

S O U P

French Onion Crock

Caramelized Onions, Shallots, Savory Beef Broth, Garlic
Crostiti, Raclette Cheese
\$6.95

Soup of the Day

Chef's Inspired Soup Of The Day
\$4.95

S A L A D S

DRESSINGS-Cucumber Ranch, Italian, Smoked Gorgonzola, Green Goddess, Willows Island, Sweet & Sour, French, Roasted
Garlic Balsamic, Olive Oil & Lemon

House Chopped Salad - Crisp Seasonal \$5.95
Lettuces, Garden Chopped Vegetables,
Hard Boiled Egg, Sharp White Cheddar

Willows Wedge - Baby Iceberg Lettuce \$6.95
Wedge, Crispy Bacon, Tomato, Shaved
Onion, Candied Pecans, Smoked
Gorgonzola Dressing

Steak Salad * - Grilled Tender Filet Mignon, \$16.95
Crisp Seasonal Lettuce, Garden Fresh
Vegetables, Hand Cut Fries, Hard Boiled
Egg, White Cheddar, Crispy Fried Onions

Caesar Salad - Crisp Romaine Lettuce, \$5.95
Creamy Caesar Dressing, Aged Parmesan,
Croutons

Chicken Salad - Grilled Cage Free Chicken \$15.95
Breast, Crisp Seasonal Lettuce, Garden
Fresh Vegetables, White Cheddar, Bacon,
Hard Boiled Egg, Hand Cut Fries

Shrimp Caprese - Sautéed Wild Caught \$16.95
Shrimp, Buffalo Mozzarella, Balsamic
Glaze, Hydroponic Tomato & Organic
Greens

A P P E T I Z E R S

Grape Leaves - Lamb Stuffed, Roasted Garlic Spread, (4) \$10.00

Crab Fondue Dip - Creamy Three Cheese Crab Fondue, House Made Focaccia \$10.95

Arancini - "Risotto Stuffed Mozzarella Fritters" Panko Fried, Marinara, Basil Pesto, Shaved Parmesan \$7.95

Stuffed Banana Peppers - Angus Beef & Veal Stuffed Peppers, Marinara Sauce, Melted Provolone, Mozzarella \$7.95
Cheese

Crab Cake - Pan Seared Jumbo Lump Blue Crab, Citrus Aioli \$12.95

Bread Board - Breads, Spreads, Olive Oil, Tapenade \$7.95

S T E A K S & C H O P S

SIDES: Choose two with any entrée except pasta. Pasta is served with warm bread. Buttermilk Mashed Potatoes, Baked Potato,
Parmesan Risotto, Steamed Broccoli, French Fries, Chefs Seasonal Vegetable, Side Salad

Ribeye - 18 oz Cowboy Cut Bone-In \$29.95
Black Angus Ribeye, Bordelaise

Pork Shanks - Slow Roasted Pork Shanks, .. \$16.95
Tomato Fennel Demi, Creamy Parmesan
Polenta

Pork Chop - 14 oz Grilled Frenched Bone- .. \$17.95
in Tender Chop, Jack Daniels Braised
Cabbage & Apples, Horseradish Crema

Filet Mignon - 8 oz Grilled Black Angus \$32.95
Filet, Boredelaise

S E A F O O D

Lobster Tail - 10 oz Cold Water Lobster Tail, Drawn Butter *market

Wild Salmon - 8 oz Baked Wild Caught Salmon, Herb Crust. Lemon Wine Beurre Blanc \$24.95

Crab Cakes - Pan seared Jumbo Lump Blue Crab, Citrus Aioli \$24.95

Chilean Sea Bass - 8 oz Pan Seared, Sea Salt & Tellicherry Pepper , Shallots, Merlot Butter \$32.95

P O U L T R Y

Rosemary Chicken - Pan Seared Chicken \$16.95
Breast, Sautéed Shallots,
Rosemary, Cremini Mushrooms, Boursin
Cheese

Half Roasted Chicken - Hickory Smoked, ... \$17.95
American Honey Whiskey Demi, Figi
Carmelized Apples

P A S T A

Angel Hair Aglio Olio - Sautéed Shrimp, ... \$17.95
Angel Hair Pasta, Cracked Black Pepper,
Aged Parmesan, Garlic, Imported Extra
Virgin Olive Oil

Penne Marinara - Marinara, Penne Pasta. .. \$10.95
Add Meatballs, Italian Sausage Make it
Alfredo or Pink Add \$2