

# WILLOWS

KITCHEN | WINEBAR

- DINNER -

## SHARE PLATES

### STEAK AND FRITES (GF) 33

sliced 8 oz NY strip + fries  
+ chimichurri + aiolis

### CHARCUTERIE (GFO) 20 / 38

chef's choice of meats + cheese  
+ nuts + vegetables

### BRUSCHETTAS (VO, VGO) 6 EACH

whipped ricotta + smoked salmon + caper  
+ pesto -or- crispy prosciutto + brie  
+ apple -or- whipped ricotta  
+ marinated mushroom + lemon zest

### CHEFS SEASONAL HUMMUS (V, GF) 16

roasted baby carrots + arugula + olive oil  
+ cucumber + heirloom tomatoes  
+ naan bread

### VEGAN CRABCAKE (VG, GF) 14

chickpea + artichoke + bell pepper  
+ baby arugula + vegan remoulade

### SLIDERS\* 18

beef patties + american cheese  
+ pickled onion + aioli + brioche bun

### THAI MUSSELS\* (GFO) 16

PEI mussels + ginger lemongrass  
+ coconut cream + lime zest

### FIRECRACKER SHRIMP WRAP (GF) 17

crispy shrimp + sriracha cream sauce  
+ pickled pepper salsa bibb lettuce

### ARTICHOKE FLATBREAD (V) 17

grilled baby artichoke + shaved red onion  
+ baby arugula + goat cheese + aged balsamic

## GREENS

### BURRATA CAPRESE (VG) 21

burrata cheese + heirloom tomatoes  
+ basil + pistachio balsamic + olive oil  
+ grilled crostini

### MIXED GREENS AND QUINOA (V) 19

mixed greens + quinoa + sweet potato  
+ candied pecans + avocado + prickly pear

### CAESAR 15

romaine + creamy caesar + crouton  
+ cracked pepper pecorino

### PROTEIN ADDITIONS

chicken 10

salmon 15

shrimp 12

## SIDES / SNACKS 9

GLAZED CARROTS (V, GF)

BACON APPLE BRUSSELS (GF)

GARLIC SMASHED POTATO (GF)

FRENCH FRIES (GF, V)

MASHED POTATOES (V)

SPRING SQUASH (GF, VO)

WILD RICE (V,GF)

GRILLED ASPARAGUS (V, VGO, GF)

## ENTRÉS

### 22OZ BONE-IN RIBEYE\* (GF) 62

grilled ribeye + herb butter + mashed potatoes  
+ asparagus

### LOBSTER RISOTTO\* (GF) 45

lobster tail + arborio + saffron + asparagus  
+ parmesan

### ORA KING SALMON\* (GF) 34

pan-seared + spring squash + wild rice

### FRIED TOFU (V, VG, GF) 24

vegan pesto + red quinoa + pickled onion  
+ cherry tomatoes + spaghetti squash  
+ balsamic reduction

### LAMB LOIN (GF) 49

herb crusted lamb loin + garlic smashed potato  
+ glazed carrots + apricot and cherry chutney

### CORNISH GAME HEN (GF) 33

½ game hen + duck fat potatoes + wild mushroom  
ragout + roasted tomato broth

### FRUTTI DI MARE PASTA 39

lobster + shrimp + mussels + linguine  
+ lemon beurre blanc

### 14 OZ BONE-IN PORK CHOP (GF) 48

mashed potatoes + bacon brussels sprouts  
+ apple butter

### UMAMI BURGER 24

8 oz burger patty + caramelized onions  
+ mushrooms + swiss cheese + crispy onions  
roasted garlic aioli + brioche bun

\*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk for food-borne illness.

(V)= VEGETARIAN (VG)= VEGAN (VO)= VEGETARIAN OPTION (VGO)= VEGAN OPTION

(GF)= MADE WITH GLUTEN FRIENDLY INGREDIENTS (GFO)= GLUTEN FRIENDLY OPTION

We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces. Our meals with no intentionally added gluten are designed for the person who wishes to avoid gluten for other purposes ~ outside of Celiac disease or a sensitivity to gluten that may cause harm"