

The Willows Steak & Seafood

STEAKS

Filet Mignon

Petite Cut 5 oz 28

King Cut 8 oz 35

Kansas City Strip Steak 32

14 oz

Ribeye Steak 32

12 oz

Gorgonzola Tenderloin Medallions 29

Two tenderloin medallions topped with melted bleu cheese.

RIBS AND CHOPS

BBQ Ribs

Half Slab 15.50 Full Slab 24

Double-Cut Pork Chop 21.50

12 oz bone-in Frenched & grilled

Rack of Lamb 23

Grilled with lemon & oregano

SEAFOOD

Lake Perch 22

Sautéed and served with fresh lemon & tartar sauce.

Chilean Sea Bass 25

Macadamia nut encrusted and served with citrus beurre blanc.

Whiskey Shrimp 24

Sautéed gulf shrimp flamed in creamy whiskey sauce.

Red Grouper 25

Fresh Florida grouper with fennel, white wine and lemon.

All Entrées are served with choice of:

Soup Du Jour or garden green salad, choice of baked potato, mashed potatoes, French fries or rice and home baked bread and butter

Special Dietary Needs Menu Available On Request



STARTERS

Jumbo Lump Crab Cakes 15.75

Side of Cajun remoulade.

Lollipop Lamb Chops 15

Grilled with fresh lemon & oregano.

Lamb Meatballs 11

Braised in feta-marinara with grilled pita.

Shrimp Cocktail 15

Fresh lemon & cocktail sauce.

Stuffed Mini Sweet Peppers 8

Spinach-cream cheese stuffed peppadews on fresh mozzarella cheese served with crostini.

SALADS

Spaghetti Squash 8

Roasted squash with fresh apples, pears, toasted walnuts & Gorgonzola cheese. Side of apple vinaigrette.

Briar Cobb Salad 13.50

Mixed greens, diced chicken, avocado, eggs, bacon, black olive, tomatoes & bleu cheese with your choice of dressing.

Caesar Salad 8

Add grilled chicken 4 add shrimp 6 add salmon 6

Orchard Salad 9

Crisp lettuce blend, apples, pears, cranberry and oranges sprinkled with toasted pecans. Side of apple vinaigrette.



ENTRÉES

Veal Scallopini 24

Tender veal cutlets, prepared Marsala, parmigiano, or picatta-style.

Duck Breast 23

Maple Leaf Farm duck breast, pan-seared with pear-plum glaze and braised red cabbage.

Tortiglioni Pasta 17

Spiral pasta tossed with grilled chicken, Gorgonzola, and chorizo-roasted pepper sauce.

Linguine Primavera 16

Assortment of sautéed vegetables tossed in extra virgin olive oil – garlic sauce.

SIDES

Baked Potato 4

Red Skinned Mashed Potatoes 4

French Fries 4

Sweet Potato Fries 4

Truffle Parmesan Fries 5

Three Cheese Macaroni 5

Grilled Seasonal Vegetables 4

Grilled Asparagus 5

Steamed Broccoli 5

Creamed Spinach 5

Sautéed Spinach in Garlic Olive Oil 4