

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

Chef, Sergio Renteria
Manager, Frank Mejia

W I L L O W S

RESTAURANT+BAR

STARTERS & SOUPS

Seafood Jumbo Jackpot* 1-3 people 150 | 4-6 people 240
Canadian Lobster, Shrimp, Oysters, King Crab

Crab Cakes Lump Crab, Baby Frisée Salad, Mustard Cream Sauce Pickled Onions, Lime Caviar	26
Shrimp Cocktail Mazatlán Shrimp, House-Made Cocktail Sauce	27
Lower James River Oysters - Fresh or Grilled 1/2 Dz* Fresh Tobiko Caviar, Frozen Mignonette	26
Chicken Tortilla Soup Smoked Chicken, Pepper Jack Cheese, Tortilla Chips	14
Lobster Bisque Vanilla Bean, Tarragon, Brandy	14
Fried Calamari Calamari, Sweet Onion, Asparagus, Fennel Tarragon, Sriracha Aioli	19
Blackened Shrimp Mazatlán Shrimp, Wilted Leeks, Pine Nuts Caper Roasted Garlic Aioli	27
Lobster Mac & Cheese Canadian Lobster Tail, Torchio Pasta Cheddar & Grana Padano Cheese Sauce, Cheese Crackers	104

NOT JUST SALADS

Fried Cauliflower Thai Sweet Chili Glaze, Sesame Seeds	18
Beet Salad Golden & Chioggia Beets, D'Anjou Pear, Marcona Almonds Frisée Midnight Moon Cheese, Citrus Vinaigrette	18
Chop Salad Bacon, Avocado, Tomatoes, Gorgonzola Romaine, White French Dressing	15
The Wedge Salad Tomatoes, Pancetta, Gorgonzola, Custard Egg Peppercorn Ranch Dressing	15
Caesar Salad Romaine, Goat Cheese Toast, White Anchovies Parmigiano Reggiano	14
Willows Salad Spring Mix, Marcona Almonds, Golden Raisins Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes Red Wine Vinaigrette	14
Pork Belly Salmon Creek Farm, Jack Daniel's B.B.Q. Sauce Savoy Cabbage, Heirloom Carrots, Thai Basil	22
Grilled Artichoke Charred Lemon, Olive Oil, Chipotle Aioli	18

STEAKS*

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	GREATER OMAHA Wet Aged Minimum 28 days 7 oz Certified Angus Beef Filet Mignon 62 14 oz Certified Angus Beef New York 58	CERTIFIED ANGUS PRIME BONE-IN Wet Aged Minimum 14 Days 22 oz Porterhouse 102 38 oz Tomahawk Chop 163
SALMON CREEK FARMS 16 oz Double Bone Pork Chop 55	A5 JAPANESE WAGYU 8 oz Kamichiku Farm Filet 154 Chef Recommendation: Medium Rare	EMIGH FAMILY FARMS Colorado Rack of Lamb 86
DOMESTIC WAGYU 12 oz Top Sirloin 57		

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 7 oz Petit Filet, 14 oz Lobster Tail, Whipped Potatoes Wilted Spinach	151
1 lb Alaskan King Crab Legs Grilled Asparagus	102
14 oz Canadian Lobster Tail Wilted Spinach	94
New Zealand Ora King Salmon Pink Peppercorn, Sweet Potato Purée, Baby Brussel Sprouts Chestnuts & Walnuts Cream Sauce	55
Diver Scallops Pan Roasted, Celery Root Purée, Tobiko Wasabi Caviar Apples, Beurre Blanc Sauce	65

ENTRÉES

Seafood Rigatoni Ahi, Salmon, Diver Scallops, Mazatlán Shrimp Vodka Tomato Cream Sauce	75
Prime Filet Medallions & Diver Scallops Whipped Potatoes, Heirloom Carrots	74
Jidori Chicken Whipped Potatoes, Broccolini	42
Beef Stroganoff Egg Fettuccine, Tenderloin, Shitake Mushrooms Cippolini Onions, Garlic, Brandy, Sour Cream, Demi Glaze	58
Steak Frites Grilled 14 oz Snake River Farms Flat Iron Steak French Fries, Charred Broccolini, Compound Butter	70

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	

Mac & Cheese Torchio, Parmesan, Aged Cheddar Cheese	
1 lb 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 · Spicy Horseradish	

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 six or more subject to 20% gratuity.