

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

Chef, Sergio Renteria
Manager, Matthew Sanderson

W I L L O W S
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
Coconut Shrimp Mazatlán Shrimp, Coconut and Panko, Mango Chutney	30

NOT JUST SALADS

Lamb Lollipops Herb Marinated, Cilantro Mint Chimichurri	48
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
Stuffed Pasilla Pepper Tenderloin, Corn Relish, Burrata Cheese Mustard Crème Fraîche, Tomato Coulis	45
Grilled Artichoke Charred Lemon, Olive Oil, Chipotle Aioli	20

PRIX FIXE MENU FOR TWO 185

COURSE ONE	COURSE TWO	COURSE THREE
Lobster Bisque Vanilla Bean, Tarragon, Brandy	Willows Seafood Grill Mazatlán Shrimp, Scallops, King Salmon Lobster Tail, Halibut, Coconut Basmati Rice Asparagus, Lemon Caper Sauce	Matcha Tiramisu Green Tea Soaked Lady Fingers Mascarpone Mousse
AND	OR	OR
Willows Salad Spring Mix, Marcona Almonds, Golden Raisins Sunflower Seeds, Point Reyes Blue Cheese Tomatoes, Red Wine Vinaigrette	46 oz Cowboy Cut Bone-In Ribeye Sunrise Baby Carrots, Roasted Cauliflower Balsamic and Shiitake Mushrooms Demi-Glace Gorgonzola, Mashed Potatoes	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	GREATER OMAHA	CERTIFIED ANGUS PRIME
20 oz Bone-In Ribeye 82 NIMAN RANCH	Wet Aged Minimum 28 Days 7 oz Certified Angus Beef Filet Mignon 67	Wet Aged Minimum 28 Days 32 oz Porterhouse for Two 134
16 oz Pork Tomahawk 60	A5 JAPANESE WAGYU	14 oz Certified Angus Beef New York 63
WINTER FROST	7 oz Kagoshima Filet 168 Chef Recommendation: Medium Rare	SUPERIOR FARMS
14 oz Flat Iron 76 French Fries, Charred Broccolini, Compound Butter		Colorado Rack of Lamb 93

Complement your steak: Au Poivre Style \$9.50, Garlic Butter \$10.50, Gorgonzola Crust \$9.50, Lobster Tail \$101, Scallops \$44, 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
Seared Ahi Hawaiian Ahi, Panko and Sesame Seed Crusted Snow Peas, Red Onion, Basmati Rice, Wasabi Aioli	60

ENTRÉES

Linguine Pomodoro Grilled Shrimp, Heirloom Tomatoes, Olive Oil, Garlic Basil, Serrano Pepper Lime Zest, Grana Padano	48
Prime Filet Medallions & Diver Scallops Mashed Potatoes, Heirloom Carrots	82
Jidori Chicken Mashed Potatoes, Baby Carrots, Cauliflower	45
Veal Chop Piccata Sauce, Breaded Panko Flour, Arugula Heirloom Cherry Tomatoes	80

SIDES 14

Charred Corn Charred Corn, Butter, Cotija Cheese, Chipotle Aioli
Mushrooms Shiitake, Red Wine, Shallots, Herbs
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
Charcoal Potatoes Fingerling Potatoes, Squid Ink, Salt Balsamic, Sour Cream, Chives

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.