



SOUPS/SALADS

French Onion 11
caramelized onions under
melted gruyere

Lobster Bisque 14
port wine lobster and saffron bisque

House Wedge 13
baby iceberg wedge, balsamic drizzle,
tomatoes, cherry smoked Applewood bacon
strips with house Gorgonzola dressing

Grilled Caesar 13
lightly grilled romaine hearts, black truffle
Caesar dressing, finished with white
anchovies and shaved Parmesan

Field Greens 13
dressed with pomegranate vinaigrette,
grape tomatoes, red onion, feta cheese
and pomegranate arils

Add protein to salad: Filet | Shrimp | Scallops 16

STARTERS

Charcuterie Board 20
cured meats, fresh cheeses,
various accompaniments

Mozzarella Prosciutto 14
seared fresh mozzarella wrapped in
Prosciutto di parma, balsamic glaze

Lamb Lollipops 17
marinated hand cut lamb chops,
grilled lemon over field greens

Willoughby's Calamari 18
fried calamari, steakhouse spice,
crispy red onion, garlic, shaved
fennel, roasted garlic aioli

Steak Tartare 26
minced filet, shallots, Dijon mustard,
parsley, coarse Maldon salt, gherkin,
capers, and quail egg

Beef Carpaccio 16
thinly sliced filet, shaved Parmesan,
crostini toast points

Filet Crostini 17
Pittsburg sliced filet prepared
on crostini, gorgonzola cream,
balsamic glaze

Butchers Bacon 16
grilled thick sliced pork belly,
maple mustard glaze, watercress

COLD BAR

Fresh Oysters on the Half MP
fresh shucked oysters on shaved ice
served with mignonette

Crab Willoughby's 22
jumbo lump crab meat tossed with our
signature white cocktail sauce, lemon zest

Tuna Tartare 20
sashimi tuna formed over guacamole
and citrus ponzu, with wasabi aioli

Shrimp Cocktail 18
poached jumbo shrimp with cocktail sauce

Chilled Seafood Platter MP
chilled lobster tail, shrimp, shucked oysters,
snow crab legs, crab Willoughby's, served with
cocktail and mignonette sauce

Super Seafood Platter MP
larger portion of our chilled seafood platter
perfect for sharing

STEAKS & CHOPS

All steaks are served with chef's vegetable and potato du jour

Filet Mignon – 8oz 44 / 10oz 49
USDA Black Angus hand cut timeless entrée,
prepared to your liking

NY Strip – 14oz 44
USDA Black Angus highly flavorful,
firm textured sirloin

PRIME NY Strip – 16oz 56
USDA PRIME "King of Steaks" full flavor
with heavy marbling

Dry-Aged Kansas City – 18oz MP
bone-in NY strip, dry-aged for full flavor

Dry-Aged Bone-In Ribeye – 20oz 49
exceedingly juicy with robust flavor

PRIME Delmonico Ribeye – 20oz 46
USDA PRIME, heavy marble, full flavor

KOBE Wagyu Tomahawk – 32-34oz 107
KOBE bone-in ribeye, very heavy marbling.
Marble grade 5-6

KOBE Wagyu Tomahawk for Two 146
served with starter, two salads and dessert.
Marble grade 5-6

Veal Chop 47
grilled 14oz bone-in veal chop, topped with
crispy garlic extra virgin olive oil
and fried Tuscan herbs

STEAK ENHANCEMENT 4

Au Poivre Reduction

House Béarnaise

Wild Mushroom Demi-Glace

Gorgonzola Gratin

Gorgonzola Cream

Horseradish Cream

RARE: cold red center; soft
MEDIUM RARE: warm red center; firmer
MEDIUM: pink and firm
MEDIUM WELL: partially pink center
WELL DONE: gray-brown throughout; firm

Accompany any steak or chop with Scallops 16 | Twin Lobster Tails 24 | Crab Oscar 17

SEAFOOD

Twin Lobster Tails 54
two lobster tails, parmesan risotto,
vegetable du jour, topped with crab Oscar

Lobster Ravioli 37
ravioli stuffed with lobster, served with
1/2 cold water lobster tail, scallop,
white wine butter sauce

Lobster Cioppino 46
lobster tail, mussels, shrimp, scallop, crab claws,
tomato broth, herb grilled bread

Salmon 36
pan seared salmon, saffron orzo,
vegetable du jour, roasted tomato compote

Chilean Sea Bass 46
pan-seared, orange rosemary beurre blanc,
pickled fennel and carrots

Crab Cake 50
jumbo lump crab meat, tossed with our
house Béarnaise finished with a white balsamic
reduction, vegetable du jour

Scallops 37
pan seared scallops, za'atar spice,
saffron tabbouleh, Persian cucumber salad

Tuna Au Poivre 37
seared yellowfin tuna, black peppercorn crust,
lemon aioli, watercress

ADDITIONAL SIDES 8 PERFECT FOR SHARING

Baked Mac & Cheese

Jumbo Sea Salted Baked Potato

Honey Glazed Brussel Sprout Hash

Fines Herbes Truffle Fries

Wasabi Lobster Whipped Potatoes

Creamed Spinach

Creamed Cauliflower

Parmesan Risotto

Asparagus

Sautéed Mushrooms

ENTRÉES

Lamb Rack 40
marinated rack of lamb, parmesan risotto,
vegetable du jour, pomegranate gremolata,
pomegranate reduction

Cauliflower Steak 28
seared cauliflower steak, herbed Parmesan
crumbs, potato and vegetable du jour.
Can be prepared vegan.

Seared Duck Manhattan 35
seared twin breasts, Luxardo bourbon reduction,
Parmesan risotto, vegetable du jour

Chicken Normandy 30
pan-seared airline chicken breast,
parmesan risotto, vegetable du jour,
creamy apple brandy sauce

A PLATE SHARING FEE MAY APPLY
PRICES SUBJECT TO CHANGE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
OR CONCERNS. GLUTEN FREE, VEGETARIAN,
AND VEGAN OPTIONS ARE AVAILABLE.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne
illness. When ordering well done steak, we are unable
to guarantee the quality of tenderness and flavor.