



STEAKHOUSE

STARTERS

Enjoy freshly prepared starters

<p>Crab Stuffed Mushrooms \$22 Baked stuffed mushrooms with fresh lump crab meat, seasoned panko and three cheese blend</p>	<p>Coconut Prawns \$18 Six (6) large prawns breaded with a coconut and panko mixture, served with a marmalade chili sauce</p>	<p>*Steamer Clams \$22 Hard shell steamer clams sautéed with garlic, white wine and butter. Served with garlic herb acrostics</p>
<p>Half Dozen Oysters \$20 Half dozen (6) raw oysters on the half shell, served with Mignonette sauce, cocktail sauce and horseradish.</p>	<p>Steak Bruschetta \$15 Toasted crostini slices with a bleu cheese spread topped with Certified Angus Beef, tomato, garlic, olive oil, fresh basil and drizzled with a balsamic reduction</p>	<p>Shrimp Cocktail \$19 Five (5) large seasoned prawns served on a bed of shredded celery, lettuce and a spicy cocktail sauce</p>
<p>Prosciutto Asparagus \$22 Grilled asparagus wrapped with prosciutto then topped with crab and a rich Bearnaise</p>	<p>Hoisin Glazed Beef Kabobs \$20 Marinated beef tips glazed with a plum hoisin sauce and topped with an Asian slaw</p>	<p>Pan Seared Scallops \$28 Pan seared scallops topped with a mango, papaya, pineapple chutney served with a creamy beurre blanc sauce</p>

SOUPS & SALADS

Fresh seasonal greens

<p>Stacked Prawn Salad \$23 Stacked with layers of avocado, mango, red onion, cherry tomato, seasoned prawns then topped with spring mix and a sweet chili vinaigrette</p>	<p>Willow Wedge Salad \$13 A wedge cut of iceberg lettuce, topped with bleu cheese crumbles, grape tomatoes, red onion and crumbled bacon</p>	<p>Traditional Caesar Salad \$12 Hearts of romaine lettuce topped with Caesar dressing, shredded Parmesan, and house made croutons. Add grilled 6oz chicken breast \$8</p>
<p>House Salad \$6 The perfect company for your entree, served with choice of dressing</p>	<p>Soup De Jour Cup of Soup \$5 Bowl of Soup \$10</p>	

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, and shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at high risk if these foods are consumed raw or undercooked.

PASTA

Enjoy freshly prepared pasta

Alfredo \$16	Lobster Ravioli \$32	Mediterranean \$26
Fettuccini pasta folded into a creamy house made alfredo sauce. Add chicken for \$6 or 5 large sautéed prawns \$10	Lobster stuffed ravioli tossed in a creamy basil pesto sauce and topped with sautéed lobster pieces	Bowtie pasta tossed with olive oil, sautéed onions, shallots, spinach, sundried tomatoes, Kalamata olives and artichoke hearts topped with crumbled feta cheese

SEAFOOD

Fresh seafood

Citrus Garlic Prawns \$30	Pan Roasted Halibut \$40	Honey Glazed Salmon \$30
Nine (9) prawns sautéed with garlic in a citrus butter sauce. Served with rice pilaf and seasonal vegetables	8oz Halibut fillet with a creamy beurre blanc and red pepper coulis. Served over garlic mashed potatoes with seasonal vegetables	Grilled salmon glazed with honey and garlic finished in the oven topped with thin sliced scallions. Served over rice pilaf and seasonal vegetables
Seafood Risotto \$35	Lobster Tail \$60	King Crab Legs \$75
Prawns, lobster, scallops sautéed with garlic, yellow onions, stirred into our creamy risotto and topped with fresh scallions and lemon zest	10-12oz lobster tails steamed in a white wine with an herb sachet. Served with drawn butter, choice of potato and seasonal vegetables	Split king crab legs steamed in a white wine with an herb sachet. Served with drawn butter, choice of potato and seasonal vegetables

STEAKS & ENTRÉES

Grilled steaks and entrées your way

Petite Filet Mignon \$40	Filet Mignon \$55	Ribeye \$60
6oz filet Mignon with a rich, flavorful Bordelaise topped with an herb and garlic compound butter. Served with a choice of potato or seasonal vegetables	10oz filet Mignon with a rich, flavorful Bordelaise topped with an herb and garlic compound butter. Served with a choice of potato or seasonal vegetables	16oz juicy and tender ribeye with a rich, flavorful Bordelaise topped with an herb and garlic butter. Served with choice of potato or seasonal vegetables
NY Steak \$45	Pork Chop \$28	Chicken Roulade \$28
12oz perfectly marbled NY steak with a rich, flavorful Bordelaise topped with an herb and garlic compound butter. Served with choice of potato or seasonal vegetables	Grilled 10oz pork chop, coated in a rosemary oil served atop a creamy mushroom risotto	Mediterranean style rolled chicken breast filled with prosciutto, baby spinach, sundried tomatoes and fresh water mozzarella then lightly coated in a panko breading. Served over a creamy Parmesan risotto

MAKE YOUR STEAKS A STEAK OSCAR! \$18!

Asparagus over your steak topped with a lump of crab and our rich buttery Bearnaise

The River Willow uses the following guide when cooking your steaks.

RARE - Very red, cool center | MEDIUM RARE - red, warm center | MEDIUM - pink center | MEDIUM WELL - slightly pink center | WELL - No pink, very tough

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SIGNATURE DRINK SPECIALS

Specialty drinks crafted with the finest liquors and tequilas

The Wave \$9
Tito's Handmade Vodka cranberry juice and splash of club soda

THE Collins \$10
Tito's Handmade Vodka, our traditional Collins mixture over ice and lime

Chopin Martini \$14
Double shot of Chopin Potato Vodka teased with Carpano Antica Vermouth shaken not stirred; served straight up with two olives

Desert Mule \$9
Tito's Handmade Vodka, dash of bitters with ginger beer and lime

Grey Goose Cosmo \$10
Our traditional Cosmopolitan made with Cointreau, cranberry, and hint of lime

Maker's Old Fashioned \$11
Maker's Mark Bourbon, muddled orange and cherry, sugar and bitters over ice with splash of club soda

Skinny Margarita \$12
Codigo 1530 Blanco, fresh muddled orange with agave nectar and a splash of club soda shaken, served over ice and lime

Blueberry Mule \$9
Pinnacle Blueberry Vodka, Hpnotiq and ginger beer with lime

Classic Gin Martini \$14
Double shot of Bombay Sapphire Gin and Carpano Antica Vermouth chilled and garnished with an olive- stirred not shaken

Basil Hayden Manhattan \$12
Basil Hayden Bourbon and Carpano Antica Sweet Vermouth with a dash of bitters over ice with a cherry

Ultra Top Shelf Margarita \$20
Codigo 1530 Reposado Tequila, Grand Marnier, and fresh squeezed lime over ice with a salted rim

Wild Mule \$10
Wild Turkey 101, Peach Schnapps and ginger beer