

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 143 | 4-6 people 220

Canadian Lobster, Shrimp, Oysters, King Crab

| | |
|---|----|
| Crab Cakes | 24 |
| Lump Crab, Baby Frisée Salad, Mustard Cream Sauce Pickled Onions, Lime Caviar | |
| Shrimp Cocktail | 21 |
| Mazatlán Shrimp, House-Made Cocktail Sauce | |
| Lower James River Oysters - Fresh or Grilled 1/2 Dz* | 24 |
| Fresh Tobiko Caviar, Frozen Mignonette | |
| Chicken Tortilla Soup | 13 |
| Smoked Chicken, Pepper Jack Cheese, Tortilla Chips | |
| Lobster Bisque | 13 |
| Vanilla Bean, Tarragon, Brandy | |
| Frito Mixto | 18 |
| Calamari, Rock Shrimp, Sweet Onion, Asparagus, Fennel Tarragon, Sriracha Aioli | |
| Pork Belly | 25 |
| Salmon Creek Farm, Jack Daniel's BBQ Sauce, Thai Basil Savory Cabbage Slaw | |
| Steamed Clams | 25 |
| Little Neck Clams, Plum Tomatoes, Piquillo Peppers Chili Flakes, Cumin, Onions, Garlic, Chardonnay Extra Virgin Olive Oil | |

NOT JUST SALADS

| | |
|---|----|
| Fried Cauliflower | 15 |
| Semolina, Flour, Thai Sweet Chili Glaze, Sesame Seeds | |
| Poached Pear Salad | 16 |
| Cabernet Wine, Arugula, Frisée, Gorgonzola Cheese Candied Pecans, Maple Vinaigrette | |
| Chop Salad | 14 |
| Bacon, Cranberries, Apples, Gorgonzola Romaine, White French Dressing | |
| The Wedge Salad | 14 |
| Tomatoes, Pancetta, Gorgonzola, Custard Egg Peppercorn Ranch Dressing | |
| Caesar Salad | 13 |
| Romaine, Goat Cheese Toast, White Anchovies Parmigiano Reggiano | |
| Willows Salad | 13 |
| Spring Mix, Marcona Almonds, Golden Raisins Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes Red Wine Vinaigrette | |
| Brie Cheese | 25 |
| Puff Pastry, Apricot, Figs, Cranberries, Port Wine Candied Pecans, Ciabatta Toast | |
| Grilled Artichoke | 15 |
| 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 68

SALMON CREEK FARMS

20 oz Pork Porterhouse 52

GREATER OMAHA

Wet Aged Minimum 28 days

7 oz Certified Angus Beef Filet Mignon 56

14 oz Certified Angus Beef New York 53

CERTIFIED ANGUS BEEF
PRIME BONE-IN

Wet Aged Minimum 14 Days

22 oz Porterhouse 93

38 oz Tomahawk Chop 148

DOMESTIC WAGYU

10 oz Top Sirloin 52

A5 JAPANESE WAGYU

8 oz Kamichiku Farm Filet 140

Chef Recommendation: Medium Rare

EMIGH FAMILY FARMS

Colorado Rack of Lamb 78

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

SEAFOOD

| | |
|---|-----|
| Surf & Turf | 137 |
| 7 oz. Petit Filet, 14 oz Lobster Tail, Whipped Potatoes Wilted Spinach | |
| Alaskan King Crab | 93 |
| 1 lb. Grilled Asparagus | |
| Canadian Lobster Tail | 85 |
| 14 oz. Wilted Spinach | |
| Ora King Salmon | 50 |
| Red Quinoa, Savory Cabbage, Heirloom Carrots Parsnip, Cauliflower | |
| Dover Sole | 75 |
| Haricot Vert, Fingerling Potatoes, Veronique Sauce | |

ENTRÉES

| | |
|--|----|
| Veal Oscar | 65 |
| Veal Striploin, Lump Crab Meat, Asparagus Béarnaise Sauce | |
| Prime Filet Medallions & Diver Scallops | 67 |
| Whipped Potatoes, Heirloom Carrots | |
| Jidori Chicken | 38 |
| Whipped Potatoes, Broccolini | |
| Linguini & Clams | 48 |
| Linguini Pasta, Garlic, Butter, Chardonnay, Meyer Lemon | |
| Braised Short Ribs | 50 |
| C.A.B. Slow Roasted, Crispy Shallots White Cheddar Potato Puree | |

SIDES

11

| |
|--|
| Carrots |
| <i>Baby Heirloom Carrots, Dill, Honey</i> |
| Mushrooms |
| <i>Shiitake, Red Wine, Shallots, Herbs</i> |
| Asparagus |
| <i>Grilled, Ranieri Extra Virgin Olive Oil</i> |
| Baked Yam |
| <i>Brown Sugar Maple Butter</i> |
| Fried Brussels Sprouts |
| <i>Soy Sauce, Sesame Oil, Red Wine Vinaigrette, Grana Padano</i> |

Mac & Cheese
Torchio, Parmesan, Aged Cheddar Cheese

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

Risotto
White Truffle Oil, Shiitake Mushrooms
Grana Padano Cheese, Butter

Potato Casserole
Yukon Gold Potatoes, Bacon, Chives, White Cheddar, Sour Cream

Mashed Potatoes
Plain · Roasted Garlic · Spicy Horseradish