

APPETIZERS

Voodoo Chicken Wings 7

*Spicy chicken wings, tossed in Louisiana hot sauce.
Served with a blue cheese dipping sauce.*

Fresh Mozzarella Caprese 7

*Sliced vine ripe tomatoes, fresh mozzarella, basil,
balsamic vinegar and extra virgin olive oil.*

Nachos 7

*With ground beef, refried beans, sour cream, guacamole,
pico de gallo and melted cheese. Garnished with olives, tomatoes and Jalapeños .*

Jumbo Shrimp Cocktail 9

Jumbo shrimp served with Creole cocktail sauce.

Buffalo Calamari 8

Tossed in Louisiana hot sauce, served with Blue cheese dipping sauce.

Garlic Ginger Shrimp 9

Jumbo shrimp in a soy miso glaze, served over spicy Asian noodles.

Maryland Crab Cakes 9

*Lump crabmeat cakes, served with a roasted corn relish
and a fresh horseradish sauce.*

Chicken Quesadillas 7

*Smoked chicken quesadillas served with sour cream,
guacamole and pico de gallo.*

Soups

Louisiana Seafood Gumbo 6

French Onion Soup Gratin 6

The Willows Soup Du jour 4

Salads

Traditional Caesar Salad 9

Tossed crisp romaine lettuce in homemade Caesar dressing, garlic croutons, chicken strips and freshly grated parmesan cheese.

Tandoori Salmon Salad 9

Crisp fresh salad greens, grape tomatoes, cucumber, tandoori Salmon in a honey mustard vinaigrette.

Cobb Salad 9

Seasonal mixed greens, smoked turkey, roma tomatoes, crisp bacon, eggs, avocado and blue cheese crumbles. Served with a buttermilk ranch dressing.

Steak Salad 10

New York strip steak served over baby spinach, green beans, tomatoes, kalamata olives and Blue cheese. Served with balsamic vinaigrette.

Cajun Shrimp Salad 10

Field greens, Cajun crusted shrimp, mandarin oranges, pine nuts and grape tomatoes, tossed in a raspberry vinaigrette dressing.

Chicken Cashew Salad 9

Chicken salad served in a pineapple boat with banana bread, seasonal fruits and cream cheese. Garnished with cashews.

Fresh Fruit Plate 8

Seasonal fruit and berries, served with a honey yogurt dressing.

The Willows Green Salad 5

Seasonal mixed greens with roma tomatoes, carrots and cucumbers. Choice of dressing.

Sandwiches

All Sandwiches served with fries or fruits

Grilled Ham & Cheese 9

Smoked ham and melted provolone cheese served on a pretzel roll.

The Willows Burger 9

Half pound sirloin burger and topped with your choice of cheese.

Tuna Pita 9

Tuna salad, leaf lettuce, vine ripened tomatoes served in pita bread.

Chicken Florentine Panini 9

Grilled chicken breast, pesto mayonnaise, roma tomatoes, spinach and red onion on a ciabatta roll.

Traditional Club 9

Triple decker of white toast, smoked turkey, crisp bacon, Swiss cheese, leaf lettuce, tomatoes and mayonnaise.

Classical Reuben 9

Thinly sliced corned beef, sauerkraut, Swiss cheese and Russian dressing. Served on dark rye bread.

Philly Cheese Steak Sandwich 9

Sliced beef, green peppers, onion and melted mozzarella cheese.

Buffalo Chicken Wrap 9

Flour Tortilla filled with grilled chicken tossed in Louisiana hot sauce, romaine lettuce, tomatoes and blue cheese.

Cranberry Turkey Wrap 8

Wheat tortilla filled with smoked turkey, Lorraine Swiss cheese, cranberry mayonnaise, lettuce and tomatoes.

Chicken Caesar Wrap 9

Tomato enhanced flour Tortilla filled with grilled chicken strips, romaine lettuce, Parmesan cheese and drizzled with our traditional Caesar dressing.

Entrees

All entrees served with choice of salad or soup and rolls

Penne Pollo 14

Penne pasta with roasted tomatoes, grilled chicken and wild mushrooms, tossed with garlic enhanced cream sauce.

Gnocchi Pollo Pesto 14

Grilled chicken breast with herb potato gnocchi, finished with a roasted red pepper pesto.

Shrimp and Scallop Farfalla 16

Bowtie pasta with gulf shrimp and sautéed fresh scallops, roasted tomatoes, red and green peppers tossed in a creamy herb and Parmesan sauce.

Lake Superior White Fish 15

Baked Whitefish fillet with walnut breadcrumb crust and a lemon dill sauce. Served over Israeli couscous.

Broiled Atlantic Salmon 18

Fresh Atlantic salmon fillet with a maple basting glaze. Served with a wild mushroom cake.

Swordfish 18

Fire roasted swordfish steak with a pineapple mustard glaze, served over sautéed spinach and Midwest wild rice.

Chilean Sea Bass 18

Fresh fillet of Chilean Sea Bass oven-poached and laced with a vanilla cream sauce served over wild rice.

Filet Mignon 26

An eight ounce filet mignon charbroiled to perfection, served with a merlot mushroom demi glaze on garlic infused potatoes.

New York Strip Steak 26

Twelve ounce New York strip charbroiled to perfection topped with a horseradish crust. Served over garlic infused potatoes.

Chile Crusted Pork Tenderloin 21

Chile Crusted pork tenderloin with roasted garlic, served with a grilled mushroom relish and roasted red pepper mashed potatoes.

New Zealand Lamb Chops 25

New Zealand lamb chops charbroiled to perfection, laced with a Red current demi glaze sauce and celery mashed potatoes.

Desserts

Carrot Cake 6

Double Chocolate Mousse Cake 6

Apple Pie 5

Tiramisu Cake 6

Grilled Papaya with Raspberry Sorbet 6

Cheesecake 6