

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

Chef, Sergio Renteria
Manager, Frank Mejia

W I L L O W S

RESTAURANT+BAR

STARTERS & SOUPS

Seafood Jumbo Jackpot* 1-3 people 150 | 4-6 people 240
Canadian Lobster, Shrimp, Oysters, King Crab

Crab Cakes Lump Crab, Baby Frisée Salad, Mustard Cream Sauce Pickled Onions, Lime Caviar	26
Shrimp Cocktail Mazatlán Shrimp, House-Made Cocktail Sauce	27
Lower James River Oysters - Fresh or Grilled 1/2 Dz* Fresh Tobiko Caviar, Frozen Mignonette	26
Chicken Tortilla Soup Smoked Chicken, Pepper Jack Cheese, Tortilla Chips	14
Lobster Bisque Vanilla Bean, Tarragon, Brandy	14
Frito Mixto Calamari, Rock Shrimp, Sweet Onion, Asparagus, Fennel Tarragon, Sriracha Aioli	19
Coconut Shrimp Mazatlán Shrimp, Lime Zest, Apricot Dipping Sauce	28
Ahi Tartar Mango, Red Onion, Pink Lady Grapefruit, Cilantro Avocado, Tomato, Soy Vinaigrette, Wonton Chips	28

NOT JUST SALADS

Fried Cauliflower Semolina, Flour, Thai Sweet Chili Glaze, Sesame Seeds	16
Little Gem Lettuce Watermelon Radish, Cucumber, Avocado Pickled Onions, Dill Ranch Dressing	15
Chop Salad Bacon, Avocado, Tomatoes, Gorgonzola Romaine, White French Dressing	15
The Wedge Salad Tomatoes, Pancetta, Gorgonzola, Custard Egg Peppercorn Ranch Dressing	15
Caesar Salad Romaine, Goat Cheese Toast, White Anchovies Parmigiano Reggiano	14
Willows Salad Spring Mix, Marcona Almonds, Golden Raisins Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes Red Wine Vinaigrette	14
Seared Carpaccio Black Pepper-Crusted Tenderloin, Spring Onion Fresno Pepper, Cucumber, Capers, Horseradish Greek Yogurt, Dijon Sauce	28
Grilled Artichoke Charred Lemon, Olive Oil, Chipotle Aioli	18

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 75

SALMON CREEK FARMS

16 oz Double Bone Pork Chop 55

DOMESTIC WAGYU

12 oz Top Sirloin 57

GREATER OMAHA

Wet Aged Minimum 28 days

7 oz Certified Angus Beef Filet Mignon 62

14 oz Certified Angus Beef New York 58

A5 JAPANESE WAGYU

8 oz Kamichiku Farm Filet 154

Chef Recommendation: Medium Rare

CERTIFIED ANGUS BEEF

PRIME BONE-IN

Wet Aged Minimum 14 Days

22 oz Porterhouse 102

38 oz Tomahawk Chop 163

EMIGH FAMILY FARMS

Colorado Rack of Lamb 86

Complement your steak: Au Poivre Style \$8, Gorgonzola Crust \$8, Lobster Tail \$90, Scallops \$40, Alaskan King Crab Legs 1/2 lb \$55

SEAFOOD

Surf & Turf 7 oz. Petit Filet, 14 oz Lobster Tail Whipped Potatoes, Wilted Spinach	151
Alaskan King Crab 1 lb. Grilled Asparagus	102
Canadian Lobster Tail 14 oz. Wilted Spinach	94
Alaskan King Salmon Pan Roasted Salmon, Chive-Whipped Potatoes Snap Peas, Thumbelina Carrots, Dill Crème Fraîche	55
Blackened Halibut Day Boat Alaskan Halibut, Lemon Thyme Potato Cakes, Grilled Asparagus, Lemon Caper Sauce	55

ENTRÉES

Seafood Grill Ahi, Halibut, Diver Scallops, Mazatlán Shrimp Coconut Rice, Roasted Garlic Beurre Blanc	75
Prime Filet Medallions & Diver Scallops Whipped Potatoes, Heirloom Carrots	74
Jidori Chicken Whipped Potatoes, Broccolini	42
Linguini & Shrimp Linguini Pasta, Garlic, Olive Oil, Heirloom Cherry Tomatoes Meyer Lemon, Basil, Asparagus	65
Braised Short Ribs C.A.B. Slow Roasted, Crispy Shallots White Cheddar Potato Puree	55

SIDES 12

Spring Vegetables Baby Zucchini, Heirloom Carrots, Snap Peas, Butter, Mint
Mushrooms Crimini, Red Wine, Shallots, Herbs
Asparagus Grilled, Ranieri Extra Virgin Olive Oil
Green Garlic Christopher Ranch, Ranieri Olive Oil, Fresh Herbs
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
Risotto English Peas, Grana Padano Cheese, Butter, Pea Tendrils
Crispy New Potatoes Olive Oil, Lemon Zest, Oregano
Mashed Potatoes Plain · Roasted Garlic · Spicy Horseradish