

## 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, GFO) 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

# WILLOWS

KITCHEN | WINEBAR

### 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)

### ENTR ES

#### 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 + chimichurri + 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 FREE INGREDIENTS (GFO)= GLUTEN FREE OPTION