

W I L L O W S
RESTAURANT+BAR

DINNER MENU

Starters & Soups

Seafood Jumbo Jack Pot*	1-3 people 90 4-6 people 170
<i>Canadian Lobster, Shrimp, Oyster, King Crab</i>	
Crab Cakes	22
<i>Lump Crab, Corn Relish, Frisée Lettuce, Pickled Onions Cielo Farms Lime Caviar</i>	
Oysters - Fresh 1/2 Dozen*	22
<i>Tobiko Caviar, Frozen Mignonette</i>	
Shrimp Cocktail	19
<i>Mazatlán Shrimp, Homemade Cocktail Sauce</i>	
Crab Cocktail	22
<i>Colossal Lump Crab, Homemade Dijon Cream Sauce</i>	
Calamari	13
<i>Sweet Onion, Asparagus, Fennel, Jalapeno Yogurt Sauce</i>	
Traditional French Onion Soup	10
<i>Sweet Texas Onions, Swiss, Gruyere, Parmigiano Reggiano</i>	
Lobster Bisque	12
<i>Vanilla Bean, Tarragon, Brandy</i>	

Not Just Salads

Beet Salad	12
<i>Golden & Chioga Beets, Green Apples, Manchego Cheese, Mixed Greens, Citrus Vinaigrette</i>	
Beef Carpaccio	18
<i>Thinly Sliced Tenderloin, Pickled Grapes, Grana Padano Cheese, Onions, Mixed Greens, Bacon Vinaigrette</i>	
Chop Salad	12
<i>Avocado, Romaine, Applewood Bacon, Gorgonzola Cheese Tomato, White French Dressing</i>	
Grilled Artichoke	12
<i>Gilroy Artichokes, Charred Lemon, Olive Oil, Chipotle Aioli</i>	
The Wedge	13
<i>Tomatoes, Pancetta, Gorgonzola Cheese, Custard Egg Peppercorn Ranch Dressing</i>	
Caesar	12
<i>Romaine, Goat Cheese Toast, White Anchovies, Parmigiano Cheese</i>	
Willows Salad	12
<i>Spring Mix, Marcona Almonds, Golden Raisins, Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes, Red Wine Vinaigrette</i>	

Steaks

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

GRASS FED

18oz Bone In Rib Eye 62

DOMESTIC WAGYU

10oz Top Sirlion 47

GREATER OMAHA - *Wet Aged Minimum 28 days*

8oz Prime Filet Mignon 51

16oz Prime New York 48

18oz Chateaubriand 110

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

38oz Tomahawk Chop 135

22oz Porterhouse 89

Compliment your steak: au poivre style \$6, gorgonzola crust \$6, lobster tail \$75, scallops \$23, king crab, merus cut \$39

Seafood

Mero Seabass 42

Alaskan King Crab 79
Merus Cut

Canadian Lobster Tail - 12oz 75

Surf & Turf 125
8oz Petit Filet & 12oz Lobster Tail

Entreés

Beef Stroganoff 42
Kurobuta

Lamb Chops 59
Colorado

Prime Filet Medallions & Diver Scallops 55

Jidori Chicken 35

Veal Osso Buco 42

Sides

Green Beans - <i>Marcona Almonds, Butter</i>	10
Baked Potatoe Casserole - <i>Bacon, Cheddar, Sour Cream, Chives, Cream, Butter</i>	10
Mushrooms - <i>Shiitake, Red Wine, Shallots, Herbs</i>	10
1lb Baked Potato - <i>Sweet Butter, Chives, Sour Cream, Bacon</i>	10
Spinach - <i>Steamed, Creamed, or Sautéed</i>	10
Mashed Potatoes - <i>Plain, Roasted Garlic or Spicy Horseradish</i>	10
Asparagus - <i>Grilled, Steamed, Ranieri Extra Virgin Olive Oil</i>	10
Baked Yam - <i>Butter, Brown Sugar, Maple Syrup</i>	10
Mac & Cheese - <i>Torchio, Parmesan, Aged Cheddar Cheese</i>	10
Hand Cut Willows French Fries - <i>House-Made Ketchup</i>	10

CHUMASH
CASINO RESORT