

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

Chef, Sergio Renteria
Manager, Matthew Sanderson





















WILLOWS

RESTAURANT+BAR

STARTERS & SOUPS

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| Seafood Jumbo Jackpot*   | |
| 1-3 people 158 4-6 people 252 | |
| <i>Canadian Lobster, Shrimp, Oysters, King Crab</i> | |
| | |
| Crab Cakes    | 27 |
| <i>Lump Crab, Baby Frisée Salad, Mustard Cream Sauce Pickled Onions, Lime Caviar</i> | |
| Shrimp Cocktail   | 28 |
| <i>Mazatlán Shrimp, House-Made Cocktail Sauce</i> | |
| Lower James River Oysters   | 28 |
| <i>Fresh or Grilled 1/2 Dz*</i> | |
| <i>Fresh Tobiko Caviar, Frozen Mignonette</i> | |
| Chicken Tortilla Soup   | 15 |
| <i>Smoked Chicken, Pepper Jack Cheese, Tortilla Chips</i> | |
| Lobster Bisque    | 15 |
| <i>Vanilla Bean, Tarragon, Brandy</i> | |
| Fried Calamari   | 20 |
| <i>Calamari, Sweet Onion, Asparagus, Fennel Tarragon, Sriracha Aioli</i> | |
| Coconut Shrimp  | 28 |
| <i>Roasted Pepper and Mango Chutney Panko, Coconut</i> | |
| Ahi Tartare    | 22 |
| <i>Mango, Red Onion, Avocado, Tomato, Cilantro Soy Sesame Vinaigrette, Wonton Chips</i> | |

NOT JUST SALADS

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| 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

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| 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 |
| Potato Purée, Aparagus, Lemon Caper Sauce | |











ENTRÉES

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| 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 | |

SIDES 13

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| Charred Corn     | |
| Lime, Butter, Cotija Cheese, Chipotle Aioli | |
| Mushrooms   | |
| Cremini, 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 | |

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| 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 | |

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