

WILLOWS

KITCHEN | WINEBAR

SOUP & SALAD

SEASONAL SOUP 8

served with crostini

BURRATA (V) 21

spice roasted squash | toasted pepitas | pomegranate crispy sage | fig balsamic | crostini

MIXED GREENS & QUINOA (V) 19

sweet potato | candied pecans | avocado prickly pear vinaigrette

AUTUMN KALE SALAD (V) 18

manchego | dried cranberry | fennel | apple | toasted pepitas | creamy lemon-poppy vinaigrette

CAESAR 15

crispy prosciutto | black pepper crouton | parmesan caesar dressing

PROTEIN ADDITIONS

chicken 10 | salmon 15 | shrimp 12

ENTREÉS

22 OUNCE BONE-IN RIBEYE* (GF) 62

watercress | broccolini | parsnip puree | red wine demi

ORA KING SALMON* (GF) 42

peruvian potato | blistered tomato | aji Amarillo pickled freso | micro cilantro

ACHIOTE CHICKEN BREAST 27

acorn squash | cotija | sweet corn puree | cilantro chipotle

LOBSTER RISOTTO* (GF) 45

asparagus | parmesan | saffron butter | crispy shallot

HERB CRUSTED LAMB LOIN* (GF) 40

couscous | asparagus | filberts | pomegranate | hazelnut dukkha | mint chutney

10 OUNCE NEW YORK STEAK & FRITES* 34

garlic-herb fries | chimichurri | garlic aioli

WILD FOREST MUSHROOMS (V, VG, GF) 32

bok choy | wild rice | puffed rice | miso glaze

WILLOWS BURGER* 24

8 ounce brisket patty | arugula | rosemary bacon jam | tipperary aged Irish cheddar | roast garlic aioli

SHARE PLATES

SEASONAL HUMMUS (V, GFO) 16

crudité of vegetables | olive oil | balsamic reduction naan bread

CHEESE & CHARCUTERIE PLATE (VGO, GFO) 28

cured meats | imported & domestic cheeses spiced nuts & honey | fig jam | lavash

WAYGU SLIDERS* 19

aged cheese | pickled onion | aioli

BUTTERMILK FRIED CHICKEN SLIDERS 18

kale-fennel slaw | apple | honey mustard

FIRECRACKER SHRIMP* (GF) 19

sriracha cream sauce | pickled pepper salsa butterhead lettuce

ARTICHOKE FLATBREAD (V) 17

baby artichoke | shaved red onion | arugula goat cheese | balsamic reduction

ITALIAN FLATBREAD (V) 18

prosciutto | salami | Italian sausage | tomato sauce | mozzarella & parmesan cheese

(V)= VEGETARIAN (VG)= VEGAN (VO)= VEGETARIAN OPTION (VGO)= VEGAN OPTION (GF)= MADE WITH GLUTEN FRIENDLY INGREDIENTS

Parties of 6 or more will have an automatic %20 gratuity

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