

WILLARD HICKS

STEAKS · CHOPS · AMERICAN FARE

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

WH BAKED BRIE-PHYLLLO WRAPPED BRIE, ROASTED VEGETABLES, GARLIC, DRIED FRUIT, HOUSE MADE CHUTNEY, CROSTINI, CANDIED WALNUTS. 18

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. 14

CALAMARI- CALAMARI STEAK, GREEN BEANS, LEMON WEDGES, YELLOW SQUASH, TOSSED IN SEASONED FLOUR, TOPPED WITH GARLIC HERB OIL, FRESNO PEPPERS AND CURLY GREEN ONION. LEMON AOILI, HOUSE MADE SPICY COCKTAIL SAUCE. 18

WH CRAB CAKES-FRESH LUMP CRAB, SWEET PEPPERS, CILANTRO, TARRAGON ON A BED OF BABY ARUGULA, SERVED WITH OUR CHIPOTLE AIOLI. 20

WH SIGNATURE STEAKS

BLACKBERRY GLAZED FILET MIGNON-OUR 80Z CERTIFIED ANGUS BEEF FILET MIGNON, BLACKBERRY DEMI GLACE, FIRE ROASTED GRAPES, BLUE CHEESE, SERVED OVER A TRUFFLED PARSNIP PUREE. 60

WH PEPPERCORN NEW YORK STRIP-OUR 140Z CERTIFIED ANGUS BEEF NEW YORK STRIP DOUSED IN A BRANDY AND PEPPERCORN GLACE, TOPPED WITH GOLDEN ONION STRINGS. 55

GINGER PONZU BONE-IN RIBEYE-OUR 200Z CERTIFIED ANGUS BEEF BONE-IN RIBEYE, TOPPED WITH A GINGER PONZU DEMI GLACE, SHITAKE MUSHROOMS, CRISPY ONION STRINGS AND TOASTED SESAME SEEDS. 95

ENTRÉES

STEAK + FRITES-100Z BLACK ANGUS HANGER STEAK, WITH TRUFFLE PARMESAN POMMES FRITES, FRENCH VELOUTE SAUCE, CHIMICHURRI & HORSERADISH AIOLI. 45

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

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

WH RISOTTO WITH SCALLOPS-THREE GIANT PAN ROASTED SCALLOPS SERVED OVER OUR SEASONAL RISOTTO. 38

***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. 28

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. FULL RACK 40 -OR- HALF RACK 28

GRILLED BONE-IN PORK CHOP-BEAUTIFULLY GRILLED CHOP TOPPED WITH APRICOT CHUTNEY, ACCOMPANIED BY CRISPY BRUSSELS SPROUTS AND MASHED POTATOES, BALSAMIC DRIZZLE FINISH. 38

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

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

****POKE-TUNA,** WASABI, GINGER, GREEN ONION, CILANTRO, MANGO, SWEET PEPPERS, SRIRACHA VINAIGRETTE, WASABI SAUCE, CRUMBLIED PEANUTS, SOY DRIZZLE. 21

****OUR 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

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

MANGO BUFFALO WINGS-SIX WINGS TOSSED IN A ZESTY MANGO BUFFALO SAUCE, SERVED OVER POBLANO AIOLI AND GARNISHED WITH MANGO, CARROT STRIPS AND GREEN ONIONS. 12

SIDES TO SHARE - THEY ARE BIG -

MASHED POTATOES-WHIPPED WITH BUTTER AND CREAM. 10

HOUSE CUT FRIES-SHREDDED PARMESAN, 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-WH CANDIED BACON, CHIVES, SOUR CREAM AND GRATED CHEESES. 12

SIZZLING SHROOMS-SHALLOTS, GARLIC, THYME. 10

BROCCOLINI-GARLIC, CHILI FLAKES, LEMON, EVOO. 11

ROASTED WINTER SQUASH-SHALLOTS, GARLIC, ROSEMARY, MAPLE. 10

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

SOUPS AND SALADS

FRENCH ONION SOUP 10

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

THE CAESAR-CHILLED ROMAINE, OVEN ROASTED GARLIC, SUNDRIED TOMATOES, SHAVED PARMESAN, SOURDOUGH CROUTONS, RED JALAPEÑO CAESAR DRESSING. 14

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

ADD PROTEIN TO YOUR SALAD

CHICKEN 8

FILET TIPS 10

PAWNS 10

SALMON 14

FROM THE GRILL

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

FILET MIGNON	80Z 60
NEW YORK	140Z 65
RIBEYE	180Z 65
BONE-IN RIBEYE	200Z 95
PORK CHOP	150Z 36

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 2.00 EACH
PEPPERCORN
TERIYAKI DEMI GLACE
WH SPICY STEAK SAUCE
HORSERADISH AIOLI

****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