

## STARTERS & SOUP

### SEAFOOD JUMBO JACKPOT\*

Canadian Lobster, Shrimp, Oysters, King Crab  
1-3 people • 150 4-6 people • 240

#### CRAB CAKES 26

Lump Crab, Baby Frisée Salad, Mustard Cream Sauce  
Pickled Onions, Lime Caviar

#### SHRIMP COCKTAIL 27

Mazatlán Shrimp, House-Made Cocktail Sauce

#### LOWER JAMES RIVER OYSTERS\* *Fresh Or Grilled* 1/2 dz. 26

Fresh Tobiko Caviar, Frozen Mignonette

#### CHICKEN TORTILLA SOUP 14

Smoked Chicken, Pepper Jack Cheese, Tortilla Chips

#### LOBSTER BISQUE 14

Vanilla Bean, Tarragon, Brandy

#### FRIED CALAMARI 19

Calamari, Sweet Onion, Asparagus, Fennel  
Tarragon, Sriracha Aioli

#### BLACKENED SHRIMP 27

Mazatlán Shrimp, Wilted Leeks, Pine Nuts  
Caper Roasted Garlic Aioli

#### LOBSTER MAC & CHEESE 104

Canadian Lobster Tail, Torchio Pasta  
Cheddar & Grana Padano Cheese Sauce, Cheese Crackers

## NOT JUST SALADS

#### FRIED CAULIFLOWER 18

Thai Sweet Chili Glaze, Sesame Seeds

#### BEET SALAD 18

Golden & Chioggia Beets, D'Anjou Pear Marcona Almonds  
Frisée Midnight Moon Cheese, Citrus Vinaigrette

#### CHOP SALAD 15

Bacon, Avocado, Tomatoes, Gorgonzola  
Romaine, White French Dressing

#### THE WEDGE SALAD 15

Tomatoes, Pancetta, Gorgonzola, Custard Egg  
Peppercorn Ranch Dressing

#### CAESAR SALAD 14

Romaine, Goat Cheese Toast, White Anchovies  
Parmigiano Reggiano

#### WILLOWS SALAD 14

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

#### PORK BELLY 22

Salmon Creek Farm, Jack Daniel's B.B.Q. Sauce, Savoy Cabbage  
Heirloom Carrots, Thai Basil

#### GRILLED ARTICHOKE 18

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 75

### SALMON CREEK FARMS

16 oz. Double Bone Pork Chop 55

### DOMESTIC WAGYU

12 oz. Top Sirloin 57

### GREATER OMAHA

Wet Aged Minimum 28 days

7 oz. Certified Angus Beef Filet Mignon 62

14 oz. Certified Angus Beef New York 58

### A5 JAPANESE WAGYU

8 oz. KamiChiku Farm Filet 154

Chef Recommendation: Medium Rare

### CERTIFIED ANGUS PRIME

Wet Aged Minimum 14 Days

22 oz. Porterhouse 102

38 oz. Tomahawk Chop 163

### EMIGH FAMILY FARMS

Colorado Rack Of Lamb 86

Complement your steak: Au Poivre Style \$8, Gorgonzola Crust \$8, Lobster Tail \$90, Scallops \$40, Alaskan King Crab Legs 1/2 lb \$55

## SEAFOOD

#### Surf & Turf 151

7 oz. Petit Filet & 14 oz. Lobster Tail  
Whipped Potato, Wilted Spinach

#### 1 lb. Alaskan King Crab Legs 102

Grilled Asparagus

#### 14 oz Canadian Lobster Tail 94

Wilted Spinach

#### New Zealand Ora King Salmon 55

Pink Peppercorn, Sweet Potato Purée, Baby Brussel Sprouts  
Chestnuts & Walnuts Cream Sauce

#### Diver Scallops 65

Pan Roasted, Celery Root Purée, Tobiko Wasabi Caviar  
Apples, Beurre Blanc Sauce

## SIDES 12

#### GRILLED BROCCOLINI

Garlic, Chili Flake, Olive Oil, Grilled Lemon

#### MUSHROOMS

Cremini, Red Wine, Shallots, Herbs

#### ASPARAGUS

Grilled, Ranieri Extra Virgin Olive Oil

#### HEIRLOOM BABY CARROTS

Honey, Dill Glaze

#### FRIED BRUSSELS SPROUTS

Soy Sauce, Sesame Oil, Red Wine Vinaigrette, Grana Padano

## ENTREES

#### Seafood Rigatoni 75

Ahi, Salmon, Diver Scallops, Mazatlán Shrimp  
Vodka Tomato Cream Sauce

#### Prime Filet Medallions & Diver Scallops 74

Whipped Potatoes, Heirloom Carrots

#### Jidori Chicken 42

Whipped Potatoes, Broccolini

#### Beef Stroganoff 58

Egg Fettuccine, Tenderloin, Shitake Mushrooms  
Cippolini Onions, Garlic, Brandy, Sour Cream, Demi Glaze

#### Steak Frites 70

Grilled 14 oz Snake River Farms Flat Iron Steak  
French Fries, Charred Broccolini, Compound Butter

#### MAC & CHEESE

Torchio, Parmesan, Aged Cheddar Cheese

#### 1LB BAKED POTATO

Butter, Chives, Sour Cream, Bacon, Cheese

#### BAKED YAM

Maple Butter, Brown Sugar

#### POTATO CASSEROLE

Yukon Gold, Cheddar Cheese, Butter, Chives, Bacon, Sour Cream

#### MASHED POTATOES

Plain, Roasted Garlic Or Spicy Horseradish

SIGNATURE COCKTAILS

**The Curious** Jeremiah Spice Whiskey, Rosemary Simple Syrup, Apricot Puree, Blackberry Puree, Quince Paste, Fresh Lime Juice.....16

**Prickly Pear Paloma** Casamigos Blanco, Fresh Lime Juice, Liquid Alchemist Prickly Pear, Fresh Grapefruit Juice, Ruby Port Float  
Topped with Sparkling Grapefruit.....16

**Hibiscus Old Fashioned** Hibiscus Infused Buffalo Trace, Luxardo Syrup, Hibiscus Nectar, Splash Club Soda.....14

**Pear Blossom** Absolut Pear, Fresh Lemon Juice, Raspberry Tea Syrup, Pomegranate Liqueur, Apricot Liqueur, Top off Ginger Ale .....15

**Raspberry Mingle** Absolut Mango, Fresh Lemon Juice, Fresh Raspberries, Cranberry Juice .....15

**Blood Orange Skyy Mule** Skyy Blood Orange, Fresh Lime Juice, Thyme Infused Simple Syrup, Orange Marmalade, Top Off Ginger Beer.....14

**Smoked Maple Manhattan** Whistle Pig 10y, Antica Vermouth, Cherry Heering Liqueur, Mescal Mist.....35

**X-Rated Rose** Appleton Rum, X Rated Liqueur, Pom Juice, Mathilde Pear Liqueur, Rosemary Dill Simple Syrup.....16

**Autumn Sapphire** Bombay Sapphire, St. Germaine Liqueur, Fresh Lime Juice, Peach Puree, Simple Syrup, Fresh Pineapple, Fresh Mint.....15

**Mezcal Magic** Union Mezcal, White Cream De Cacao, Sambuca Romana, Passion Fruit Simple Syrup, Fresh Lemon Juice  
Splash Pineapple Juice.....15

**Black Widow Margarita** Don Julio Añejo Tequila, Agave Nectar, Fresh Lemon & Lime Juice  
Black Peppercorn-Infused Cointreau, Guinness Stout Float.....16

WINES BY THE GLASS

The wines on this progressive wine menu are grouped from less intensity to drier and bolder tasting wines

White Wine

**Moscato**, Terra d’Oro, Plymouth, California, 2022 .....10

**Rosé**, Stolpman, Para Maria, Santa Barbara, California, 2022.....14

**Pinot Grigio**, J Dusi, Paso Robles, California 2022.....11

**Sauvignon Blanc**, Beckmen, Santa Ynez Valley, California, 2023.....12

**Chardonnay**, Fossil Point, Edna Valley, California, 2021.....12

**Chardonnay**, Liquid Farm, Sta. Rita Hills, Santa Barbara County, California 2022.....18

Red Wine

**Pinot Noir**, Kita, Hilliard Bruce Vineyard, Sta. Rita Hills, Santa Barbara, California, 2017 .....15

**Pinot Noir**, Foxen, Santa Maria Valley, California, 2020 .....19

**Syrah**, Carr, Santa Barbara, California, 2020.....16

**Merlot**, Gainey, Santa Ynez Valley, California, 2019 .....16

**Cabernet Sauvignon**, Oberon, Napa County, California, 2022 .....15

**Cabernet Sauvignon**, Justin, Paso Robles, California, 2021.....19

PREMIUM WINES BY THE GLASS

**Tempranillo**, Caren, Santa Ynez, California, 2015.....18

**Pinot Noir**, Failla, Sonoma, California 2019.....25

**Syrah**, Carlisle, Russian River Valley, California, 2021.....30

**Cabernet Sauvignon**, Chappellet, Napa Valley, California, 2019.....35