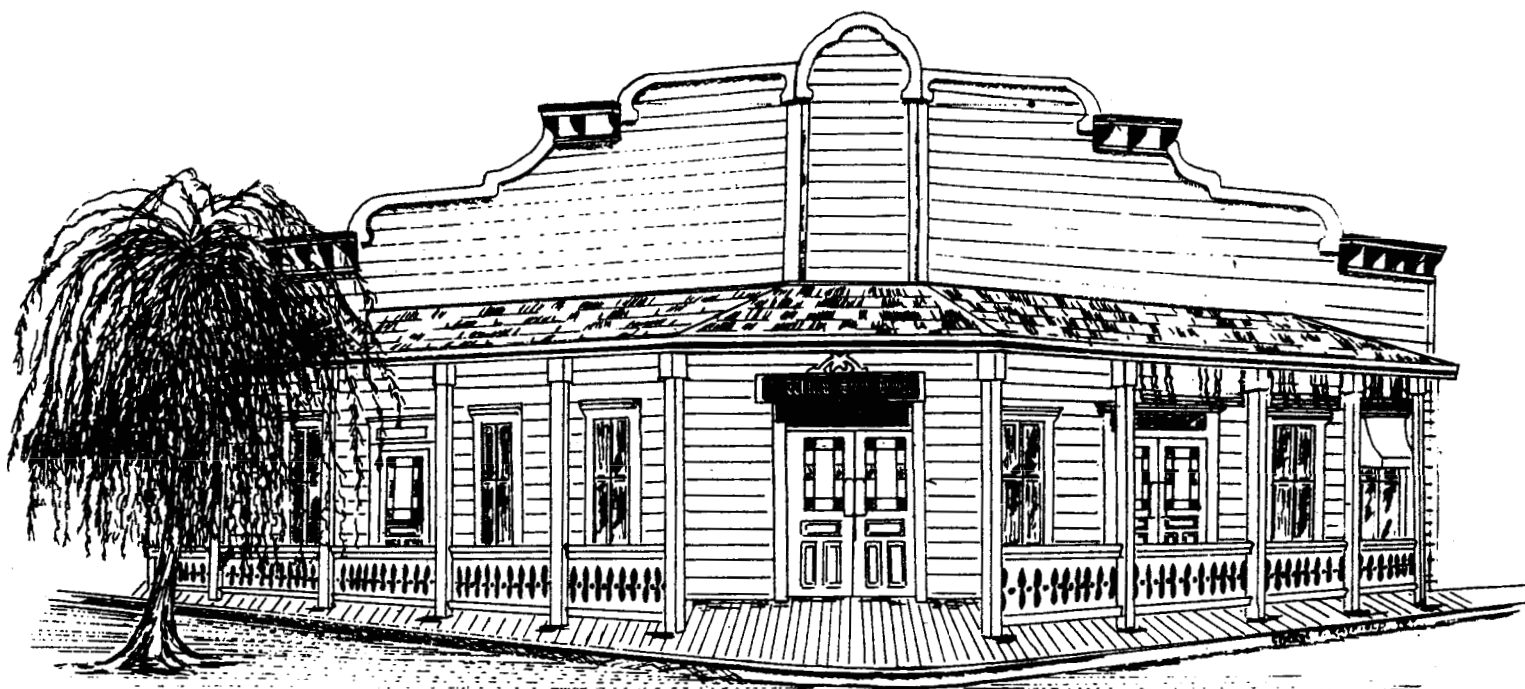




The Willow Steakhouse

RESTAURANT & SALOON

EST. 1862

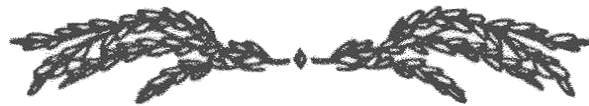


In 1848 John Periera came from Portugal and engaged in new ventures establishing The Willow in 1862. The Willow soon became one of the leading hotels in Tuolumne County; housing many dignitaries and wealthy businessmen who were instrumental in establishing Jamestown as a thriving township. Many businesses were housed here; the first telegraph, medical offices and stage stop. The Willow was truly the heart of a thriving progressive area. It supported the first railway station with transportation and housing for travelers; including President McKinley, Bat Masterson, and Mrs. Robert E. Lee.

The Willow stands today as a tribute to the pioneer effort and continues to serve the area as a mysterious and romantic dining establishment. The Willow's history of unexplained fires and documented ghostly occurrences intrigue and fascinate today's patrons. It is The Willow's numerous past occupants which set the scene for the mysterious and ghostly activities that continue to haunt and inspire strange sightings. These occurrences have been documented worldwide. The Willow's historical fires and sightings stem from the many tragedies which befell unsuspecting miners and patrons of the past.

Today you can enjoy the same fine dining in the romantic and mystical history which spans well over a century.

by Sally Hamilton



*All Entrees Served with French Bread, Vegetables, Choice of Baked Potato, Rice,
Roasted Red Potatoes or Garlic Mashed. Add Fondue \$4.50 to any entrée.
Add a crisp green salad or cup of soup to any entrée \$1.95*

From The Charbroiler

All Steaks topped with mushrooms.

- Choice New York Steak \$19.95
12 oz. charbroiled and served with sautéed mushrooms
- Ⓢ New York Pepper Steak \$21.95
12 oz. with Green Peppercorns and Brandy Cream Sauce
- Filet Mignon \$21.95
*10 oz. Thick and tender topped with mushrooms
or gorgonzola butter*
- Ⓢ Cattleman's Steak \$19.95
*16 oz. tri tip. Our trademark. Charbroiled to perfection,
topped with sautéed mushrooms*
- Ⓢ Coulotte Tri Tip..... \$16.95
10oz. petite cut
- Rib Eye Steak ~ Au Jus \$19.95
12 oz. Charbroiled to order with Au Jus
- Willow Combo \$21.95
8 oz. Coulotte Steak with Prawns, Scallops and Cod
- T-Bone Steak.....\$21.95
*A 16 oz. steak, broiled & topped with
sautéed mushrooms & onions*
- Surf & Turf\$19.95
Charbroiled 8 oz. Coulotte steak with prawns or scampi
- All Sandwiches served with Fries*
- Hamburger \$10.95
- South West Willow Burger..... \$12.95
Ortega Chili & Pepper jack Cheese
- Cheeseburger\$11.95
- Ⓢ Pulled Pork\$11.95
Savory grilled Bun with Cole Slaw
- French Dip.....\$10.95
Thinly sliced Prime Rib served on a French Roll
- Steak Sandwich.....\$12.95
Tri Tip served on grilled roll, lettuce, tomato, onion

Prime Rib Au Jus

Seasoned and slow roasted and served with au jus and horseradish.

- Regular Cut 8 oz \$16.95
- Extra Cut 12 oz \$19.95

Seafood

- Seafood Combo Platter\$18.95
Fried Prawns, Scallops, Cod and Grilled Sole
- Salmon \$16.95
*A fresh filet of Atlantic salmon with creamy
lemon dill sauce or plain*
- Scampi \$18.95
*Prawns San Francisco Style with White Wine,
Garlic, Lemon and Butter Sauce*
- Sole Almondine \$16.95
*Sautéed Almonds, and Butter Sauce over
tender Filet of Sole*
- Stuffed Filet of Sole \$18.95
*Bay Shrimp, Scallions, Mushrooms, Garlic,
topped with a lemon butter caper sauce*
- Tiger Prawns \$17.95
*Eight Tiger Prawns breaded and served with
cocktail & tartar sauce*
- Scallops \$16.95
Breaded & served with Cocktail or Tarter sauce
- Halibut \$21.95
Potato crusted with lemon butter dill
- Fish & Chips..... \$12.95
Beer batter with Fries
- Australian Lobster Tail Market Price
When Available
- Seasonal Fish ask server

Pastas

- Pasta Marinara \$10.95
- Fettuccini Alfredo..... \$13.95
with Chicken \$15.95
- Pasta Primavera Olive Oil or Cream Sauce...\$14.95
- Ⓢ Baked Spaghetti & Meatballs.....\$13.95
With melted Cheeses

Ⓢ Willow's Chef Signature Dishes

*Sales tax will be added to all items served. We reserve the right to refuse service to anyone. Not responsible for lost or stolen articles.
Minimum service charge of \$5.00 per person. No separate checks for parties over 8 or more. A 18% gratuity to be added to parties of 8 or more.
Split Plate charge \$6.00 per plate - add \$1.95 for soup or salad.*



Family Dining

*All Entrees Served with French Bread, Vegetables, Choice of Baked Potato, Rice,
Roasted Red Potatoes or Garlic Mashed. Add Fondue \$4.50 to any entrée.
Add a crisp green salad or cup of soup to any entrée \$1.95*

Appetizers

Tiger Prawns (5)	\$9.95
<i>Served fried or steamed with cocktail sauce</i>	
Fried Mushrooms	\$5.95
<i>Fresh mushrooms breaded and served with ranch dressing</i>	
Bay Shrimp Cocktail	\$9.95
<i>Tender cooked shrimp with cocktail sauce</i>	
Cheese Fondue	\$8.50
<i>With French Bread</i>	
Artichoke Hearts	\$5.95
<i>Breaded and deep fried to a golden brown</i>	
Fried Calamari.....	\$6.95
<i>Breaded and deep fried</i>	
Garlic Bread	\$5.95
Mushrooms	\$9.95
<i>Stuffed with Crab</i>	
Chicks on a Stick 12	\$10.95
..... 6..	\$6.95
<i>Marinated Wings, choice of BBQ or Teriyaki Sauce</i>	

Soup Du Jour

With Warm Bread & Butter. Ask your server for today's selection

Cup.....\$4.95 Bowl \$5.95

Salads

Dinner Salad	\$ 5.95
<i>Tossed mixed greens served with your choice of dressing</i>	
<i>With Bay Shrimp.....</i>	\$ 7.95
Crab Louis	\$15.95
Caesar Salad ½	\$4.95
.....	\$9.95
<i>Romaine lettuce tossed with garlic croutons, grated Parmesan cheese and our special dressing</i>	
<i>With Chicken ½</i>	\$9.95
.....	\$11.95
Cobb Salad.....	\$14.95
<i>Mixed green salad topped with diced chicken, tomatoes, blue cheese, bacon, egg and a choice of dressing.</i>	
Shrimp Louis Salad.....	\$14.95
<i>Bay Shrimp, seasonal vegetables & eggs over mixed greens.</i>	
Spinach Salad ½	\$6.95
.....	\$9.95
<i>With hard boiled Egg, Bacon bits, diced Onion, Tossed in House Dressing</i>	

Our Chefs Suggest

Chicken Fried Steak.....	\$14.95
<i>Tenderized beef steak with a country breading covered with mushroom or country gravy</i>	
Chicken Piccata	\$16.95
<i>Sautéed chicken breast with a lemon butter and capers and mushrooms</i>	
Chicken Cordon Blu.....	\$17.95
<i>Boneless breast of chicken, breaded and stuffed with Ham and melted Swiss topped with a light cream sauce</i>	
Broiled Chicken Breast.....	\$14.95
<i>Charbroiled breast of chicken, plain or with our tangy BBQ sauce and sautéed onions</i>	
Chicken Jerusalem	\$18.95
<i>Artichoke hearts with a light lemon Mushroom cream sauce</i>	
Veal Scaloppini	\$18.95
<i>Thin sliced veal sautéed with Mushrooms and Onions in a light sauce.</i>	
Veal Piccata	\$17.95
<i>Capers and Mushrooms in a Butter Sauce</i>	
Beef Stroganoff.....	\$15.95
<i>Beef Tips, Mushrooms, Onions, Wine & Sour Cream</i>	
Roasted Chicken Marsala	\$17.95
<i>Mushrooms, Garlic, Rosemary Butter Sauce</i>	

Sides

Baked Potato	\$4.50
Sautéed Onions	\$2.50
Sweet & Regular Fries	\$4.50

Daily Specials

View board in front or ask server

Soup & Salad

Dinner Salad and Today's Soup ...	\$10.95
<i>Served with French Bread & Butter</i>	
Add Fondue	\$5.50

All of our dishes are homemade to order.



Desserts

Chocolate or Strawberry Sundae \$3.50

Ice Cream or Sherbet \$3.00

Selection from our Dessert Tray \$5.50

Add Ice Cream \$2.50

Ask for today's choices

Beverages

Coffee \$2.25

Regular or De-Caf

Tea \$2.25

Assorted flavors

Lemonade..... \$2.50

Refreshing

Soda \$2.50

Diet Pepsi, RC Cola, Sprite, Shirley Temple or Roy Rogers

We also offer a full service bar. Ask about our featured wines by the glass.

Kid's Menu

12 & Under

Chicken Quesadilla..... \$5.95

Spaghetti and Meatballs..... \$5.95

Chicken Tenders..... \$5.95

Hamburger & Fries..... \$5.95

Cheeseburger & Fries..... \$6.95

Fish & Chips..... \$6.95

Grilled Cheese Sandwich..... \$4.95

All kids menu items include ice cream for dessert

Sales tax will be added to all items served. We reserve the right to refuse service to anyone. Not responsible for lost or stolen articles. Minimum service charge of \$5.00 per person. No separate checks for parties over 10. A 18% gratuity to be added to parties of 8 or more.

Daily Specials

Change Daily - Please Check Our Specials Board or Ask Your Food Server
Refills on Bread - \$1.50

Appetizers

Fried Mushrooms	\$4.95
Chicken Tenders	\$5.95
<i>Choice of Dijon or Ranch Dressing</i>	
Fried Tiger Prawns (5)	\$7.95
<i>Served with zesty Cocktail Sauce</i>	
Prawn Cocktail (5)	\$7.95
<i>Chilled and served with zesty Cocktail Sauce</i>	
Fried Artichoke Hearts	\$5.95
Fondue & Bread	\$7.50
Mushrooms	\$9.95
<i>Stuffed with Crab</i>	
Willow French Fries	\$4.50
Sweet Potato Fries	\$4.50
Willow Chicks on a Stick.....Dozen \$8.00 ... 1/2 Dozen	\$4.90
<i>Marinated Wings, choice of BBQ or Teriyaki Sauce</i>	

Soup Du Jour

Homemade Soup & Sandwich Of The Day			
<i>With Bowl of Soup</i>		<i>With Cup of Soup.....</i>	
\$9.95		\$7.95	
<i>Half Sandwich with Bowl of Soup.....</i>		<i>With Cup of Soup.....</i>	
\$7.95		\$6.95	
Soup & Sourdough Bread	<i>Bowl</i>	<i>Cup.....</i>	
	\$5.95		\$4.95
Soup & Salad	\$8.95		
<i>Served with Sourdough Bread</i>			

Salads

Served with Sourdough Bread

Cobb Salad	\$10.95	 Half.....	\$8.95
<i>Traditional Salad topped with grilled Chicken, Bacon, Egg, Tomatoes and Blue Cheese</i>			
Chinese Chicken Salad	\$9.95	 Half.....	\$7.95
<i>Topped with Marinated Chicken, Rice Noodles and Sesame Seeds, Almonds</i>			
Caesar Salad	\$9.95	 Half.....	\$7.95
<i>The Traditional Classic</i>			
<i>Add Chicken.....</i>		\$10.95	 Half..... \$8.95
Shrimp Louis Salad	\$10.95	 Half.....	\$9.95
<i>Bay Shrimp, Tomato, Egg served over a bed of Lettuce</i>			
Crab Louis Salad	\$12.95	 Half.....	\$10.95
<i>Crab, Tomato, Egg served over a bed of Lettuce</i>			
Spinach Salad.....	\$13.95	 Half.....	\$9.95
<i>With hard boiled Egg, Bacon bits, diced Onion, Tossed in House Dressing</i>			
Dinner Salad	\$4.95		
<i>Tossed with choice of Dressing</i>			

Luncheon Entrees

Served with Vegetables, Mashed Potatoes or Rice or French fries, warm Sourdough Bread & Butter
Add Soup or Green Salad \$1.95

Chicken Picatta	\$8.95
<i>Lemon, Wine, Butter, Capers, & Mushrooms</i>	
Chicken Fried Steak	\$11.95
<i>Tenderized Beef Steak, breaded & grilled. Choice of Mushroom or Country Gravy</i>	
Petrade Sole	\$9.95
<i>Egg-dipped Batter with Lemon Butter Sauce</i>	
Coulotte Steak	\$10.95
<i>Tri Tip Beef char-broiled with Sautéed Mushrooms</i>	
Fried Tiger Prawns	\$10.95
<i>Served with zesty Cocktail & Tarter Sauce</i>	
Fish & Chips	\$8.95
<i>Beer batter cod with fries</i>	

Hot Sandwiches

*Served with French Fries or Salad of the Day
Add Soup or Green Salad \$1.95*

Hamburger.....	\$8.95
<i>8 oz. Ground Beef, char-broiled and served on a Country Bun</i>	
Bacon Cheeseburger.....	\$9.95
<i>8 oz. Ground Beef, char-broiled, topped with Bacon, choice of melted Cheese Served on a Country Bun</i>	
Willow Burger	\$10.95
<i>8 oz. Ground Beef, char-broiled with Bacon, Ortega Chilies, Choice of Cheese</i>	
Charbroiled Chicken Breast Sandwich	\$8.95
<i>Grilled Chicken Breast, Lettuce, Tomato, Onions, in a Bun</i>	
Prime Rib Dip	\$8.95
<i>Thin Slices of Prime Rib with Swiss Cheese on a French Roll with Au Jus</i>	
BBQ Beef	\$8.95
<i>Thin Slices of Prime Rib in our BBQ sauce served on a roll</i>	
Steak Sandwich	\$10.95
<i>8oz. Coulotte Steak, char-broiled on a French Roll with Lettuce, Tomato and Onion</i>	
Patty Melt	\$7.95
<i>6 oz. Ground Beef, Melted Swiss Cheese, grilled Onions, served on Rye Bread</i>	
Reuben	\$7.95
<i>Corned Beef and Sauerkraut, melted Swiss Cheese and grilled Onions served on Rye Bread</i>	
Willow Philly	\$9.95
<i>Thinly grilled Rib Eye with Pepper Jack Cheese with grilled Onions</i>	
Willow Pulled Pork	\$9.95
<i>With Cole Slaw</i>	

Cold Sandwiches & Wraps

*Served with French Fries or Salad of the Day Choice of Bread: Wheat, Sourdough or Rye
Add Soup or Green Salad \$1.95*

Club House Sandwich.....	\$9.95
<i>Ham, Turkey, Swiss Cheese, Bacon, Lettuce and Tomato</i>	
Chicken Ranch Wrap	\$8.95
<i>Lettuce, Tomato, Onion, Cucumber, Jack & Cheddar</i>	
Grilled Chicken Chile Lime Wrap with Chipotle Ranch	\$9.95
<i>Chicken, Onion, Jack, and Cheddar</i>	
Southwest Tri-Tip Steak Wrap	\$10.95
<i>Grilled Onion, Ortega Chile, diced Tomato, Jack & Cheddar Cheese with creamy Salsa dressing</i>	
BLT Classic.....	\$7.95
<i>Bacon, Lettuce and Tomato</i>	

Beverages

Full Service Cocktails - Wines by the Glass or Bottle

Domestic Beers.....	\$3.00
Imported Beers	\$4.50
Coffee or Hot Tea.....	\$2.25
Iced Tea	\$2.50
Milk	\$2.50
Soda.....	\$2.50
Juice.....	\$2.50

Desserts

Ice Cream or Sherbet	\$2.50
Chocolate or Strawberry Sundae.....	\$3.50
Selections from Our Dessert Tray.....	\$5.50

There will be a \$5.00 charge for split plates and substitutions. 18% Gratuity added to parties of 8 or more.
We reserve the right to refuse service. Not responsible for lost or stolen articles.

No Separate Checks!!



The Willow Steakhouse & Seafood Grille

RESTAURANT & SALOON

EST. 1862

♦ ♦ ♦ House Wines ♦ ♦ ♦

Chablis, Blush, or Burgundy

Glass - \$4.50 1/2 Liter - \$7.50 Liter - \$12.50

♦ ♦ ♦ Wines by the Glass ♦ ♦ ♦

Chardonnay Cupcake Central Coast.....	\$6.00
Crisp	
Chardonnay Berringer Stone Cellars.....	\$6.00
Chardonnay Peirano Estates, Central Valley.....	\$6.00
Sauvignon Blanc Sterling.....	\$7.00
White Zinfandel Beringer.....	\$6.00
Light body, semi-dry with fruit flavor	
Vermentino Gianelli, Tuolumne County.....	\$6.00
Port Barrister's Sonora Winery.....	\$8.00
Berries, hint of dark chocolate	

Merlot Sierra Vista, El Dorado County.....	\$6.00
Medium bodied, cherry, sandalwood, tobacco flavor	
Merlot BV Century.....	\$6.00
Raspberry and cherry flavors, pairs well with most steaks and veal	
Pinot Noir Chalone Monterey.....	\$6.00
Medium bodied, well balanced, nice finish	
Cabernet Sauvignon Jade.....	\$6.00
Zinfandel Rosenbloom Vintner's Cuvee.....	\$7.00
Raspberry and cherry flavors, pairs well with most steaks and veal	
Barbera Gianelli.....	\$7.00

♦ ♦ ♦ White Wines ♦ ♦ ♦

By the Bottle

Chardonnay's

Cupcake Central Coast.....	\$21.00
Peirano Estate San Joaquin County.....	\$20.00
Husch Mendocino.....	\$22.00

Sauvignon Blanc's

Sterling Napa.....	\$25.00
Medium, well balanced, double gold medal winner	
Vermentino Gianelli, Tuolumne County.....	\$25.00

♦ ♦ ♦ Red Wines ♦ ♦ ♦

By the Bottle

Cabernet Sauvignon's

Ironstone Sierra Foothills.....	\$22.00
Medium to full bodied, ripe berry flavor	
Jade Napa/Sonoma.....	\$26.00
Sterling Napa.....	\$32.00
Berry, vanilla, spice, structured with long finish	

Zinfandel

Rosenblum Vintner's Cuvee.....	\$28.00
Raspberry and cherry flavors, pairs well with most steaks and veal	
Ironstone Sierra Foothills.....	\$18.00
Zesty flavor with hint of tobacco and oak	

Barbera

Gianelli	\$28.00
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Tempranillo

St. Amant	\$25.00
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Merlot

Sierra Vista El Dorado.....	\$20.00
Chalone Monterey.....	\$24.00
Medium to full bodied, lightly oaked	
Beaulieu Vineyards Century Cellars.....	\$22.00
Ironstone Sierra Foothills.....	\$24.00

Pinot Noir's

Chalone Monterey.....	\$20.00
Medium body, fruit forward - well balanced	
Acacia Caneros.....	\$28.00
Medium full bodied, double gold, full finish	

Nino

Gianelli	\$28.00
San Francisco Chronicle Gold Medal Winner	

♦ ♦ ♦ Sparkling Wines ♦ ♦ ♦

BY THE BOTTLE

Cooks Brut.....	\$14.00	Chandon Brut.....	\$25.00
Dry - light body, hint of citrus			

♦ ♦ ♦ Champagne ♦ ♦ ♦

Moet White Star - France.....	\$55.00	Champagne Splits	\$5.00
Double Gold Winner, Dry with elegant subtle citrus flavors		Mimosa	\$6.00



❖ ❖ ❖ **Specialty Drinks** ❖ ❖ ❖

Strawberry Daiquiri

Regular..... \$6.75

Jumbo..... \$7.50

Margarita

Regular..... \$6.00

Jumbo..... \$7.50

Strawberry Margarita

Regular..... \$6.00

Jumbo..... \$7.50

Miners Revenge

Dark Rum, vodka, o.j., 7-up, and grenadine... \$5.75

Bloody Mary..... \$5.50

Cosmopolitan \$6.00

Gold Cadillac..... \$8.50

Margarita with Grand Marnier

❖ ❖ ❖ **Coffees** ❖ ❖ ❖

Keoke

Brandy, Kahlua, topped with whipped cream

\$6.50

Irish

Irish Whiskey topped with whipped cream

\$6.00

Nutty Irishman

Frangelico, Baileys, topped with cream

\$6.50

Make

Your Own!!

Mexican

Tequila, Kahlua topped with whipped cream

\$6.50

❖ ❖ ❖ **Beers** ❖ ❖ ❖

Bud or Bud Lite

\$3.00

Michelob Ultra

\$3.00

Coors or Coors Lite

\$3.00

Miller Lite

\$3.00

Guinness

\$4.00

O'Douls

\$3.00

Sierra Nevada

Pale Ale

\$4.00

Corona

\$4.00

Stella Artois

\$4.00

❖ ❖ ❖ **Pints** ❖ ❖ ❖

Blue Moon: \$4.75

Hefeweizen: \$4.75

Grizzly: \$4.75