

## **GLUTEN-FREE MENU**

Grilled Oysters - 1/2 Dozen* Frozen Mignonette	24	French Onion Soup Sweet Texas Onions, Swiss, Gruyere, Parmigiano Reggiano	11		
Shrimp Cocktail* Jumbo Mexican White Shrimp, Homemade Dipping Sauce	21	<b>Seafood Jumbo Jackpot*</b> 1-3 people 143   4-6 people Canadian Lobster, Shrimp, Oysters, King Crab	220		
NOT JUST SALADS ————————————————————————————————————					
<b>Grilled Artichoke</b> Gilroy Artichoke, Charred Lemon, Chipotle Aioli	15	<b>Chop Salad</b> Bacon, Avocado, Tomatoes, Gorgonzola, Romaine White French Dressing	14		
STEAKS*					
7oz. Certified Angus, Filet Mignon	56	38oz. Prime Tomahawk Chop	148		
10oz. Wagyu Top Sirloin	52	14oz. Certified Angus, New York	53		
18oz. Certified Prime Beef, Bone-in Ribeye	68	22oz. Prime Porterhouse	93		
ENTRÉES					
Alaskan King Crab Legs 1lb. Grilled Asparagus	93	Surf & Turf, 7oz. Filet, 14oz. Lobster Tail Whipped Potatoes, Wilted Spinach	137		
Canadian Lobster Tail 140z. Wilted Spinach	85	<b>Jidori Chicken</b> Whipped Potatoes, Broccolini	38		



## **VEGAN MENU**

	RTERS —		
<b>Willows Salad</b> Taylor Farms Lettuce, Marcona Almonds, Golden Raisins Sunflower Seeds, Syrah Vinaigrette	13	<b>Grilled Artichoke</b> Gilroy Artichoke, Charred Meyer Lemon Ranieri Extra Virgin Olive Oil	13
<b>Beet Salad</b> Baby Golden Beets, Baby Chiogga Beets, Arugula Candied Pistachios, Balsamic Pearls, Citrus Vinaigrette	16		
	ENT	RÉES —	
Garden Vegetables Terrine Shiitake Mushrooms, Plum Tomatoes, Basil Garlic, Olive Oil, Asparagus, Heirloom Carrots Spinach, Beets, Balsamic Reduction	35	Pepper-Crusted Impossible Ground Steak Fingerling Potatoes, Grilled Asparagus Cilantro Mint Chimichurri	38
	— SI	DES —	
Willows French Fries Fresh Cut, Roasted Garlic, House-Made Ketchup	11	<b>Grilled Broccolini</b> Garlic, Chili Oil	11
<b>Grilled Asparagus</b> Raineri Extra Virgin Olive Oil	11	<b>Heirloom Peas &amp; Carrots</b> Sautéed in Grape Seed Oil, Pistachios	11