

BREAKFAST

CASINO BREAKFAST

2 eggs, buttermilk pancakes, french toast or belgian waffle
choice of bacon, ham or sausage patties

8.25

WILLOWS BREAKFAST FARE

2 eggs, hash browns, toast and your choice of bacon, ham or sausage patties

8.00

COUNTRY BREAKFAST

your choice of tavern ham steak or house made chicken fried steak
with country gravy, 2 eggs, hash browns and toast

8.75

EGGS BENEDICT

2 english muffins, 2 slices of tavern ham, 2 poached eggs, hollandaise sauce and hash browns

8.75

PORK CHOP AND EGGS

5oz. grilled pork chop with country gravy, 2 eggs, country potatoes and toast

10.25

NY STRIP AND EGGS

7oz. steak, 2 eggs, country potatoes and toast

13.75

BUILD YOUR OWN OMELET

served with hash browns and toast

3 egg omelet with choice of 3 items:

bacon – sausage – ham – onions – green chilies – bell peppers – jalapeños – diced tomatoes
mushrooms – spinach – cheddar cheese – jack cheese – american cheese

9.25

ADDITIONAL TOPPINGS

.75 Each

BREAKFAST SIDES

2 eggs – hash browns – toast – english muffin – raisin toast – cottage cheese – 3.00 Each

½ order of biscuits and gravy – french toast – bagel and cream cheese – fruit cup – 3.25 Each

bacon – sausage – tavern ham – oatmeal – 2 pancakes – waffle – cereal – 4.75 Each

full order of biscuits and gravy – 5.75

bowl of fruit – 6.75

BREAKFAST SPECIALS

SERVED FRIDAY & SATURDAY MORNINGS 6:00 AM TO 11:00 AM

BUILD YOUR OWN BREAKFAST BURRITO

served with hash browns

2 eggs wrapped in a chipotle tortilla with choice of 3 items:

bacon – sausage – ham – onions – green chilies – bell peppers – jalapeños – diced tomatoes
mushrooms – spinach – cheddar cheese – jack cheese – american cheese

6.00

ADDITIONAL TOPPINGS

.75 Each

ALL YOU CAN EAT PANCAKES

fluffy buttermilk pancakes, butter and maple syrup

4.75

APPETIZERS

CRAB CAKES

house made crab cakes grilled to perfection
and served on a bed of greens with remoulade sauce

9.25

CLASSIC BUFFALO WINGS

choice of bone-in or bone-out wings tossed in your choice of sauce
teriyaki – buffalo – barbeque – garlic parmesan – extra hot

10.50

SHRIMP COCKTAIL

jumbo shrimp served with cocktail sauce and lemon

9.25

CHICKEN TENDERS AND FRIES

home-style breaded chicken tenders with your choice of ranch or honey dijon

8.50

GRILLED GREEN CHILI QUESADILLA

shredded cheddar, monterey jack cheese and green chilies in a
flour tortilla served with pico de gallo, guacamole and sour cream

7.75

ADD CHICKEN

3.50

HOUSE SALADS AND SOUPS

THE WILLOWS COBB SALAD

romaine lettuce tossed in bleu cheese dressing and topped with turkey,
ham, bacon, red onion, tomato, cucumber, egg and sliced avocado
pairs well with Kendall Jackson Chardonnay

9.25

CAESAR SALAD

romaine lettuce tossed in creamy caesar dressing and topped
with garlic croutons, parmesan cheese and focaccia bread
pairs well with CK Mondavi Sauvignon Blanc

8.00

MEDITERRANEAN SALAD

mixed greens, charred red onions, marinated tomatoes and olives,
orecchiette pasta, feta cheese, balsamic vinaigrette and grilled rosemary bread
pairs well with Drylands Sauvignon Blanc

9.25

BLT PASTA SALAD

bacon, romaine lettuce, diced tomato, macaroni pasta tossed in
tzatziki dressing and topped with provolone cheese
pairs well with Chateau St. Michelle Eroica Riesling

8.75

ADD CHICKEN

3.50

ADD SALMON

4.50

ADD STEAK

5.50

ADD CHICKEN SALAD

3.50

ADD TUNA SALAD

3.50

HOUSE-MADE SOUP

ask your server for today's specialty soup, created by casino arizona's top chefs

CUP

3.75

BOWL

4.75

SANDWICHES

Includes Your Choice Of Side

CASINO CHEESE STEAK

thin sliced prime rib, onions, peppers and mushrooms smothered in provolone cheese served on a grilled hoagie

9.50

FRENCH DIP WITH AU JUS

thin sliced prime rib, sliced tomato and cheddar cheese served on a grilled hoagie roll with a side of horseradish mayo and au jus

9.50

REUBEN SANDWICH

corned beef, swiss cheese, thousand island dressing and sauerkraut served on grilled marble rye

8.75

TUNA SALAD SANDWICH

house made tuna salad with lettuce and tomato served on whole wheat toast

8.75

CHICKEN SALAD SANDWICH

house made chicken salad with lettuce and tomato served on a buttery croissant

8.75

TURKEY CLUB SANDWICH

sliced turkey, bacon, tomatoes, lettuce, mayonnaise, and swiss cheese served on toasted sourdough bread

8.75

BURGERS

Includes Your Choice Of One Side

PATTY MELT

½ lb. 100% all beef house ground burger patty, swiss cheese, grilled onions and mushrooms on marble rye

9.50

THE CHEF'S VEGGIE BURGER

grilled plant based burger patty, topped with balsamic marinated zucchini, squash, fresh basil and feta cheese on a fresh kaiser roll

9.50

AVOCADO TOAST BURGER

½ lb. 100% all beef patty cooked to order, topped with tomato and melted cheddar cheese on grilled texas toast with fresh avocado spread.

9.50

BUILD YOUR OWN BURGER

½ lb. 100% all beef house ground burger patty, with lettuce, tomato, onion on a fresh kaiser roll and 3 additional toppings:
mushrooms – green chilies – bacon – grilled onions – jalapeños – guacamole – cheddar cheese
swiss cheese – american cheese – jack cheese – bleu cheese

10.50

ADDITIONAL TOPPINGS

.75 Each

ADD ONE EGG

1.50

SANDWICH & BURGER SIDES

french fries – sweet potato fries – coleslaw – jalapeño cottage cheese – potato chips – tater tots

ADDITIONAL SIDES

2.75 Each

ENTRÉES

The Following Entrées Include Fresh Rolls, Choice of Garden Salad or Cup of Soup

SHRIMP AND LANGOSTINO LINGUINI

sweet onions, bacon, peas, sautéed shrimp & langostino lobster
in a pesto cream sauce, served over linguini
pairs well with Kendell Jackson Chardonnay

17.50

PEPPERS AND SAUSAGE PASTA

sautéed peppers, house made sausage, parmesan cheese, marinara sauce
served over penne pasta, with a side of toasted focaccia bread
pairs well with Firesteed Pinot Noir

13.75

The Following Entrées Include Fresh Rolls, Choice of Garden Salad or Cup of Soup and Choice of Two Sides

SLOW ROASTED TURKEY DINNER

roast turkey served over cranberry stuffing
pairs well with Light Horse Pinot Noir

16.25

CASINO POT ROAST

house made slow roasted pot roast
pairs well with Conundrum White Blend

16.25

BBQ ST. LOUIS SPARE RIBS

smoked st. louis spare ribs basted with our house made bbq sauce
pairs well with Dark Horse Cabernet

HALF RACK

14.75

FULL RACK

21.00

BLACKENED SALMON WITH TOMATO CONFIT

seasoned grilled salmon topped with house made tomato confit
pairs well with Dry Lands Sauvignon Blanc

18.75

WILLOWS STRIP STEAK

10oz. ny steak cooked to order with port gravy reduction
pairs well with Terrazas Malbec

18.75

THE WILLOWS PRIME RIB

grilled ribeye cooked to order with demi-glace sauce
pairs well with St. Francis Merlot

12OZ. PRIME RIB

23.95

8OZ. PRIME RIB

19.95

Entrée Sides

three cheese mac and cheese – mashed potatoes – french fries– tater tots
seasonal vegetables – apple sauce – baked potato – coleslaw – sweet potato fries

ADDITIONAL SIDE

2.75 Each

Steak Toppers

mushrooms - onions - gorgonzola compound butter - bacon bleu cheese
1.00 Each

BEVERAGES

SODA 2.50

COKE, DIET COKE, SPRITE, ROOT BEER,
DR. PEPPER, FANTA ORANGE, LEMONADE

JUICE SM 2.50 LG 3.50

APPLE, CRANBERRY, ORANGE

BOTTLED WATER 1.25

SAN PELLEGRINO 3.50

COFFEE 3.00

ICED TEA 2.50

MILK 2.50

MATINÉE SPECIALS

SERVED MONDAY THROUGH SUNDAY 1:00PM TO 5:00PM

All Specials are Served with Choice of Garden Salad or Cup of Soup and the Dessert of the Day

LIVER AND ONIONS

served with mashed potatoes, gravy and seasonal vegetables
pairs well with The Plan Shiraz

10.95

FISH AND CHIPS

beer battered cod fillets, french fries and coleslaw
pairs well with Dry Lands Sauvignon Blanc

10.95

MEAT LOAF

house made meat loaf with brown gravy, mashed potatoes
and seasonal vegetables pairs well with Light Horse Chardonnay

10.95

PORK CHOP

served with mashed potatoes, gravy and seasonal vegetables
pairs well with Chateau St. Michelle Eroica Riesling

10.95

GRILLED CHICKEN

6oz. chicken breast grilled to order, mashed potatoes,
and seasonal vegetables pairs well with CK Mondavi Chardonnay

10.95

DESSERT

Pairs well with Moscato d'Asti Nivole – 4oz. Dessert Wine

SUGAR FREE DESSERT

ask your server for the chef's selection of the day

5.75

BUILD YOUR OWN NEW YORK STYLE CHEESECAKE

Your choice of 3 toppings

strawberry sauce – chocolate sauce – caramel sauce – raspberry sauce
peanuts - whipped cream - bananas – butterfinger pieces – oreo cookie crunch

5.75

ADDITIONAL TOPPINGS

.75 Each

APPLE PIE ALA MODE

apple pie served with our delicious vanilla ice cream

5.75

CHOCOLATE BROWNIE WITH OREO CRUMBLE FILLING

house made chocolate brownie layered with
creamy oreo crumble filling,
topped with white chocolate syrup

5.75

SPLIT PLATE CHARGE - \$3.00

FOR PARTIES OF 6 OR MORE AN 20% GRATUITY WILL BE ADDED TO THE CHECK
TAX NOT INCLUDED

**CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS