

## STARTERS & SOUP

### SEAFOOD JUMBO JACKPOT\*

Canadian Lobster, Shrimp, Oysters, King Crab  
1-3 people • 158 4-6 people • 252

#### CRAB CAKES 27

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

#### SHRIMP COCKTAIL 28

Mazatlán Shrimp, House-Made Cocktail Sauce

#### LOWER JAMES RIVER OYSTERS\* *Fresh Or Grilled* 1/2 dz. 35

Fresh Tobiko Caviar, Frozen Mignonette

#### CHICKEN TORTILLA SOUP 15

Smoked Chicken, Pepper Jack Cheese, Tortilla Chips

#### LOBSTER BISQUE 15

Vanilla Bean, Tarragon, Brandy

#### FRIED CALAMARI 20

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

#### STEAMED CLAMS 29

Spanish Chorizo, Fennel, Plum Tomato Broth  
Garlic Ciabatta Crostini

#### MEATBALLS 29

Prime Tenderloin, Crostini, Tomato Gravy, Ricotta Cheese

## NOT JUST SALADS

#### GRILLED LAMB LOLLIPOPS 29

Cilantro Mint Chimichurri

#### PEAR SALAD 17

Cabernet Poached D'Anjou Pears, Hydroponic Butter Lettuce  
Fennel, Pomegranate Seeds, Candied Walnuts  
Tarragon Vinaigrette

#### 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

#### PORK BELLY 23

Salmon Creek Farm, Jack Daniel's B.B.Q. Sauce  
Apple Fennel Slaw, Crispy Pork Rinds

#### 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

### DOMESTIC WAGYU

12 oz. Top Sirloin 60

### 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 14 Days

22 oz. Porterhouse 107

38 oz. Tomahawk Chop 171

### EMIGH FAMILY FARMS

Colorado Rack Of Lamb 90

Complement your steak: Au Poivre Style \$9, Gorgonzola Crust \$9, Lobster Tail \$90, Scallops \$42, Alaskan King Crab Legs 1/2 lb \$58

## SEAFOOD

#### Surf & Turf 159

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

#### 1 lb. Alaskan King Crab Legs 107

Grilled Asparagus

#### 14 oz Canadian Lobster Tail 98

Wilted Spinach

#### New Zealand Ora King Salmon 58

Whipped Potatoes, Roasted Cauliflower  
Horseradish Cream Sauce

#### Dover Sole 79

Pan Roasted, Haricots Verts  
Marcona Almonds, Veronique Sauce

## SIDES 13

#### STEAMED BROCCOLI

Finley Farms, Hollandaise Sauce

#### MUSHROOMS

Cremini, Red Wine, Shallots, Herbs

#### ASPARAGUS

Grilled, Ranieri Extra Virgin Olive Oil

#### HARICOTS VERTS

Marcona Almonds, Plugra Butter

#### FRIED BRUSSELS SPROUTS

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

## ENTREES

#### Willows Cioppino 79

Clams, Scallops, Shrimp, Salmon, Calamari, Crab, Fennel, Leeks  
Saffron, Spicy Tomato Broth, Garlic Baguette Crostini

#### Prime Filet Medallions & Diver Scallops 79

Whipped Potatoes, Heirloom Carrots

#### Jidori Chicken 44

Whipped Potatoes, Broccolini

#### Veal Chop 78

Eastern Pennsylvania Farm, Mushroom Marsala Sauce

#### Steak Frites 74

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

#### FETTUCCINE ALFREDO

Garlic, Olive Oil, Grana Padano

#### MASHED POTATOES

Plain, Roasted Garlic Or Spicy Horseradish



RESTAURANT+BAR

SIGNATURE COCKTAILS

Prickly Pear Paloma Casamigos Blanco, Fresh Lime Juice, Liquid Alchemist Prickly Pear, Fresh Grapefruit Juice, Ruby Port Float
Topped with Sparkling Grapefruit.....18
Hibiscus Old Fashioned Hibiscus Infused Buffalo Trace, Luxardo Syrup, Hibiscus Nectar, Splash Club Soda.....16
Pear Blossom Absolut Pear, Fresh Lemon Juice, Raspberry Tea Syrup, Pomegranate Liqueur, Apricot Liqueur, Top off Ginger Ale .....17
Raspberry Mingle Absolut Mango, Fresh Lemon Juice, Fresh Raspberries, Cranberry Juice .....17
Henny's Night Cap Hennessy, Fresh Lemon Juice, Simple Syrup, Drambuie, Orange Marmalade, Pineapple Juice.....17
Smoked Maple Manhattan Whistle Pig 10y, Antica Vermouth, Cherry Heering Liqueur, Mescal Mist.....39
The Un-Pear-Able Martini Nolet's Gin, St. Germain, Spicy Pear Syrup (Vanilla, Cinnamon) , Fresh Lemon Juice.....18
Sour 46 - Maker's Mark 46, Grapefruit Juice, Fresh Lemon Juice, Agave Nectar, Pink Lemonade Splash.....18
Mezcal Magic Union Mezcal, White Cream De Cacao, Sambuca Romana, Passion Fruit Simple Syrup, Fresh Lemon Juice
Splash Pineapple Juice.....17
Black Widow Margarita Don Julio Añejo Tequila, Agave Nectar, Fresh Lemon & Lime Juice
Black Peppercorn-Infused Cointreau, Guinness Stout Float.....18
St. Mary Fizz Kuleana Rum, St. Germain Elder Flower, Pom's Pomegranate Juice, Fresh Lemon Juice
Rosemary Infused Simple Syrup, Float Zonin Prosecco.....18

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 .....11
Rosé, Stolpman, Para Maria, Santa Barbara, California, 2022.....16
Pinot Grigio, J Dusi, Paso Robles, California 2022.....12
Sauvignon Blanc, St. Supery, Napa Valley, California, 2023.....14
Chardonnay, Fossil Point, Edna Valley, California, 2021.....14
Chardonnay, Liquid Farm, Sta. Rita Hills, Santa Barbara County, California 2022.....20

Red Wine

Pinot Noir, The Paring, Santa Barbara County, California, 2022 .....19
Pinot Noir, Foxen, Santa Maria Valley, California, 2021 .....21
Syrah, Carr, Santa Barbara, California, 2020.....18
Merlot, Gainey, Santa Ynez Valley, California, 2019 .....18
Cabernet Sauvignon, Oberon, Napa County, California, 2022 .....17
Cabernet Sauvignon, Justin, Paso Robles, California, 2021.....21

PREMIUM WINES BY THE GLASS

Pinot Noir, Failla, Sonoma, California 2022.....25
Red Blend, Jonata, Santa Barbara, California 2019 .....27
Syrah, Carlisle, Russian River Valley, California, 2021.....30
Cabernet Sauvignon, Chappellet, Napa Valley, California, 2019.....35