River Willow

FINE DINING

Appetizers

SPINACH ARTICHOKE DIP — $18
Our cream, cheesy, and irresistible spinach artichoke dip, served with a generous portion of crunchy tortilla chips.

CHARCUTERIE BOARD — $38
Assortment of luxurious truffle cheese, creamy brie, sharp cheddar cubes, pepper jack cheese, variety of olives, fig spread and a classic goat cheese alongside cured meats and an assortment of crisp table crackers.

CRAB MEAT STUFFED MUSHROOMS — $24
Mushroom caps filled with rich blend of fresh lump crab, cream cheese, and herbs, finished with a golden brown parmesan-panko topping

***FRESH OYSTER** — $24
Half dozen (6) six raw oysters on the half shell served with cocktail sauce and horseradish.

***STEAK BRUSCHETTA** — $18
Toasted slices of baguette (4) topped with thinly sliced grilled steak, fresh medley of diced tomatoes, basil, and a drizzle of balsamic glaze.

ASPARAGUS ROYALE — $22
A bed of (8) eight grilled asparagus topped with a mound of jumbo lump crabmeat. Finished with a velvety, rich béarnaise and crowned with a single, jumbo grilled prawn.

COCONUT SHRIMP — $22
(6) Six large prawns breaded with a coconut and panko mixture, served with a sweet marmalade.

STEAMER CLAMS — $24
Hard shell clams sautéed with garlic and white wine tossed in a tangy herb butter sauce.

PAN SEARED SCALLOPS — MARKET PRICE
(4) four Jumbo scallops served atop a silky bed of classic white wine beurre blanc, finished with a vibrant mango salsa.

Soup & Salads

CLASSIC WEDGE SALAD — $15
Wedge of Iceberg lettuce, topped with blue cheese crumbles, grape tomatoes, red onion and crumbled bacon.

HOUSE CAESAR SALAD — $13
Fresh romaine hearts tossed in Caesar dressing, house made croutons and shaved parmesan.

CAPRESE SALAD — $18
Layers of vine ripe tomatoes, fresh mozzarella and a fragrant basil leaf, finished with a drizzle of extra virgin olive oil and balsamic glaze.

FRENCH ONION — $12
Deep flavorful broth of slowly caramelized onions simmered in rich beef stock with fresh herbs and a splash of sherry, topped with a toasted baguette crouton and a thick layer of melted gruyere cheese.

SOUP OF THE DAY — $8
Chefs daily inspiration, please ask your server for today's featured selection

Sides

GARLIC MASHED POTATOES	$7
BAKED POTATO	$5
WHITE CHEDDAR MAC & CHEESE	$6
RICE PILAF	$6
STEAMED OR GRILLED ASPARAGUS	$8
FRENCH FRIES	$5
MEDITERRIAN CUCUMBER SALAD	$9
SEASONAL VEGETABLE	$10

RIVER willow STEAKHOUSE

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Gratuity will be added for groups larger than eight people

River Willow

FINE DINING

Seafood

***PAN ROASTED SEABASS** — MARKET PRICE

8 oz.Chilean Sea Bass pan seared to a crisp finish, atop sweet and tangy mango salsa, rich classic French buerre blanc sauce, garlic mashed potatoes.

***GRILLED SALMON** — $34

8 oz. Grilled salmon topped with lemon dill butter served on a bed of rice pilaf and seasonal vegetable.

***SEARED HALIBUT** — $42

8 oz. pan seared halibut topped on a bed of buerre blanc and red pepper coulis, served with a mediterrian tomato cucumber salad.

***LOBSTER TAIL** — MARKET PRICE

10 oz. Lobster tail steamed in an herb sachet, butter. Choice of side.

***KING CRAB LEGS** — MARKET PRICE

Whole crab Legs steamed in a white wine & herb sachet. Served with drawn butter and choice of side.

Surf & Turf

***STEAK & LOBSTER** — $70

6 oz. Filet Mignon cooked to perfection, with a side of béarnaise accompanied by a 6 oz. lobster tail served with butter and lemon. Choice of side.

***STEAK & SHRIMP** — $60

6oz filet cooked to perfection with a side of béarnaise accompanied by a skewer of (4) shrimp served with butter and lemon. Choice of side.

Steaks & Entrees

***PETITE FILET** — $40

6 oz. filet cooked to perfection topped with a garlic compound butter, Béarnaise sauce. Choice of side

***FILET MIGNON** — $65

10 oz. filet cooked to perfection topped with a garlic compound butter, Béarnaise sauce. Choice of side

***RIBEYE** — $66

16 oz. Juicy ribeye cooked to perfection topped with a garlic compound butter and a rich flavorful bordelaise. Choice of side

***STRIP LOIN** — $45

12oz. Marbled New York cooked to perfection topped with a garlic compound butter. Choice of side

***PORTER HOUSE** — $86

32 oz. Bone in porterhouse with the best of both worlds filet & New York cooked to perfection topped with a garlic compound butter. Choice of side

***COWBOY RIBEYE** — $68

22 oz. Bone in ribeye cooked to perfection topped with a garlic compound butter.

***PORK CHOP** — $28

10 oz. center cut pork chop cooked to perfection served on a bed of creamy mushroom risotto.

CHICKEN TERIYAKI — $25

10 oz. grilled chicken breast atop, teriyaki sauce, grilled pineapple and toasted sesame seeds with a side of rice pilaf

Pasta

CHICKEN ALFREDO — $19

Tender strips of grilled chicken breast served over a bed of al dente fettuccini pasta topped in a creamy house made alfredo finished with parmesan cheese with herb infused baguette. Add 4 skewered shrimp for $12

MEATBALL SPIRAL BAKE — $20

Cavatappi pasta tossed with a meat sauce, sliced meatballs, ricotta cheese, parmesan and basil topped with mozzarella. Served with herb infused baguette.

SHRIMP SCAMPI — $30

Pan seared jumbo shrimp (5) nestled in a bubbling pool of garlic infused butter layered on a bed of fettuccini. Served with herb infused baguette.

HOUSE MADE LASAGNA — $25

Generous layers of pasta sheets, herbed ricotta, and melty mozzarella, smothered in our signature slow-simmered meat sauce and baked until golden.

LOBSTER RAVIOLI — $34

Lobster stuffed ravioli tossed in a creamy basil pesto sauce and topped with sautéed lobster pieces. Served with Herb infused baguette.

SEAFOOD RISOTTO — $37

Prawns, lobster, scallops chopped and sautéed with garlic and shallots stirred into our creamy risotto topped with fresh scallions and lemon zest.

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