

Open Daily
Lounge 4pm-10pm
Dinner Service 5pm-10pm
Show Nights 5pm-11pm

Chef, Sergio Renteria
Manager, Matthew Sanderson

WILLOWS

RESTAURANT+BAR

STARTERS & SOUPS

Seafood Jumbo Jackpot 
1-3 people MKT | 4-6 people MKT
Canadian Lobster, Shrimp, Oysters

Crab Cakes   Lump Crab, Baby Frisée Salad, Mustard Cream Sauce Pickled Onions, Lime Caviar	28
Shrimp Cocktail   Mazatlán Shrimp, House-Made Cocktail Sauce	30
Lower James River Oysters   Fresh or Grilled 1/2 Dz Fresh Tobiko Caviar, Frozen Mignonette	29
Chicken Tortilla Soup   Smoked Chicken, Pepper Jack Cheese, Tortilla Chips	16
Lobster Bisque   Vanilla Bean, Tarragon, Brandy	16
Fried Calamari   Calamari, Sweet Onion, Asparagus, Fennel Tarragon, Sriracha Aioli	21
Diver Scallops   Prosciutto Wrapped, Butternut Squash Nage, Green Apples Red Watercress, Chive Oil, Citrus Vinaigrette	55

NOT JUST SALADS

Thick-Cut Bacon   Applewood Smoked, Thai Chile Glaze, Asian Pear Slaw	28
Garlic Herb Steak Bites  C.A.B Filet, Roasted Tomato Salsa, Garlic Ciabatta	46
Chop Salad    Romaine, Bacon, Avocado, Tomatoes, Gorgonzola White French Dressing	17
The Wedge Salad    Tomatoes, Pancetta, Custard Egg Peppercorn Ranch Dressing	17
Caesar Salad    Romaine, Goat Cheese Toast, White Anchovies Parmigiano Reggiano	16
Willows Salad    Spring Mix, Marcona Almonds, Golden Raisins Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes Red Wine Vinaigrette	16
Baked Brie En Croute    Triple Cream French Cheese, Puff Pastry Dried Fruit Compote, Candied Pecans	25
Grilled Artichoke    Charred Lemon, Olive Oil, Chipotle Aioli	20

PRIX FIXE MENU FOR TWO 185

COURSE ONE

Lobster Bisque 
Vanilla Bean, Tarragon, Brandy
AND

Willows Salad 
Spring Mix, Marcona Almonds, Golden Raisins
Sunflower Seeds, Point Reyes Blue Cheese
Tomatoes, Red Wine Vinaigrette

COURSE TWO

Willows Seafood Grill 
Mazatlán Shrimp, Scallops, King Salmon
Lobster Tail, Halibut, Coconut Basmati Rice
Asparagus, Lemon Caper Sauce

OR

46 oz Cowboy Cut Bone-In Ribeye 
Sunrise Baby Carrots, Roasted Cauliflower
Balsamic and Shiitake Mushrooms Demi-Glace
Gorgonzola, Mashed Potatoes

COURSE THREE

Pumpkin Spice Tiramisu 
Espresso Soaked Lady Fingers
Pumpkin Spice Mascarpone Mousse
OR

Warm Double Chocolate Brownie 
Toasted Marshmallow Ice Cream
Graham Cracker Crumble

STEAKS & CHOPS*

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

CERTIFIED ANGUS

20 oz Bone-In Ribeye 82 

NIMAN RANCH

16 oz Pork Tomahawk 60 

CERTIFIED ANGUS

16 oz Prime Bone-In New York 76 
French Fries, Charred Broccolini, Compound Butter

GREATER OMAHA

Wet Aged Minimum 28 Days

7 oz Certified Angus Beef Filet Mignon 67 

AS JAPANESE WAGYU

7 oz Kagoshima Filet 168 
Chef Recommendation: Medium Rare

CERTIFIED ANGUS

Wet Aged Minimum 28 Days

32 oz Porterhouse for Two 134 

14 oz Certified Angus Beef New York 63 

SUPERIOR FARMS

Colorado Rack of Lamb 93 

Complement your steak: Au Poivre Style \$9.50 , Garlic Butter \$10.50 , Gorgonzola Crust \$9.50 , Lobster Tail \$101 , Diver Scallops \$55 , Oscar \$50 

SEAFOOD

Shrimp & Turf   7 oz Westholme Wagyu Top Sirloin Mazatlán Shrimp, Broccolini, Mashed Potatoes	75
14 oz Canadian Lobster Tail   Wilted Spinach	101
Alaskan Halibut   Day Boat Halibut, Sunrise Spinach, Fingerling Potatoes Chive Oil, Romesco Sauce	60
Skuna Bay Salmon    Pan Roasted, Potato Cake, Baby Leeks, Beurre Rouge	60

ENTRÉES

Bucatini Ala Vodka   Mazatlán Shrimp, Tomato Vodka Cream Sauce, Chile Flakes	48
Prime Filet Medallions & Diver Scallops    Mashed Potatoes, Heirloom Carrots	82
Jidori Chicken   Mashed Potatoes, Baby Carrots, Cauliflower	45
Braised Short Ribs   Roquefort Mashed Potatoes, Heirloom Carrots Herb Salad, Celery, Golden Pea Shoots, Pea Tendrils Parsley, Citrus Vinaigrette	55

SIDES 14

Creamed Spinach Casserole   Baby Spinach, Creamed Shallots, Grana Padano
Heirloom Carrots   Sunrise Farm, Honey, Dill
Fried Brussels Sprouts    Soy Sauce, Sesame Oil, Red Wine Vinaigrette, Grana Padano
Asparagus  Grilled, Ranieri Extra Virgin Olive Oil
Mashed Potatoes   Plain, Roasted Garlic Or Spicy Horseradish

Mac & Cheese   Torchio, Parmesan, Aged Cheddar Cheese Cheez-Its
1 lb Baked Potato   Butter, Chives, Sour Cream, Bacon, Cheese
Jumbo Baked Yam   Slow Baked, Maple Butter

ALLERGEN KEY

-  VEGAN
-  VEGETARIAN
-  GLUTEN-FREE
-  CONTAINS NUTS
-  CONTAINS SHELLFISH
-  CONTAINS FISH
-  CONTAINS EGG
-  CONTAINS DAIRY
-  CONTAINS SOY
-  CONTAINS SESAME

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
*Contains raw or undercooked food products. Parties of five or more subject to 20% gratuity.