

WILLARD HICKS

STEAKS · CHOPS · AMERICAN FARE

LUNCH MENU

STARTERS

WH IRON SKILLET POBLANO CORNBREAD-ROASTED POBLANO PEPPERS, SWEET CREAMED CORN COME TOGETHER TO MAKE OUR KILLER CORNBREAD, DRIZZLED WITH A JALAPEÑO HONEY BUTTER. YUM. 14

HOUSE CUT FRIES-JUMBO FRIES, HOUSE SEASONING, PARMESAN CHEESE, COOL LEMON CILANTRO AIOLI, SPICY KETCHUP. 9

PESTO CHEESY BREAD-FRESH BAKED BREAD, HOUSE MADE PESTO, MELTED MOZZARELLA CHEESE, BALSAMIC DRIZZLE. 12

CALAMARI STEAK-SEASONED FLOUR, GARLIC HERB OIL, LEMON AIOLI, HOUSE MADE SPICY COCKTAIL SAUCE. 18

COCONUT CRUSTED SHRIMP-COCONUT CRUSTED SHRIMP, SWEET PEPPERS, SCALLIONS, THAI CURRY BROTH, MANGO, MICRO GREENS, PEANUTS. 20

WH CHEESE & CHARCUTERIE BOARD-A SELECTION OF OUR FINE CHEESES, CURED MEATS, FRUITS, NUTS AND CROSTINI. 28

APPLE & BLUE CHEESE FLATBREAD-SLICED GREEN APPLE, THINLY SLICED RED ONION, ROASTED GARLIC, MOZZARELLA CHEESE, BLUE CHEESE, FRISEE SALAD, BALSAMIC GLAZE. 21

SHORT RIB FLATBREAD-CARAMELIZED ONIONS, RED PEPPER, MUSHROOMS, MARINARA, FRESH ARUGULA, CHIPOTLE AIOLI DRIZZLE. 21

YOUR STREET TACOS...WE MEAN IT-YOUR CHOICE OF STEAK, SHRIMP OR SEARED AHI TUNA, THAI NAPA CABBAGE SLAW, ONION STRINGS, GINGER CILANTRO LIME AIOLI. 20

SHRIMP CEVICHE-ONIONS, TOMATO, CILANTRO, MANGO, JALAPEÑO AND LIME JUICE. SERVED WITH CRISPY TORTILLA CHIPS. 19

SOUP AND SALAD

SPICY ASIAN MAMBO-JALAPEÑO TERIYAKI MARINATED FILET, FIRE ROASTED PEPPERS AND SPRING ONIONS TOSSED WITH FRESH CHOPPED ROMAINE HEARTS IN OUR WH CREAMY PASILLA PEPPER DRESSING. 26

THE CAESAR-CHILLED ROMAINE, OVEN ROASTED GARLIC, SUN-DRIED TOMATOES, SHAVED PARMESAN, SOURDOUGH CROUTON, RED JALAPEÑO CAESAR DRESSING. 14

● OMIT CROUTONS FOR GLUTEN FRIENDLY

WH CHOPPED SALAD-SWEET BUTTER LEAF LETTUCE, KALE, ROMAINE, CHERRY TOMATOES, GOLDEN APPLE, CANDIED BACON AND CUCUMBERS, TOSSED IN AN APPLE GODDESS VINAIGRETTE, TOPPED WITH CORNBREAD CROUTONS AND SHAVED PARMESAN. 17

● OMIT CROUTONS FOR GLUTEN FRIENDLY

SOUTHERN WEDGE-ICEBERG LETTUCE, AVOCADO, CILANTRO, CANDIED BACON, SMOKEY BLUE CHEESE CRUMBLES, TOMATOES, GRILLED SWEET CORN, FIRE ROASTED SWEET PEPPERS, SCALLIONS, BLEU CHEESE DRESSING. 16

ADD PROTEIN TO YOUR SALAD

CHICKEN 8
FILET TIPS 10
PRAWNS 10
SALMON 14

CHIEF'S SOUP-ASK YOUR SERVER FOR SELECTION 9

ENTRÉES

CRISPY SHORT RIB TACO PLATE-THAI NAPA CABBAGE SLAW, ONION STRINGS, GINGER CILANTRO LIME AIOLI. 20

CALIFORNIA FRESH GRILLED CHICKEN WRAP-GRILLED CHICKEN, ROMAINE LETTUCE, RED ONION, CHERRY TOMATOES, AVOCADO TOSSED IN RANCH DRESSING AND WRAPPED IN A FRESH FLOUR TORTILLA. SERVED WITH A SIDE OF FRESH FRUIT. 20

BBQ PULLED PORK SANDWICH-DRIZZLED WITH OUR CHIPOTLE BBQ SAUCE, CARAMELIZED ONIONS. SERVED ON A TOASTED BUN ALONG SIDE A CRUNCH SLAW SALAD. 21

WH STICKY CHICKEN-MARY'S FREE RANGE ORGANIC CHICKEN BREAST, TEMPURA FRIED AND TOSSED IN OUR HOUSE MADE SWEET CHILI PONZU SAUCE. SERVED WITH NISHIKI SUSHI RICE, AND A GRILLED MANGO AND ARUGULA SALAD TOPPED WITH CANDIED ORANGE ZEST AND COCONUT FLAKES. 26

****NOW THIS IS A STEAK BURGER**-A ONE POUND PATTY OF THE FINEST CERTIFIED ANGUS BEEF, COOKED TO ORDER, FRESH TOASTED BRIOCHE BUN, BACON, SWISS CHEESE, ONION STRINGS, ROASTED SWEET PEPPERS, HORSERADISH AIOLI AND SPICY SRIRACHA KETCHUP. SERVED WITH OUR HOUSE CUT FRIES. 24

\$2 SPLIT CHARGE WILL APPLY FOR SPLIT ORDERS ● OMIT ONION STRINGS FOR GLUTEN FRIENDLY

WH PAPPARDELLE PASTA-PAPPARDELLE PASTA SERVED STROGANOFF STYLE, BRAISED SHORT RIB, RED WINE, DEMI-GLACE, BALSAMIC GLAZE. 36

*VEGETARIAN OPTION AVAILABLE

SWEET AND STICKY CHIPOTLE BABY BACK RIBS-SLOW ROASTED, FALLIN' OFF THE BONE, SWEET MOLASSES CHIPOTLE BBQ SAUCE RIBS. SERVED WITH WH HOUSE CUT FRIES. HALF RACK 28 FULL RACK 40

PETITE FILET MIGNON-5OZ CERTIFIED ANGUS BEEF, SERVED WITH MASHED POTATOES, BROCCOLI AND A ROSEMARY DEMI GLAZE. 31

****AHI POKE BOWL**-TUNA, RICE, WASABI, GINGER, GREEN ONION, CILANTRO, MANGO, SWEET PEPPERS, SRIRACHA VINAIGRETTE, CUCUMBER, JALAPEÑO, RADISH, CRUMBLED PEANUTS. 21

SHRIMP VEGGIE BOWL-GRILLED SHRIMP, SAUTÉED VEGGIES, SERVED OVER WARM RICE, MAMBO SAUCE DRIZZLE, GREEN ONION GARNISH. 20

GRILLED SALMON FILET-FRESH GILLED SALMON FILET SERVED WITH BROCCOLI, MASHED POTATOES, BEURRE BLANC DRIZZLE. 31

SEARED AHI TUNA-FRESH SUSHI GRADE AHI, MANGO SALSA, SRIRACHA VINAIGRETTE, SERVED WITH STEAMED RICE, THAI VINAIGRETTE DRIZZLE. 30

GRILLED SWORDFISH-CHARBROILED CANDIED LEMON, WHOLE GRAIN BEURRE BLANC, APPLE STICK SALAD. 36

SIDES TO SHARE

THEY ARE BIG

MASHED POTATOES
WHIPPED WITH BUTTER AND CREAM. 10

HOUSE CUT FRIES
JUMBO FRIES, HOUSE SEASONING, PARMESAN CHEESE, COOL LEMON CILANTRO AIOLI, SPICY KETCHUP. 9

BRUSSELS
SAUTÉED WITH BROWN SUGAR AND TRUFFLE OIL. 11

PANCETTA MACARONI AND CHEESE
MANCHEGO CHEESE, PANCETTA, CREAM. 11

WH LOADED BAKED POTATO
WITH CANDIED BACON, CHIVES, SOUR CREAM AND NAPA CHEESES. 12

SIZZLING SHROOMS
SHALLOTS, GARLIC, THYME. 10

WH SAVORY SAUTÉED GREEN BEANS
SHALLOTS, GARLIC, SOY REDUCTION, TOASTED PEANUTS. 10

FROM THE GRILL

EACH DISH FROM THE GRILL COMES WITH YOUR CHOICE OF ANY SIDE

FILET MIGNON	8OZ 58
NEW YORK	14OZ 55
BONE-IN RIB EYE	18OZ 78
PORK CHOP	14OZ 44

WILLARD HICKS PROUDLY SERVES CERTIFIED ANGUS BEEF. OUR HAND CUT STEAKS ARE PREPARED ON A WOOD BURNING GRILL. STEAKS ARE COOKED TO THE BELOW TEMPERATURES:
RARE: COOL RED CENTER. MEDIUM RARE: WARM RED CENTER. MEDIUM: WARM PINK CENTER. MEDIUM WELL: VERY LITTLE PINK. WELL DONE: COOKED THROUGH, NO PINK

SAUCES: PEPPERCORN, TERIYAKI DEMI GLACE, WH SPICY STEAK SAUCE, HORSERADISH AIOLI 2.00

**DENOTES MENU ITEMS THAT ARE RAW, NOT FULLY COOKED, CONTAIN RAW INGREDIENTS OR ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SEAFOOD, POULTRY OR EGGS MAY RAISE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

● = CONTAINS NUTS ● = GLUTEN FREE