

W I L L O W S
RESTAURANT+BAR

DINNER MENU

Starters & Soups

Seafood Jumbo Jackpot* <i>Canadian Lobster, Shrimp, Oysters, King Crab</i>	1-3 people 143 4-6 people 220
Crab Cakes <i>Lump Crab, Corn Relish, Frisée Lettuce, Pickled Onions, Lime Caviar</i>	24
Shrimp Cocktail <i>Mazatlán Shrimp, House-Made Cocktail Sauce</i>	21
Oysters - Fresh 1/2 Dozen* <i>Fresh Tobiko Caviar, Frozen Mignonette</i>	24
Traditional French Onion Soup <i>Sweet Texas Onions, Swiss, Gruyère, Parmigiano Reggiano</i>	11
Lobster Bisque <i>Vanilla Bean, Tarragon, Brandy</i>	13
Frito Mixto <i>Calamari, Rock Shrimp, Sweet Onion, Asparagus, Fennel, Tarragon, Sriracha Aioli</i>	18
Halibut Ceviche <i>Tomato, Lime, Cilantro, Red Onion, Grilled Avocado</i>	26
Charcuterie <i>Bresaola, Prosciutto, Salami Picante, Point Reyes, Purple Moon, Midnight Moon, Honey, Pickled Vegetables, Jalapeño Jam</i>	28

Not Just Salads

Seared Carpaccio <i>Black Pepper Crusted Tenderloin, Spring Onion, Mustard, Vinaigrette, Arugula, Grana Padano, Purple Radish</i>	24
Chop Salad <i>Bacon, Cranberries, Apples, Gorgonzola, Romaine, White French Dressing</i>	14
Grilled Artichoke <i>Gilroy Artichokes, Charred Lemon, Olive Oil, Chipotle Aioli</i>	13
The Wedge Salad <i>Tomatoes, Pancetta, Gorgonzola, Custard Egg, Peppercorn Ranch Dressing</i>	14
Caesar Salad <i>Romaine, Goat Cheese Toast, White Anchovies, Parmigiano Reggiano</i>	13
Willows Salad <i>Spring Mix, Marcona Almonds, Golden Raisins, Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes, Red Wine Vinaigrette</i>	13
Pork Belly <i>Jack Daniel's BBQ Sauce, Cabbage, Baby Carrots, Soy Sauce, Jalapeño, Thai Basil Slaw</i>	20

Steaks

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

CERTIFIED PRIME BEEF

18oz Bone-In Rib Eye 68

DOMESTIC WAGYU

10oz Top Sirlion 52

GREATER OMAHA - *Wet Aged Minimum 28 days*

8oz Certified Angus Beef Filet Mignon 56

14oz Certified Angus Beef New York 53

18oz Chateaubriand 120

CERTIFIED ANGUS BEEF PRIME BONE-IN - *Wet Aged for a Minimum of 14 Days & Dry Aged for 21 days*

22oz Porterhouse 93

38oz Tomahawk Chop 148

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

Seafood

Day Boat Alaskan Halibut 48

Fava Beans, Asparagus, Cherry Tomatoes, New Potatoes, Castelvetrano Olives, Capers, Citrus Nage

Alaskan King Crab 93

1lb, Grilled Asparagus

Canadian Lobster Tail 85

14oz, Wilted Spinach

Surf & Turf 137

8oz Petit Filet, 14oz Lobster Tail, Whipped Potatoes, Wilted Spinach

Hawaiian Swordfish 45

Oregano Olive Oil, Fingerling Potatoes, Zucchini, Yellow Squash, Heirloom Carrots, Snap Peas

Entreés

Prime Short Ribs <i>Slow Braised, Roasted Pasilla, Whipped Potatoes, Celery Salad</i>	48
Prime Filet Medallions & Diver Scallops <i>Pesto Whipped Potatoes, Heirloom Carrots</i>	67
Jidori Chicken <i>Potato Croquets, Heirloom Carrots</i>	38
Seafood Linguini <i>Shrimp, Salmon, Scallops, Calamari, Chili Flakes</i>	61
Colorado Rack Of Lamb <i>Whipped Potatoes, Cilantro-Mint Chimichurri, Cucumber Raita</i>	78

Sides

Fried Spring Onion <i>Semolina, Jack Daniel's BBQ Sauce</i>	11
Mushrooms <i>Crimini, Red Wine, Shallots, Herbs</i>	11
Asparagus <i>Grilled, Steamed, Ranieri Extra Virgin Olive Oil</i>	11
Mixed Spring Vegetables <i>Heirloom Carrots, Zucchini, Yellow Squash, Snap Peas, Mint Plugrá Butter</i>	11
Spinach <i>Steamed, Creamed, or Sautéed</i>	11
Mashed Potatoes <i>Plain, Roasted Garlic or Spicy Horseradish</i>	11
Mac & Cheese <i>Torchio, Parmesan, Aged Cheddar Cheese</i>	11
1lb Baked Potato <i>Butter, Chives, Sour Cream, Bacon</i>	11
Fried Brussel Sprouts <i>Soy Sauce, Sesame Oil, Red Wine Vinaigrette, Grana Padano</i>	11
Potato Croquettes <i>Panko White Cheddar, Grana Padano, Chives, White Truffle Oil</i>	11

