

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

VEGAN MENU

NOT JUST SALADS

Willows Salad  Spring Mix, Marcona Almonds, Golden Raisins Sunflower Seeds, Tomatoes, Red Wine Vinaigrette	16	Grilled Artichoke  Gilroy Artichoke, Charred Lemon	20
Pear Salad   Sunrise Farms Mixed Greens, Asian Pear, Fennel Pecans, Tarragon Vinaigrette	16		

ENTRÉES

Stir Fry Quinoa   Baby Heirloom Carrots, Savoy Cabbage Scallions, Cauliflower, Soy Sauce, Sesame Oil Red Wine Vinegar, Spinach	42	Pepper-Crusted Impossible Ground Steak  Fingerling Potatoes, Grilled Asparagus Cilantro Mint Chimichurri	45
--	----	--	----

SIDES 14

Willows French Fries  Fresh Cut, House-Made Ketchup	Heirloom Carrots  Sunrise Farms, Olive Oil
Mushrooms  Shiitake, Red Wine, Shallots, Herbs	Asparagus  Grilled, Ranieri Extra Virgin Olive Oil

ALLERGEN KEY

 VEGAN
 VEGETARIAN

 GLUTEN-FREE
 CONTAINS NUTS

 CONTAINS SHELLFISH
 CONTAINS FISH

 CONTAINS EGG
 CONTAINS DAIRY

 CONTAINS SOY
 CONTAINS SESAME

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