potatoes, Broccolini</i>	
<b>Seafood Linguine Pasta</b>	65
<i>Halibut, Scallops, Salmon, Shrimp, Crab, Tomato Sauce Saffron Cream</i>	
<b>Colorado Rack of Lamb</b>	78
<i>Whipped Potatoes, Cilantro-Mint Chimichurri Cucumber Raita</i>	

## SIDES 11

<b>Bone Marrow</b>
<i>Panko, Garlic, Parsley, Celery Salad</i>
<b>Mushrooms</b>
<i>Crimini, Red Wine, Shallots, Herbs</i>
<b>Asparagus</b>
<i>Grilled or Steamed, Ranieri Extra Virgin Olive Oil</i>
<b>Cauliflower Goat Cheese Gratin</b>
<i>Belle Chevre Goat Cheese, Monterey Pepper Jack</i>
<b>Fried Brussels Sprouts</b>
<i>Soy Sauce, Sesame Oil, Red Wine Vinaigrette, Grana Padano</i>

<b>Mac &amp; Cheese</b>
<i>Torchio, Parmesan, Aged Cheddar Cheese</i>
<b>1 lb Baked Potato</b>
<i>Butter, Chives, Sour Cream, Bacon, Cheese</i>
<b>Heirloom Baby Carrots</b>
<i>Honey, Dill Glaze</i>
<b>Baked Yam</b>
<i>Maple Butter, Brown Sugar</i>
<b>Mashed Potatoes</b>
<i>Plain · Roasted Garlic · Spicy Horseradish</i>