
APPETIZERS

Willy's Boneless Buffalo Wings		11
Steamed Mussels with Chorizo and Tomato Broth		13
Willy's Crab Cakes-Chiptotle Aioli, Cilantro Apple Slaw		14
Oysters on the Half Shell	3 each 1/2 doz	16
Crispy Calamari Gremolata		12
Burrata - Vine Ripe Tomatoes, Pesto, Tuscan Bread		13
Korean Bulgogi - Korean Spiced Beef		12
Soft Shell Crab - Blue Crabs, Japanese Tempura, Teriyaki Sauce		14
Jumbo Shrimp Cocktail		12
Coconut Crunchy Shrimp		14
Oysters Rockefeller		18
Artisan Cheese Board		15
Tuna Tataki - Rare served with scallions, grated daikon radish and ponzu sauce		15

Salads

Sides

Mixed Field Greens	8	Onion Strings	6
Steakhouse Wedge	8	Garlic Mashed	6
Caesar Salad	8	Seasonal Vegetables	7
Willy's Special Salad-Apples, Pistachios, Blue Cheese, with Dijon Vinaigrette	8	Roasted Mushrooms	8
Roasted Beet Salad with Pecan, Strawberries, Goat Cheese	9	Broccoli with Hollandaise	7
Add Chicken 8, Shrimp 3 ea, 6 oz. Tenderloin 21, Mixed Seafood Grille 18		Roasted Brussel Sprouts with Bacon	9
		Au Gratin Potato	8
		Parmesan Truffle Fries	8
		Sweet Potato Fries	7
		Baked Potato	7
		Creamed Spinach	9
		Asparagus with Hollandaise	8
		Mac & Cheese	9
		with Truffle and Lobster	16

Steaks and Chops

Willy's Signature Steaks are selected from the finest Midwestern Cattle. All Meats are aged 28 days to ensure the most flavorful, juicy and tender Steaks, then pan-seared to perfection in antique French skillets

10 Oz. Filet Mignon	37	16 Oz. Boneless Ribeye	38
14 Oz. New York Sirloin	35	20 Oz. New York Sirloin	42
14 Oz. Prime New York Sirloin	46	24 Oz. Bone in Rib Eye	50
Pecan Encrusted Rack of Lamb	42		

Steak Add Ons

Peppercorn Crust Au Poivre Sauce	3
Kona Coffee Rub with Gorgonzola Crème	3

Black and White Truffle Butter and au Jus	3
Lump Crab and Hollandaise	9

Willy's Specialties

Swordfish Nantucket - Spicy Almond Pecan Crust and Lemon Thyme Beurre Blanc	30
Boursin Stuffed Statler Chicken Breast, Veloute and Garlic Mashed	21
Steak Tips au Poivre - Tenderloin Tips with Brandy Cream Sauce, Mushrooms, Onion Strings	28
6 oz. Petite Filet and Grilled Shrimp - Asparagus, Mushrooms, Grilled Shrimp and Bernaise	37
Mushroom Ravioli - Served with a Porcini Crème Sauce, Arugula, Sun-dried Peppers	20
Shrimp Tomato & Garlic - Aleppo Chili, Shrimp, Tomatoes and Fresh Tagliatelle Pasta	24
Farfalle con Pollo - Sautéed Chicken with Broccoli, Olive Oil, Shallots and Garlic	19

Seafood

Baked Shrimp & Scrod Meuniere - Simmered in a White Wine Tomato & Basil Sauce	26
Jumbo Sautéed Shrimp and Mussels Scampi - Roma Tomato, Garlic, Tagliatelle, Lemon Butter	26
Mixed Seafood Grill - Swordfish, Salmon, Shrimp, Scallops, English Pea Risotto and Lemon	30
Salmon Filet - Sushi Grade Grilled Salmon with Spinach and Citrus Butter	26
Salmon Dijonnaise - Rubbed with Dijon and Spices, served with Spinach and Lemon	26
Baked Stuffed Shrimp - Seafood Stuffing and drawn butter	28
Tequila Swordfish - Cajun Spiced Swordfish with a Tequila and Lime Crème Sauce	30
Surf & Turf - 6 oz Petite Filet and Shrimp stuffed with Seafood Stuffing and drawn butter	37
Maine Lobster - Boiled with Lemon and Drawn Butter	36
Tuna Wasabi - Ahi Tuna with Sautéed Seasonal Vegetables and Wasabi Ginger Sauce	33

DINNER Tuesday - Sunday 4 - 9 p.m.

Website www.willyssteakhouse.com

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