

River Willow

The River Willow Steak House prides itself in offering you only the finest cuts available from our “Top Choice” Beef to our “All Natural” Chicken and Veal. We make every effort to obtain the freshest Seafood and Produce to ensure your dining experience will exceed not only ours, but most importantly, your expectations. Our Chefs “High Standards” make the difference for your Dining Experience. We’re certain you’ll agree.

APPETIZERS

CRAB STUFFED MUSHROOMS

Mushroom buttons generously filled with delicious crab and seasoned bread crumbs, accented with parmesan cheese and baked to perfection **12**

SPINACH ARTICHOKE DIP

Spinach artichoke dip served with garlic buttered baguette. **8**

PRAWN COCKTAIL

(4) extra large prawns served with cocktail sauce and lemon. **11**

***STEAMERS**

(12) Hard shell clams cooked in a white wine, garlic and butter sauce. **12**

***1/2 DOZEN OYSTERS**

(6) raw oysters served on the half shell with cocktail sauce and lemon. **12**

***OYSTERS ROCKEFELLER**

(6) Fresh oysters topped with a creamy spinach and bacon blend, topped with hollandaise sauce and baked until golden brown. **15**

***COCONUT SHRIMP**

(4) large butterflied prawns breaded in coconut and fried to a golden brown served with a marmalade sauce and lemon. **12**

***STEAK BRUSCHETTA**

(4) grilled toasted crostini slices with a blue cheese spread topped with a grilled steak, tomato, garlic, olive oil, and basil mixture drizzled with a balsamic reduction. **8**

**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.*

SALADS & SOUP

RIVER WILLOW HOUSE SALAD

A spring mix of tenders greens, bleu cheese crumbles, walnuts, julienne green apples, and dried fruit finished with a balsamic vinaigrette dressing. **8**

CAESAR SALAD

Traditional Caesar salad made with fresh romaine lettuce and Caesar dressing with fresh parmesan cheese and croutons. **7**

ICEBERG BLEU WEDGE

A wedge of crispy iceberg lettuce with bleu cheese dressing, topped with bleu cheese crumbles, cherry tomatoes, and crispy crumbled bacon. **7**

LOBSTER BISQUE

Rich and creamy, made in house, with chunks of cold water lobster tail. **7**

All Entrées are accompanied with Soup or Salad, and your choice of Baked, Chef's Mashed Potatoes, Infused Rice, Steamed Vegetables, Fettuccini Alfredo or Spaghetti with Marinara.

BEEF

*RIB EYE FOR 2

A 28 ounce **CERTIFIED ANGUS BEEF** Bone in Ribeye grilled to your liking, sliced, and served with roasted red potatoes and a sautéed vegetable medley. **68**

*NEW YORK STRIP

A 12 oz Center Cut "Angus Beef" New York Strip charbroiled. **33**

*FILET MIGNON

A 10 oz center cut "Top Choice" Filet Mignon charbroiled, served ala bernaise. **32**

*GOURMET FILET

A 6 oz center cut filet atop housemade garlic mashed potatoes with a burgundy mushroom sauce topped with flash fried onion straws. **27**

*RIB EYE

A 14 oz Center Cut "Top Choice" Ribeye charbroiled. **36**

*TOP SIRLOIN STEAK

A 10 oz "Choice Cut" charbroiled. **20**

*CHATEAU BLEU

A 10 oz top sirloin steak, stuffed with blue cheese crumbles and topped with mushroom caps and a bordelaise sauce. **24**

Add a 10 oz Lobster tail to any steak selection

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POULTRY, CHOPS, VEAL & LAMB

***CHICKEN TERIYAKI**

A 10 oz "all Natural" charbroiled chicken breast served with teriyaki sauce, pineapple, and sliced toasted almonds. **20**

***HALF CHICKEN (YOUR WAY)**

A boneless half chicken marinated in a tangy Italian dressing served baked or charbroiled. **20**

***AGAVE CITRUS MANGO PORK CHOP**

A 10 ounce frenched pork chop marinated in citrus and herbs charbroiled and served with mango prickly pear salsa. **22**

***VEAL PICATTA**

8 oz of freshly cut veal loin tenderized in house, lightly floured and sautéed in lemon, butter, capers, and white wine. **32**

***VEAL MARSALA**

Two 4 oz "All Natural" veal cuts finished with shallots and mushroom, topped with a marsala wine sauce. **32**

***LAMB CHOPS**

Two 4 oz Australian lamb chops grilled and served with a refreshing mint jelly. **25**

All Seafood Entrées are accompanied with Soup or Salad, and your choice of Infused Rice, Steamed Vegetables, Chef's Mashed Potatoes, Fettuccini Alfredo or Spaghetti with Marinara.

SEAFOOD

***GRILLED HALIBUT**

Charbroiled halibut topped with dill butter and fresh lemon. **35**

***NORTH PACIFIC SALMON**

Wild caught pacific salmon char broiled and finished with dill butter and fresh lemon. **20**

LOBSTER THERMIDOR

Chunks of mouthwatering lobster served in a rich cream sauce with just a hint of spice and fresh herbs. **55**

YELLOWTAIL TUNA

Pan seared tuna steak served with a sundried tomato basil sauce. **20**

SHRIMP SCAMPI

5 jumbo shrimp sautéed in a savory butter, garlic and white wine sauce. **25**

***LOBSTER TAIL**

A 10 – 12 oz cold water lobster tail done to perfection served with drawn butter and fresh lemon. **MARKET PRICE**

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All Pasta's accompanied with our Garlic Bread.

PASTAS

FETTUCCINE ALFREDO WITH CHICKEN

Fettuccine pasta tossed with our house made Alfredo sauce and topped with lightly seasoned chicken served with fresh grated parmesan cheese and chopped parsley **21**

VEGETABLE PASTA PRIMAVERA

Choice of angel hair or fettuccine pasta tossed with fresh seasonal vegetables sautéed with butter, garlic, fresh herbs and just a hint of white wine; Served with freshly grated parmesan cheese and chopped parsley. **17**

All Surf and Turf Entrées are accompanied with Soup or Salad, and your choice of Infused Rice, Steamed Vegetables, Chef's Mashed Potatoes, Fettuccini Alfredo or Spaghetti with Marinara.

SURF AND TURF

FILET AND LOBSTER

A 6 ounce filet mignon charbroiled to desire paired with a 6 ounce cold water lobster tail served with drawn butter and lemon. **39**

FILET AND SHRIMP

A 6 ounce filet mignon charbroiled and paired with a skewer of 3 jumbo charbroiled shrimp served with lemon and cocktail sauce or drawn butter. **31**

ADDITIONS

ASPARAGUS 4

INFUSED RICE 4

CHEF'S MASHED POTATOES 4

SEASONAL VEGETABLES 4

SAUTEED MUSHROOMS 4

BAKED POTATOES 4

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