

Steaks & Chops

*Willy's Signature Steaks are selected from the finest Midwestern cattle.
All meats are aged 14 days to ensure the most flavorful, juicy and
tender steaks, then pan-seared to perfection in antique French skillets.*

Rare	Medium Rare	Medium	Medium Well	Well
<i>Very red, cool center</i>	<i>Red, warm center</i>	<i>Pink center</i>	<i>Slightly pink center</i>	<i>No pink in center</i>
<hr/>				
14 oz. New York Strip Sirloin				29.95
Steak Tips au Poivre "Sautéed Onions & Mushrooms"				22.95
New York Sirloin au Poivre				30.95
Steak Diane				30.95
Black & White Truffle Butter New York Sirloin				32.95
20 oz. New York Strip Sirloin				35.95
20 oz. New York Strip au Poivre				36.95
10 oz. Filet Mignon				30.95
Filet Mignon au Poivre				31.95
Beef Wellington				31.95
24 oz. Dry-Aged Porterhouse				36.95
Pecan Encrusted Rack of Lamb				35.95
Szechwan Style Rack of Lamb				35.95
Stuffed Veal Chop				31.95
Wilted spinach, roasted onion & red pepper filling with a brandy cream sauce				

Willy's Specialties

Petite Filet & Grilled Jumbo Shrimp	30.95
6 oz. pan seared tenderloin, marinated jumbo shrimp and striped lobster raviolis served in a rich brandy cream sauce	
Swordfish Nantucket	26.95
Center cut swordfish encrusted with a spicy almond and pecan crust, served with a lemon thyme and parsley sauce	
Coriander & Fennel Encrusted Tenderloin	31.95
Our famous tenderloin encrusted with a wonderful spice rub accompanied by rich au jus broth	
Chipotle Rubbed Tenderloin of Beef	33.95
Caramelized bulgogi onions	

Poultry

All poultry dishes are served with vegetables and mashed potato

Sesame Chicken	19.50
Chicken Teriyaki	19.50
Chicken Saltimbocca	20.50
Infused with sage and prosciutto	
Coriander and Fennel Chicken	20.50
Artichoke, mushroom and sun-dried tomato	
Caramelized Breast of Duck	23.50
Orange blackberry glaze	

" Before placing your order, please inform your server if a person in your party has a food allergy"

Seafood

Baked Shrimp & Scrod Meunière	23.00
Baked Boston scrod with three jumbo shrimp simmered in a white wine tomato & basil sauce	
Giant Sautéed Shrimp and Mussels Scampi	23.00
Jumbo shrimp and steamed Maine mussels in a Roma tomato, garlic, white wine, lemon, and basil sauce	
Giant Baked Stuffed Shrimp	25.00
Jumbo stuffed shrimp with Willy's seafood stuffing and drawn butter	
Fresh Salmon Fillet	24.00
Sushi grade salmon grilled and served with spinach & citrus butter	
Filet of Salmon Dijonnaise	24.00
Sushi grade salmon rubbed with Dijon and spices, sautéed and served with spinach & lemon	
Crab, Artichoke & Parmesan Encrusted Swordfish	28.00
Center cut swordfish served with a sherry lobster sauce	
Surf & Turf	29.00
Petite filet & jumbo shrimp stuffed with Willy's seafood stuffing and a side of drawn butter	
Mixed Seafood Grill	27.00
Swordfish, salmon, sea scallops & jumbo shrimp served in a citrus vinaigrette	
Tuna Wasabi	29.00
Sushi grade tuna served with a wasabi ginger sauce	
Boiled Fresh Maine Lobster	market price
Fresh from Maine and served New England style with drawn butter	
Baked Stuffed Lobster	market price
Stuffed lobster with Willy's seafood stuffing, jumbo shrimp & sea scallops	
Steak & Lobster	market price
Pan-seared petite filet & boiled Maine lobster served with drawn butter	

Fresh Pastas

Grilled Chicken & Cheese Tortellini	17.50
Garlic, lemon, thyme, parmesan and roasted peppers	
Farfalle con Pollo	16.50
Grilled chicken, broccoli, virgin olive oil and garlic	
Tenderloin Beef Tips Sauté	21.50
Tossed with caramelized onion, roasted red pepper, wilted spinach, wild mushroom raviolis and extra virgin olive oil	
Agnolotti All' Arrogosta	19.50
Lobster and ricotta cheese raviolis in lobster cream sauce with wild mushrooms and shallots	
Shrimp, Tomato and Garlic	21.00
Jumbo shrimp tossed with Roma tomatoes, basil, garlic & angel hair pasta	
Seared Sea Scallops	21.00
Tricolor fettuccini, basil cream, prosciutto and tomato	
Fruité di Mare	24.00
Shrimp, scallops, mussels, littleneck clams, Roma tomato and linguini pasta	
Vegetarian Italian Dumplings	16.50
Char-grilled zucchini, squash, peppers, eggplant, Roma tomato and gnocchi tossed with pesto & extra virgin olive oil	