



### SOUPS/SALADS

**French Onion 11**  
caramelized onions under melted Gruyere

**Lobster Bisque 14**  
port wine lobster and saffron bisque

**House Wedge 15**  
baby iceberg wedge, balsamic drizzle, tomatoes, cherry smoked Applewood bacon strips with house Gorgonzola dressing

**Grilled Caesar 15**  
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 19**  
thinly sliced filet, shaved Parmesan, crostini toast points

**Filet Crostini 18**  
Pittsburgh sliced filet prepared on crostini, gorgonzola cream, balsamic glaze

**Butchers Bacon 17**  
grilled thick sliced pork belly, maple mustard glaze, arugula

### COLD BAR

**Crab Willoughby's 23**  
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 47 / 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 50**  
USDA PRIME, heavy marble, full flavor

**KOBE Wagyu Tomahawk – 32-34oz 119**  
KOBE bone-in ribeye, very heavy marbling. Marble grade 5-6

**KOBE Wagyu Tomahawk for Two 168**  
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

**Japanese A-5 Kobe Wagyu\* MP**  
Unrivaled quality, flavor & marbling. Savory buttery notes.

#### 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

\*when available.

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

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

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

**Sea Bass Saltimbocca 47**  
pan-seared Chilean Sea Bass, Madeira wine sauce, parmesan risotto, fried sage, tobiko roe

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

**Tuna Au Poivre 38**  
seared yellowfin tuna, black peppercorn crust, lemon aioli, arugula

#### ADDITIONAL SIDES PERFECT FOR SHARING

Baked Mac & Cheese 10  
1lb. Jumbo Sea Salted Baked Potato 8  
Bacon Brown Sugar Brussel Sprouts 8  
Fines Herbes Truffle Fries 9  
Wasabi Lobster Whipped Potatoes 11  
Creamed Spinach 9  
Roasted Cauliflower 8  
Parmesan Risotto 8  
Asparagus 8  
Sautéed Mushrooms 8

### ENTRÉES

**Lamb Rack 43**  
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.