

# WILLOWS

## APPETIZERS

### SOUP OF THE DAY

6

### FRIED RAVIOLI

Cheese Ravioli, Marinara Sauce

9

### CHILLED JUMBO SHRIMP COCKTAIL

6 Pieces, Cocktail Sauce, Lemon

14

### PEPPERS IN OIL

Warm French Bread

8

### ARANCINI

Risotto Balls, Marinara Sauce, Shaved Parmesan

10

## SALADS

### GARDEN

Iceberg, Romaine, Carrots, Cucumbers, Grape Tomatoes, Shaved Red Onions, Seasoned Croutons,

Choice Of Dressing

10

### RUSTIC CAPRESE

Hearty Sliced Ripe Tomatoes, Mozzarella, Extra Virgin Olive Oil, Balsamic Drizzle, Fresh Basil Chiffonade

10

### SEASONAL

Fresh Seasonal Offerings Paired

10

(Grilled Chicken 7 or Grilled Steak 9)

# MAIN COURSES

## CHICKEN PARMESAN

Chicken Cutlet breaded, Marinara, Provolone Cheese, Spaghetti Marinara

20

## FILET OF BEEF

7 oz Tenderloin Filet Grilled, Buttery Yukon Gold Mashed Potatoes

32

## PORK CHOP

Grilled Pork Chop, Garlic Broccoli

28

Add Whiskey Apple Sauce 4

## CHILEAN SEABASS

Butter Seared Chilean Seabass, Creamy Risotto

32

## FETTUCINI ALFREDO

Classic Fettucine, Alfredo Sauce

16

add chicken 4, add shrimp 6

## SHRIMP AND SCALLOPS LINGUINI

3 Shrimp, 2 Scallops, Blended Sauce of Vodka, Marinara & Cream, Fresh Herbs

23

## SPAGHETTI WITH MEATBALLS

Spaghetti, Marinara Sauce, Meatballs, Shaved Parmesan, Fresh Basil Chiffonade, Garlic Toast

20

# SIDES

Risotto 6, Spaghetti Marinara 6, Garlic Broccoli 5, Yukon Gold Mashed 5,

Brussel Sprouts 6, Side Garden Salad 4, Spaghetti Aglio E Olio 4

# DESSERTS

## CLASSIC CHOCOLATE CAKE 9

## CANNOLI 5

## POUND CAKE 8