

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

FRITO MIXTO 19
Calamari, Rock Shrimp, Sweet Onion, Asparagus, Fennel
Tarragon, Sriracha Aioli

CEVICHE TOSTADAS 22
Mexican Mazatlán Shrimp, Cilantro, Red Onion, Tomatoes
Avocado, Cucumber, Serrano Pepper, Lime

AHI TARTAR 28
Mango, Red Onion, Pink Lady Grapefruit, Cilantro, Avocado
Tomato, Soy Vinaigrette, Wonton Chips

NOT JUST SALADS

BURRATA 25
Heirloom Cherry Tomatoes, Olives, Piquillo Peppers, Garlic
Capers, Burrata Cheese, Balsamic Pearls

HARRY'S BERRIES SALAD 18
Butter Lettuce, Harry's Berries Strawberries, Toasted Pistachios
Basil Vinaigrette, Midnight Moon Goat Cheese

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

SEARED CARPACCIO 28
Black Pepper Crusted Tenderloin, Spring Onion, Fresno Pepper
Cucumber, Capers, Horseradish, Greek Yogurt Dijon Sauce

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
Pan Seared, Whipped Potatoes, Corn Relish
Roasted Pepper Coulis

Day Boat Alaskan Halibut 55
Macadamia Nut Crusted, Coconut Basmati Rice
Mango & Papaya Relish, Kiwi Beurre Blanc

ENTREES

Seafood Grill 75
Ahi, Halibut, Diver Scallops, Mazatlán Shrimp
Coconut Rice, Roasted Garlic Beurre Blanc

Prime Filet Medallions & Diver Scallops 74
Whipped Potatoes, Heirloom Carrots

Jidori Chicken 42
Whipped Potatoes, Broccolini

Pasta Renteria 55
Egg Fettuccine, Grilled Mazatlán Shrimp. Pesto
Crispy Prosciutto, Pine Nuts, Goat Cheese, Mango

Steak Frites 70
Grilled 14 oz Snake River Farms Flat Iron Steak
French Fries, Charred Green Onion, Tajin Compound Butter

SIDES 12

GRILLED BROCCOLINI
Garlic, Chili Flake, Olive Oil, Grilled Lemon

MUSHROOMS
Cremini, Red Wine, Shallots, Herbs

ASPARAGUS
Grilled, Ranieri Extra Virgin Olive Oil

CHARRED CORN
Sweet White Corn, Cotija Cheese, Chipotle Aioli, Fresh Limes

FRIED BRUSSELS SPROUTS
Soy Sauce, Sesame Oil, Red Wine Vinaigrette, Grana Padano

MAC & CHEESE
Torchio, Parmesan, Aged Cheddar Cheese

1LB BAKED POTATO
Butter, Chives, Sour Cream, Bacon, Cheese

ASPARAGUS RISOTTO
Grilled Asparagus folded in Creamy Risotto

CRISPY FINGERLINGS
Smashed, Ranieri Extra Virgin Olive Oil Lemon Zest, Oregano

MASHED POTATOES
Plain, Roasted Garlic Or Spicy Horseradish

*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 6 or more subject to 20% gratuity.