



SOUPS/SALADS

French Onion 11
caramelized onions under
melted gruyere

Lobster Bisque 14
port wine lobster and saffron bisque

House Wedge 16
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 15
dressed with pomegranate vinaigrette,
grape tomatoes, red onion, feta cheese
and pomegranate arils

Add protein to salad:
Filet 16 | Chicken 14 | Salmon 14 | Scallops 16

STARTERS

Charcuterie Board 22
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

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

Steak Tartare 29
minced filet, shallots, Dijon mustard,
parsley, coarse Maldon salt, gherkin,
capers, and quail egg

Filet Carpaccio 20
thinly sliced filet, shaved Parmesan,
crostini toast points

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

Butchers Bacon 18
grilled thick sliced pork belly,
maple mustard glaze, arugula

COLD BAR

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

Crab Willoughby's 24
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 18 | Crab Oscar 18

SEAFOOD

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

Lobster Ravioli 40
ravioli stuffed with lobster, served
with cold water lobster tail in a
white wine butter sauce

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

Scallops 39
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 39
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 36
seared breast, 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

TABLES OF 8 OR MORE SUBJECT TO AN 18% GRATUITY
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.