

STARTERS & SOUP

SEAFOOD JUMBO JACKPOT*
Canadian Lobster, Shrimp, Oysters
1-3 people • *MKT* 4-6 people • *MKT*

- 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* 1/2 dozen 28

Fresh Or Grilled 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 MUSSELS & CLAMS 28

Cannellini Beans, Spanish Chorizo, Sweet Onion, Tomato Broth
- PROSCUITTO WRAP DIVER SCALLOPS 38

Butternut Squash Puree, Mountain Rose Apples, Red Watercress

NOT JUST SALADS

- GRILLED LAMB LOLLIPOPS 29

Cilantro Mint Chimichurri
- BABY KALE SALAD 16

Baby Beets, Pomegranate Seeds, Pepitas
Midnight Moon Cheese, Fennel, 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
- 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 ANGUS

20 oz. Bone-In Ribeye 79

NIMAN RANCH

16 oz. Pork Tomahawk 58

WINTER FROST

14 oz. Flat Iron 74
French Fries, Charred Broccolini, 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

7 oz. Kagoshima Filet 162
Chef Recommendation: Medium Rare

CERTIFIED ANGUS

Wet Aged Minimum 28 Days

32 oz. Porterhouse for two 130

Wet Aged Minimum 14 Days

38 oz. Tomahawk Chop for two 171

SUPERIOR FARMS

Colorado Rack Of Lamb 90

Complement your steak: *Au Poivre Style* \$9 , *Gorgonzola Crust* \$9 , *Lobster Tail* \$96, *Scallops* \$42

SEAFOOD

- Surf & Turf 159

7 oz. Petit Filet & 14 oz. Lobster Tail
Mashed Potatoes, Wilted Spinach
- Willows Cioppino 75

Spicy Tomato Saffron Broth, Mussels, Clams, Halibut, Salmon
Scallops, Shrimp, Calamari, Crab
- 14 oz Canadian Lobster Tail 98

Wilted Spinach
- King Salmon 55

New Zealand King Salmon, Mashed Sweet Potatoes
Brussels Sprouts, Piquillo Pepper, Herb Butter
- Pecan Crusted Trout 55

Green Beans, Butternut Squash Arancini, Lemon Cream Sauce

ENTREES

- Bucatini & Clams 55

Littleneck Clams, Chardonnay, Garlic
Chile Flakes, Tomato Sauce
- Prime Filet Medallions & Diver Scallops 79

Mashed Potatoes, Heirloom Carrots
- Jidori Chicken 44

Mashed Potatoes, Broccolini
- Veal Osso Buco 58

Veal Slow Braised, Mashed Potatoes, Herb Salad
- Steak Oscar 75

Westholme Wagyu Top Sirloin, Lump Crab, Asparagus
Béarnaise Sauce

- MAC & CHEESE

Torchio, Parmesan, Aged Cheddar Cheese
- 1LB BAKED POTATO

Butter, Chives, Sour Cream, Bacon, Cheese
- BONE MARROW

Parsley, Bread Crumbs, Garlic, Herb Salad
- FETTUCCINE ALFREDO

Garlic, Olive Oil, Grana Padano
- MASHED POTATOES

Plain, Roasted Garlic Or Spicy Horseradish

ALLERGEN KEY

- VEGAN
- VEGETARIAN
- GLUTEN FREE
- CONTAINS NUTS
- CONTAINS FISH
- CONTAINS SHELLFISH
- CONTAINS EGG
- CONTAINS DAIRY
- CONTAINS SOY
- CONTAINS SESAME

*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 5 or more subject to 20% gratuity.