



SOUPS/SALADS

French Onion 11
caramelized onions under melted Gruyere

Lobster Bisque 14
port wine lobster and saffron bisque

House Wedge 14
baby iceberg wedge, balsamic drizzle, tomatoes, cherry smoked Applewood bacon strips with house Gorgonzola dressing

Grilled Caesar 14
lightly grilled romaine hearts, black truffle Caesar dressing, finished with white anchovies and shaved Parmesan

Field Greens 14
dressed with pomegranate vinaigrette, grape tomatoes, red onion, feta cheese and pomegranate arils

Add protein to salad: Filet | Shrimp | Scallops 16

Charcuterie Board 20
cured meats, fresh cheeses, various accompaniments

Mozzarella Prosciutto 15
seared fresh mozzarella wrapped in Prosciutto di parma, balsamic glaze

Lamb Lollipops 18
marinated hand cut lamb chops, grilled lemon over arugula

Chef's Caviar Selection MP
1 ounce caviar, blini, crème fraîche, minced shallots, fresh dill

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

Shrimp Cocktail 18
poached jumbo shrimp with cocktail sauce

STARTERS

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

Steak Tartare 28
minced filet, shallots, Dijon mustard, parsley, coarse Maldon salt, gherkin, capers, and quail egg

Filet Carpaccio 17
thinly sliced filet, shaved Parmesan, crostini toast points

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

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

COLD BAR

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

Tuna Tartare 21
sashimi grade tuna formed over sliced cucumbers with eel sauce and Sriracha aioli

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

Super Seafood Tower 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 46 / 10oz 50
USDA Black Angus hand cut timeless entrée, prepared to your liking

NY Strip – 14oz 47
USDA Black Angus highly flavorful, firm textured sirloin

PRIME NY Strip – 16oz 55
USDA PRIME "King of Steaks" full flavor with heavy marbling

Dry-Aged Kansas City – 18oz 54
bone-in NY strip, dry-aged for full flavor

Dry-Aged Bone-In Ribeye – 20oz 54
exceedingly juicy with robust flavor

PRIME Delmonico Ribeye – 20oz 49
USDA PRIME, heavy marble, full flavor

KOBE Wagyu Tomahawk – 32-34oz 117
KOBE bone-in ribeye, very heavy marbling. Marble grade 5-6

KOBE Wagyu Tomahawk for Two 164
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 | Lobster Tail 17 | Crab Oscar 17

SEAFOOD

Twin Lobster Tails 56
two coldwater lobster tails, parmesan risotto, vegetable du jour, topped with crab Oscar

Lobster Ravioli 38
ravioli stuffed with lobster, served with 1/2 cold water lobster tail, scallop, white wine butter sauce

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

Salmon 37
pan-seared salmon, parmesan risotto, currant & Merlot pan sauce, toasted pistachios, vegetable du jour

Sea Bass Saltimbocca 47
pan-seared Chilean Sea Bass, Madeira wine sauce, parmesan risotto, fried sage, shaved prosciutto

Crab Cake 49
jumbo lump crab meat, tossed with our house Béarnaise finished with a white balsamic reduction, vegetable du jour

Scallops 38
pan seared scallops, cauliflower purée, pepper relish, orange supremes, sautéed spinach

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

ADDITIONAL SIDES PERFECT FOR SHARING

Baked Mac & Cheese 10

Jumbo Sea Salted Baked Potato 8

Honey Glazed Brussel Sprout Hash 8

Fines Herbes Truffle Fries 8

Wasabi Lobster Whipped Potatoes 10

Creamed Spinach 8

Roasted Cauliflower 8

Parmesan Risotto 8

Asparagus 8

Sautéed Mushrooms 8

ENTRÉES

Lamb Rack 42
marinated rack of lamb, parmesan risotto, vegetable du jour, pomegranate gremolata, pomegranate reduction

Cauliflower Steak 30
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 33
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.