

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>	
Shrimp Ceviche	26
<i>Tomato, Lime, Cilantro, Red Onion, Grilled Avocado</i>	
Lobster Mac & Cheese	90
<i>Lobster, Torchio, Cheddar & Grana Padano Served In Lobster Tail Shell</i>	

NOT JUST SALADS

Pork Belly	20
<i>Jack Daniel's BBQ Sauce, Cabbage, Baby Carrots Soy Sauce, Jalapeño, Thai Basil Slaw</i>	
Burrata	20
<i>Burrata Cheese, Cherry Heirloom Tomatoes, Balsamic Glaze Frescobaldi Laudemio Olive Oil, Black Lava Salt, Micro Basil</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>	
Charcuterie	28
<i>Bresaola, Prosciutto, Salami Picante, Point Reyes Purple Moon, Midnight Moon, Honey, Pickled Vegetables Jalapeño Jam</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 Rib Eye 68

DOMESTIC WAGYU

10 oz Top Sirlion 52

GREATER OMAHA

Wet Aged Minimum 28 days

8 oz Certified Angus Beef Filet Mignon 56

14 oz Certified Angus Beef New York 53

MARCHO FARMS

16 oz Veal Chop 75

CERTIFIED ANGUS BEEF PRIME BONE-IN

Wet Aged for a Minimum of 14 Days
& Dry Aged for 21 days

22 oz Porterhouse 93

38 oz Tomahawk Chop 148

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>8oz 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>	
Wild King Salmon	45
<i>White Miso-Glazed, Quinoa Stir-Fry, Soy & Sesame Vinaigrette</i>	
Day Boat Alaskan Halibut	45
<i>Fava Beans, Asparagus, Cherry Tomatoes, New Potatoes Castelvetrano Olives, Capers, Citrus Nage</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>	
Pasta Renteria	45
<i>Fettuccini, Mazatlan Shrimp, Prosciutto, Pine Nuts Goat Cheese, Mango, Pesto</i>	
Colorado Rack of Lamb	78
<i>Whipped Potatoes, Cilantro-Mint Chimichurri Cucumber Raita</i>	

SIDES 11

Spinach
<i>Steamed or Sautéed</i>
Mushrooms
<i>Crimini, Red Wine, Shallots, Herbs</i>
Asparagus
<i>Grilled, Steamed, Ranieri Extra Virgin Olive Oil</i>
Grilled Broccolini
<i>Garlic, Chili Flake, Olive Oil, Grilled Lemon</i>
Fried Brussel Sprouts
<i>Soy Sauce, Sesame Oil, Red Wine Vinaigrette, Grana Padano</i>

Mac & Cheese
<i>Torchio, Parmesean, Aged Cheddar Cheese</i>
1 lb Baked Potato
<i>Butter, Chives, Sour Cream, Bacon, Cheese</i>
Charred Corn
<i>Charred Sweet White Corn, Cotija Cheese, Chipotle Aioli</i>
Crispy Fingerlings
<i>Ranieri Extra Virgin Olive Oil, Lemon Zest, Oregano</i>
Mashed Potatoes
<i>Plain, Roasted Garlic, Spicy Horseradish</i>