

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

Crab Cakes	24
<i>Lump Crab, Baby Frisée Salad, Mustard Cream Sauce Pickled Onions, Lime Caviar</i>	
Shrimp Cocktail	21
<i>Mazatlán Shrimp, House-Made Cocktail Sauce</i>	
Lower James River Oysters - Fresh or Grilled 1/2 Dz*	24
Fresh: <i>Tobiko Caviar, Frozen Mignonette</i>	
Traditional French Onion Soup	11
<i>Sweet Texas Onions, Swiss, Gruyère, Parmigiano Reggiano</i>	
Lobster Bisque	13
<i>Vanilla Bean, Tarragon, Brandy</i>	
Frito Mixto	18
<i>Calamari, Rock Shrimp, Sweet Onion, Asparagus, Fennel Tarragon, Sriracha Aioli</i>	
Hawaiian Ahi Tartare	25
<i>Mango, Red Onion, Grapefruit, Cilantro, Avocado, Tomato Soy Vinaigrette, Wonton Chips</i>	
Shrimp Ceviche	25
<i>Mexican Mazatlán Shrimp, Cilantro, Red Onion, Tomato Tapatio, Serrano Pepper, Lime Tortilla Chips</i>	

NOT JUST SALADS

Pork Belly & Bacon Wrapped Shrimp	20
<i>Jack Daniel's BBQ Sauce, Spaghetti Squash</i>	
Baby Beet Salad	16
<i>Baby Golden Beets, Baby Chioggia Beets, Arugula Bellwether Goat Cheese, Candied Pistachios Balsamic Pearls, Citrus Vinaigrette</i>	
Chop Salad	14
<i>Bacon, Avocado, Tomatoes, Gorgonzola, Romaine White French Dressing</i>	
The Wedge Salad	14
<i>Tomatoes, Pancetta, Gorgonzola, Custard Egg Peppercorn Ranch Dressing</i>	
Caesar Salad	13
<i>Romaine, Goat Cheese Toast, White Anchovies Parmigiano Reggiano</i>	
Willows Salad	13
<i>Spring Mix, Marcona Almonds, Golden Raisins Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes Red Wine Vinaigrette</i>	
Braised Filet Meatballs	25
<i>Savory Tomato Gravy, Ricotta Cheese French Baguette Crostini</i>	
Grilled Artichoke	15
<i>Gilroy Artichokes, Charred Lemon, Olive Oil, Chipotle Aioli</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

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
<i>7 oz Petit Filet, 14 oz Lobster Tail, Whipped Potatoes Wilted Spinach</i>	
Alaskan King Crab	93
<i>1 lb, Grilled Asparagus</i>	
Canadian Lobster Tail	85
<i>14 oz, Wilted Spinach</i>	
Sesame Crusted Hawaiian Ahi	45
<i>Panko, Sesame Seed, Soy Vinaigrette, Dijon Mustard Snow Peas, Red Onion, Wasabi, Basmati Coconut Rice</i>	
Alaskan Halibut	45
<i>Miso, Thyme, Bok Choy, Shiitake Mushrooms, Spring Onion New Potatoes, Sesame Soy Vinaigrette</i>	

ENTRÉES

Short Ribs	45
<i>Potatoes, Plum Tomatoes, Fava Beans Garlic Mustard Greens, Cabernet Jus</i>	
Prime Filet Medallions & Diver Scallops	67
<i>Whipped Potatoes, Heirloom Carrots</i>	
Jidori Chicken	38
<i>Whipped Potatoes, Broccolini</i>	
Pasta Pomodoro	45
<i>Shrimp, Heirloom Tomatoes, Basil, Garlic, Serrano Pepper Linguini Pasta, Olive Oil, Meyer Lemon</i>	
Seafood Grill	65
<i>Ahi, Scallop, Halibut, Shrimp, Olive Oil Basmati Coconut Rice, Roasted Garlic Beurre Blanc</i>	

SIDES 11

Green Garlic
<i>Garlic Scapes, Olive Oil</i>
Mushrooms
<i>Crimini, Red Wine, Shallots, Herbs</i>
Asparagus
<i>Grilled or Steamed, Ranieri Extra Virgin Olive Oil</i>
Broccolini
<i>Garlic, Chili Oil</i>
Fried Brussels Sprouts
<i>Soy Sauce, Sesame Oil, Red Wine Vinaigrette, Grana Padano</i>

Mac & Cheese
<i>Torchio, Parmesan, Aged Cheddar Cheese</i>
1 lb Baked Potato
<i>Butter, Chives, Sour Cream, Bacon, Cheese</i>
Peas & Carrots
<i>Heirloom Carrots, Snow Peas, Mint, Butter</i>
Potato Croquettes
<i>White Cheddar Cheese, Chives</i>
Mashed Potatoes
<i>Plain · Roasted Garlic · Spicy Horseradish</i>