



FIRST PLATE

Gazpacho *Chilled Tomato & Tomatillo Soup 7*

French Onion Soup *Braised Onions, Gruyere Crust 7*

Seared Rare Ahi Tuna *Wasabi, Wakame, Cold Sesame Noodles 12*

Mediterranean Fruti di Mare Salad *Octopus, Calamari, Scallop, Shrimp,
New Zealand Green Lip Mussels, Lemon Basil Vinaigrette 14*

Carpaccio of Filet Mignon *Balsamic Truffle Oil, Lemon Aioli,
Crispy Capers, Reggiano, Arugula 12*

Regional Artisanal Cheese Board *Local Fruit, House Made Local
Apple Chutney & Fig Compote 14*

MARKET GREENS

Simple Organic Field Greens *Tomato, Pickled Onion, Balsamic Herb Vinaigrette 5*

Baby Field Greens *Grapes, Toasted Sunflower Seeds, Apricot White Stilton, Citrus Vinaigrette 9*

Spinach Salad *Seasonal Berries, Orange Wedge, Candied Walnuts, Raspberry Vinaigrette 10*

Farmhouse Caesar *Romaine Hearts, Garlic Crouton Sticks, White Anchovy, Parmesan 8*

“Food is the Essence of Life”, which nourishes body, mind, and soul, while cooking is an endless journey of refinement and the honing of your craft.” We believe in using only the freshest ingredients to create dishes unique in composition and presentation. We have a firm commitment in sourcing regional products whenever possible and a tremendous respect for the local farming community.

MAINS

- Homemade Pappardelle Jardiniere** *Seasonal Vegetables, Garlic Wine Sauce* 24
- Pan Seared Diver Scallops** *Crispy Risotto Cake, Wilted Greens, Whole Grain Mustard Beurre Blanc* 30
- Pan Seared Salmon** *Coriander Dust, Garden Heirloom Tomato Salad
Citrus Jasmine Rice* 26
- Pan Roasted “Maple Leaf Farms” Duck Breast** *Cherry Lemieux Glaze, Lavender Scented Polenta,
Wilted Greens* 28
- Roasted “Misty Knoll Farms” Chicken Breast** *Basil Cream, Risotto* 28

FROM THE GRILL

- Chargrilled Filet Mignon** *Roasted Yukon Potato Sticks, Summer Vegetables, Creamy Onion Purse* 34
- Grilled Flat Iron “Steak Frites”** *Chasseur Sauce, Vegetables & Fries* 24
- New York Strip** *Rock Salt, Sake, Aged Shoyu Soy, Summer Vegetables, Roasted fFngerling Potatoes* 32
- Willow’s Kobe Steak Burger** *Kobe Beef, Bacon Jam, Toasted Brioche, Truffled Parmesan Fries* 16
- Veal Chop “Cesar”** *Mongolian Glaze, Wild Rice Cake* 36
- Grilled Swordfish** *Mediterranean “Fattoush Salad” Crispy Cucumber, Tomato,
Peppers, Radishes, Pita Bread “Croutons” & Fresh Squeezed Lemon* 32

ENHANCEMENTS

(Add to Any Dish)

- Pan Seared Diver Scallops** 16
- Grilled Shrimp** 8
- Pan Seared Salmon** 10
- Flat Iron Steak** 16

ACCENTS

- Truffled Parmesan Shoestring Fries** 6
- Roasted Brussels Sprouts** 7
- Herb Roasted Whole Button Mushrooms** 7

*Please inform us of any Dietary Issues or Food Allergies ~ Gluten Free Menu Available Upon Request
Note: Thoroughly Cooking Meats, Poultry, Seafood, Shellfish or Eggs reduces the risk of foodborne illness.*