

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 158 4-6 people 252	
Canadian Lobster, Shrimp, Oysters, King Crab	
Crab Cakes   	27
Lump Crab, Baby Frisée Salad, Mustard Cream Sauce Pickled Onions, Lime Caviar	
Shrimp Cocktail  	28
Mazatlán Shrimp, House-Made Cocktail Sauce	
Lower James River Oysters  	28
Fresh or Grilled 1/2 Dz* Fresh Tobiko Caviar, Frozen Mignonette	
Chicken Tortilla Soup  	15
Smoked Chicken, Pepper Jack Cheese, Tortilla Chips	
Lobster Bisque  	15
Vanilla Bean, Tarragon, Brandy	
Fried Calamari  	20
Calamari, Sweet Onion, Asparagus, Fennel Tarragon, Sriracha Aioli	
Coconut Shrimp 	28
Roasted Pepper and Mango Chutney Panko, Coconut	
Ahi Tartare   	22
Mango, Red Onion, Avocado, Tomato, Cilantro Soy Sesame Vinaigrette, Wonton Chips	

NOT JUST SALADS

Grilled Lamb Lollipops 	29
Cilantro Mint Chimichurri	
Burrata Caprese   	22
Heirloom Cherry Tomatoes, Raineri Olive Oil Basil, Garlic, Balsamic Reduction	
Chop Salad   	16
Romaine, Bacon, Avocado, Tomatoes, Gorgonzola White French Dressing	
The Wedge Salad   	16
Tomatoes, Pancetta, Custard Egg Peppercorn Ranch Dressing	
Caesar Salad   	15
Romaine, Goat Cheese Toast, White Anchovies Parmigiano Reggiano	
Willows Salad   	15
Spring Mix, Marcona Almonds, Golden Raisins Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes Red Wine Vinaigrette	
Garlic Herb Steak Bites 	45
Tajima Australian Wagyu Rib-Eye Roasted Tomato Salsa, Garlic Ciabatta	
Grilled Artichoke   	19
Charred Lemon, Olive Oil, Chipotle Aioli	

STEAKS & CHOPS*

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

CERTIFIED PRIME BEEF

20 oz Bone-In Ribeye 79 

SALMON CREEK FARMS

16 oz Pork Tomahawk 58 

SNAKE RIVER FARMS

14 oz Flat Iron 74 

French Fries, Charred Broccoli, Compound Butter

GREATER OMAHA

Wet Aged Minimum 28 days

7 oz Certified Angus Beef Filet Mignon 65 

14 oz Certified Angus Beef New York 61 

A5 JAPANESE WAGYU

8 oz Kamichiku Farm Filet 162 

Chef Recommendation: Medium Rare

CERTIFIED ANGUS PRIME

Wet Aged Minimum 28 Days

32 oz Porterhouse for Two 130 

Wet Aged Minimum 14 Days

38 oz Tomahawk Chop for Two 171 

EMIGH FAMILY FARMS

Colorado Rack of Lamb 90 

Complement your steak: Au Poivre Style \$9 , Gorgonzola Crust \$9 , Lobster Tail \$96, Scallops \$42, Alaskan King Crab Legs 1/2 lb \$58

SEAFOOD

Surf & Turf   	159
7 oz Petit Filet & 14 oz Lobster Tail Whipped Potatoes, Wilted Spinach	
1 lb Alaskan King Crab Legs   	107
Grilled Asparagus	
14 oz Canadian Lobster Tail   	98
Wilted Spinach	
King Salmon  	58
Columbia River, Pan Roasted, Chive, Whipped Potatoes Thumbelina Carrots, Snow Peas, Horseradish Crème Fraîche	
Day Boat Halibut    	58
Miso Glazed, Shiitake Mushrooms, Amorosa Potatoes Baby Bok Choy, Scallions, Asian Nage	











SIDES 13

Charred Corn    	
Lime, Butter, Cotija Cheese, Chipotle Aioli	
Mushrooms  	
Shiitake, Red Wine, Shallots, Herbs	
Asparagus  	
Grilled, Ranieri Extra Virgin Olive Oil	
Asparagus Risotto  	
Arborio Rice, Grana Padano Cheese, Asparagus, Butter	
Broccolini  	
Charred, Garlic, Chile Oil	

ENTRÉES

Pasta Renteria    	55
Grilled Mazatlán Shrimp, Fettuccini Pasta, Pesto Pine Nuts, Goat Cheese, Prosciutto, Mango	
Prime Filet Medallions & Diver Scallops   	79
Whipped Potatoes, Heirloom Carrots	
Jidori Chicken  	44
Whipped Potatoes, Broccoli	
Maple Leaf Duck   	45
Pan Roasted, Quinoa Stir Fry, Cherry Sauce	
Bone-In Short Ribs  	58
Slow Braised, Potato Purée, Pea Tendrils & Fresh Herb Salad	

Mac & Cheese   	
Torchio, Parmesan, Aged Cheddar Cheese	
1 lb Baked Potato  	
Butter, Chives, Sour Cream, Bacon, Cheese	
Amorosa Fingerling Potatoes  	
Fried, Olive Oil, Oregano, Lemon	
Fettuccine Alfredo   	
Garlic, Olive Oil, Grana Padano	
Mashed Potatoes   	
Plain, Roasted Garlic Or Spicy Horseradish	

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