

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, Corn Relish, Frisée Lettuce, Pickled Onions, Lime Caviar</i>	
Shrimp Cocktail	21
<i>Mazatlán Shrimp, House-Made Cocktail Sauce</i>	
Oysters - Fresh 1/2 Dozen*	24
<i>Fresh 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>	
Halibut Ceviche	26
<i>Tomato, Lime, Cilantro, Red Onion, Grilled Avocado</i>	
Charcuterie	28
<i>Bresaola, Prosciutto, Salami Picante, Point Reyes, Purple Moon, Midnight Moon, Honey, Pickled Vegetables, Jalapeño Jam</i>	

NOT JUST SALADS

Seared Carpaccio	24
<i>Black Pepper Crusted Tenderloin, Spring Onion, Mustard, Vinaigrette, Arugula, Grana Padano, Purple Radish</i>	
Chop Salad	14
<i>Bacon, Cranberries, Apples, Gorgonzola, Romaine, White French Dressing</i>	
Grilled Artichoke	13
<i>Gilroy Artichokes, Charred Lemon, Olive Oil, Chipotle Aioli</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>	
Pork Belly	20
<i>Jack Daniel's BBQ Sauce, Cabbage, Baby Carrots, Soy Sauce, Jalapeño, Thai Basil Slaw</i>	

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
<i>Fava Beans, Asparagus, Cherry Tomatoes, New Potatoes, Castelvetrano Olives, Capers, Citrus Nage</i>	
Alaskan King Crab	93
<i>1lb, Grilled Asparagus</i>	
Canadian Lobster Tail	85
<i>14oz, Wilted Spinach</i>	
Surf & Turf	137
<i>8oz Petit Filet, 14oz Lobster Tail, Whipped Potatoes, Wilted Spinach</i>	
Scottish Salmon	45
<i>Grilled Asparagus, Whipped Potatoes, Lime Caviar Beurre Blanc</i>	

ENTRÉES

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

SIDES 11

Fried Spring Onion
<i>Semolina, Jack Daniel's Barbeque Sauce</i>
Mushrooms
<i>Crimini, Red Wine, Shallots, Herbs</i>
Mix Spring Vegetables
<i>Heirloom Carrots, Zuchinni, Yellow Squash, Snap Peas, Mint Plugrá Butter</i>
Spinach
<i>Steamed, Creamed, or Sautéed</i>

Mashed Potatoes
<i>Plain, Roasted Garlic, Spicy Horseradish</i>
Mac & Cheese
<i>Torchio, Parmesean, Aged Cheddar Cheese</i>
1Lb Baked Potato
<i>Butter, Chives, Sour Cream, Bacon, Cheese</i>
Fried Brussel Sprouts
<i>Soy Sauce, Sesame Oil, Red Wine Vinaigrette, Grana Padano</i>
Potato Croquettes
<i>Panko White Cheddar, Grana Padano, Chives, White Truffle Oil</i>