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The Willows

DINNER MENU

*Open:
Tuesday - Saturday 4pm to 9pm*

Starters and Sides

STARTERS

BISON MEATBALL SKEWERS 14

4 skewers of bison-beef meatballs, glazed in house BBQ sauce, served with wild rice pilaf

WILD RICE CROQUETTES 15

Crispy golden croquettes filled with savory wild rice, potatoes & herbs, served with a smoky chipotle cream sauce

FRY BREAD WITH BISON CHILI 15

Miniature fry bread dippers served with a bowl of house-made bison-beef chili

SIDES

FRENCH FRIES 6

CURLY FRIES 6

DEEP FRIED MUSHROOMS 8

LOADED BAKED POTATO 6

MAPLE GLAZED CARROTS 7

SOUP: CUP 4/BOWL 10

MAPLE GLAZED BRUSSELS SPROUTS 7

MOZZARELLA STICKS 8

SALADS

Add protein: grilled chicken +4 | crispy chicken +4

MAPLE GLAZED ROAST BEET SALAD 12

Mixed greens, roasted red beets and chopped black walnuts. Served with a sweet Maple Soy dressing

CLASSIC CAESAR SALAD 10

Romaine lettuce, shredded parmesan cheese, and garlic croutons. Served with Caesar dressing

CRISPY VEGGIE SALAD 10

Mixed greens, cherry tomatoes, cucumbers, shredded carrots and sliced egg. Served with dressing of choice

*an 18% automatic gratuity will be applied to groups of 6+

Main Course

ENTREES

TATER TOT HOTDISH SKILLET 20

A comforting skillet of tater tots baked over a savory mixture of ground bison and vegetables, topped with melted cheese. Served with garlic bread. Wine Pairing: Merlot

PLANKED WALLEYE 26

Seasoned Red Lake Walleye cooked on a cedar plank, served with roasted Brussels sprouts with a sweet and savory soy maple glaze. Wine Pairing: Chardonnay

RIBEYE MARKET PRICE

Served with choice of baked potato/fries/soup and side salad

ROASTED PORK RIBS WITH WILDBERRY SAUCE 24

Tender pork ribs roasted to perfection served with a tangy wildberry sauce for a touch of sweetness. Served with a side of herb stuffing. Wine Pairing: Pinot Noir

ROASTED VEGETABLE AND WILD RICE CASSEROLE 22

A hearty casserole featuring roasted vegetables and wild rice, baked with a blend of herbs and spices in a skillet. Wine Pairing: Sauvignon Blanc

CREAMY WILD MUSHROOM AND SAGE ALFREDO 18

Add protein: grilled chicken +4 | shrimp +6

Tender linguini pasta in a rich wild mushroom and sage alfredo sauce, finished with Parmesan and fresh herbs. Served with garlic bread. Wine Pairing: Sauvignon Blanc

KIDS

Served with a cup of assorted fruit or apple sauce

CHICKEN TENDERS 10

4-piece fried chicken tenders served with choice of fries or wild rice

PASTA AND CHEESE SAUCE 12

Tender cooked pasta noodles smothered in white cheese sauce

BBQ RIBS 12

1/8 rack of pork ribs smothered in BBQ sauce, served with choice of fries or wild rice

WALLEYE STICKS 12

4-piece breaded and fried walleye sticks, served with choice of fries or wild rice

Refreshments

WINE

PINOT NOIR 24

Estancia 2022

MERLOT 31

Noble Vines 2022

CABERNET SAUVIGNON 14/32

Francis Coppola Director's Cut, 2021

PINOT GRIGIO 21

Clo Du Bois 2023

CHARDONNAY 27

Mark West 2022

SAUVIGNON BLANC 12/28

La Crema 2022

PROSECCO 30

La Marca

BEER

STELLA ARTOIS 6

Pilsner ABV: 5%

GOOSE ISLAND 312 8

Wheat Ale ABV: 4.2%

GOOSE ISLAND IPA 7

American IPA ABV: 5.9%

GUINNESS 7

Irish Stout ABV: 4.2%

BEVERAGES

COFFEE | TEA | CAPPUCINO | HOT

CHOCOLATE - 3

JUICE - APPLE | ORANGE - 3

LEMONADE | ICED TEA | SODA - 2

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