

Steaks & 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.

Blue	Rare	Medium Rare	Medium	Medium Well	Well
Extra rare, cold	Very red, cool	Red, warm	Pink	Slightly pink	No pink

*20th Anniversary" Prime 14oz. New York Strip Sirloin	45.99
*14 oz. New York Strip Sirloin	32.99
*10 oz. Filet Mignon	34.99
*16 oz Dry-Aged Bone in New York	45.99
*New York Sirloin au Poivre	33.99
*16 oz Delmonico	36.99
*Filet Mignon au Poivre	35.99
*"Deconstructed" Beef Wellington	35.99
*Black & White Truffle Butter New York Sirloin	35.99
*20 oz. New York Strip Sirloin	39.99
*24 oz. Porterhouse	39.99
*Pecan Encrusted Rack of Lamb	39.99
*Stuffed Veal Chop	36.99
Wilted spinach, roasted onion & red pepper with a brandy sauce	

Willy's Specialties & Pasta

Boursin Statler Breast of Chicken	19.99
Boursin cheese stuffed Chicken breast, Veloute & garlic mashed potatoes	
*Steak Tips au Poivre	25.99
Tenderloin tips with brandy cream sauce, mushrooms & crispy onion strings	
*Caramelized Duck Breast	25.99
Orange, blackberries, seasonal vegetables & cassis jus	
Swordfish Nantucket	28.99
Spicy almond - pecan crust & lemon - thyme buerre blanc	
Petite Bone in Filet & Grilled Jumbo Shrimp	36.99
10 oz. Tenderloin, asparagus, mushrooms, grilled jumbo shrimp, & lobster brandy cream sauce	
Shrimp Tomato & Garlic	23.99
Allepo Chili & garlic marinated shrimp sautéed with tomatoes & house made tagliatelle pasta	
Gnocchi Pomodoro	16.99
Potato gnocchi with roma tomato sauce, fresh mozzarella, olive oil & basil	
Farfalle con Pollo	16.99
Sautéed chicken with broccoli, olive oil, shallots & garlic	