



VALENTINE'S DAY 2025 DINNER MENU

- available after 5pm -

STARTERS

RISOTTO AL SALTO 26

crispy pan seared risotto cake, jumbo lump crabmeat, chives and yuzu kosho butter sauce

CHICKEN & MUSHROOM POTSTICKERS 16

portobello, scallion & ginger, citrus-sherry ponzu, sweet & spicy mayo, scallion and chili crisp

BEEF CARPACCIO* 17

arugula, watermelon radish, cider mustard vinaigrette, capers, parmesan reggiano and chipotle aioli

CRISPY CALAMARI & GULF SHRIMP 19

fried lemon & peppadew peppers, remoulade and cocktail sauces (n)

AHI TUNA TARTARE* 22

diced tuna, ginger ponzu, avocado, toasted garlic, chive and rice chips

SOUPS & SALADS

FRENCH ONION SOUP

overglazed with aged gruyere cheese and house made croutons
cup 8 / bowl 12

LOBSTER BISQUE

sherry crème fraîche, fresh chives and shrimp
cup 10 / bowl 14

BECK SALAD 13

field greens, tricolor heirloom tomatoes, toasted pine nuts, point reyes blue cheese and balsamic vinaigrette (n)

CHOPPED SALAD 14

arugula, baby kale, napa & red cabbage, apples, red onion, duroc bacon, candied pecans, goat cheese and pear thyme vinaigrette (n)

CAESAR SALAD 14

little gem lettuce, miso caesar dressing, grated pecorino romano and lemon & parsley breadcrumbs

ENTREES

SHRIMP ANGEL HAIR 25

shrimp, scallions and a spicy cajun cream sauce

CASCATELLI ALLA ZOZZONA 25

guanciale, shallots, tomato puree, cream, egg yolk, black pepper, chili flake, pecorino romano, nduja breadcrumbs and pickled chiles

MAINE LOBSTER RISOTTO 37

italian carnaroli, gulf shrimp, east coast lobster, asparagus, parmesan cheese and fresh thyme

FAROE ISLANDS SALMON 37

cedar plank roasted, sweet potatoes, sunchokes, spinach, pine nut soubise and a ginger & apple glaze (n)

JUMBO LUMP BLUECRAB CAKES 46

two 4 oz crab cakes, pan seared, yuzu kosho aioli and an arugula, fennel & citrus salad with pomegranate seeds

DUROC PORK CHOP 37

14 oz bone-in chop, hickory wood grilled, crispy smashed marble potatoes, oyster mushrooms, swiss chard, butternut squash puree and dried blueberry jus

WILLOW BEND

DOUBLECUT LAMB CHOPS*

free range australian lamb chops, crispy potato pave, wilted spinach and chimichurri
2 chops 49 / 3 chops 60

TOURNEDOS OF BEEF* 46

two 4 oz. filets on top of a baguette with bearnaise, buttermilk chive mashed potatoes, asparagus and onion straws (n)

FILET MIGNON* 55

8 oz. filet with demi glace, buttermilk chive mashed potatoes and asparagus

DESSERTS

KEY LIME PIE 12

pecan and graham cracker crust, crème anglaise and whipped cream (n)

CRÈME BRÛLÉE 12

vanilla bean custard, caramelized sugar, whipped cream and mixed berries

CHOCOLATE CAKE TIRAMISU 12

layers of chocolate cake, coffee & rum marsala syrup, vanilla mascarpone mousse and cocoa

LINDEY'S POST MORTEM 12

chocolate brownie, coffee ice cream and kahlúa hot fudge

DRIED CHERRY & WHITE CHOCOLATE BREAD PUDDING 12

white chocolate maple cremeux, lindey's cherries and cherry cola reduction

DIRECTOR OF CULINARY BRETT FIFE

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.
(n) contains nuts or has a nut allergen.

