

# 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

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

**PESTO CHEESY BREAD**-FRESH BAKED BREAD, HOUSE MADE PESTO, MELTED MOZZARELLA CHEESE, BALSAMIC DRIZZLE. 14 ①

**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 AIOLI, HOUSE MADE SPICY COCKTAIL SAUCE. 18

**COCONUT CRUSTED SHRIMP**-COCONUT CRUSTED SHRIMP, SWEET PEPPERS, SCALLIONS, THAI CURRY BROTH, MANGO, MICRO GREENS, PEANUTS. 20 ①

**WH CHEESE & CHARCUTERIE BOARD**-A SELECTION OF OUR FINE CHEESES, CURED MEATS, FRUITS, NUTS AND CROSTINI. 28 ①②

**\*\*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 ①

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

**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

## ENTRÉES

**CRISPY SHORT RIB TACO PLATE**-THAI NAPA CABBAGE SLAW, ONION STRINGS, GINGER CILANTRO LIME AIOLI. 20 ①

**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 ALONGSIDE A CRUNCHY 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. 28 +\$2 FOR SPLIT ORDERS  
① OMIT ONION STRINGS FOR GLUTEN FRIENDLY

**WH BEEF DIP**-24-HOUR ROSEMARY-GARLIC MARINATED BEEF, CREAMED HORSERADISH, PROVOLONE, ONIONS, TOASTED ROLL, ROSEMARY GARLIC AU JUS, SERVED WITH FRENCH FRIES. 24

**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. 38

**\*\*AHI POKE BOWL**-TUNA, RICE, WASABI, GINGER, GREEN ONION, CILANTRO, MANGO, SWEET PEPPERS, SRIRACHA VINAIGRETTE, CUCUMBER, JALAPEÑO, RADISH, CRUMBLED PEANUTS. 21 ① ②

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

**GRILLED SALMON**-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 ①

## 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, SUNDRIED TOMATOES, SHAVED PARMESAN, SOURDOUGH CROUTONS, RED JALAPEÑO CAESAR DRESSING. 14  
① 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  
① 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, BLUE CHEESE DRESSING. 16

### ADD PROTEIN TO YOUR SALAD

CHICKEN 8 FILET TIPS 10 PRAWNS 10 SALMON 14

**CHEF'S SOUP**-ASK YOUR SERVER FOR SELECTION 9

## SIDES TO SHARE

**MASHED POTATOES**-WHIPPED WITH BUTTER AND CREAM. 10 ①

**BROSSELS**-SAUTÉED WITH BROWN SUGAR AND TRUFFLE OIL. 11 ①

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

**WH LOADED BAKED POTATO**-WH CANDIED BACON, CHIVES, SOUR CREAM AND GRATED CHEESES. 12 ①

**SIZZLING SHROOMS**-SHALLOTS, GARLIC, THYME. 10 ①

**BROCCOLINI**-GARLIC, CHILI FLAKES, LEMON, EVOO. 11 ①

**TRUFFLE FRIES**-SKINNY FRIES, TRUFFLE OIL, PARMESAN. 12 ①

**WH SAVORY SAUTÉED GREEN BEANS**-SHALLOTS, GARLIC, SOY REDUCTION, TOASTED PEANUTS. 10 ①  
① OMIT SOY REDUCTION FOR GLUTEN FRIENDLY

## FROM THE GRILL

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

**FILET MIGNON** 8oz 60

**NEW YORK** 14oz 55

**RIBEYE** 18oz 65

**BONE-IN RIBEYE** 20oz 78

**PORK CHOP** 15oz 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- PEPPERCORN, TERIYAKI DEMI GLAZE, WH CREAMY STEAK SAUCE, HORSERADISH AIOLI 2.00

## BRUNCH

SATURDAYS & SUNDAYS ONLY

**BANANAS FOSTER FRENCH TOAST** TEXAS TOAST, SLICED BANANAS, RUM CARAMEL SAUCE, POWDERED SUGAR GLAZE, CANDIED WALNUTS. 18

**FRESH BERRIES AND GOAT CHEESE SALAD** ASSORTED FRESH BERRIES, CUCUMBERS, RED ONION, SPRING MIX, GOAT CHEESE, CITRUS VINAIGRETTE, CANDIED PECANS. 18

**\*\*WH CHILAQUILES VERDES** CORN TORTILLA CHIPS, SALSA VERDE, PICO DE GALLO, QUESO FRESCO, SLICED RADISH, SUNNY SIDE UP EGGS, GUACAMOLE, MICRO CILANTRO. 18

**\*\*CRAB CAKE BENEDICT** WH CRAB CAKES, POACHED EGGS, ARUGULA, SOURDOUGH TOAST, HOLLANDAISE SAUCE, GREEN ONION, CHIVES. 32

**\*\*WH HASH AND EGGS** BLACK BEANS, SWEET, RED AND RUSSET POTATOES, RED POTATO, ONION, 2 OVER EASY EGGS, CILANTRO VINAIGRETTE. 18

**STEAK AND EGGS** 7 OZ NY STRIP STEAK TOPPED WITH A ZESTY CHIMICHURRI DRIZZLE, TWO FRIED EGGS, WH HASH. 30

## CRAFT LIBATIONS

VERDE MARY 17

\*ADD SHRIMP SKEWER 4

BELLINI 12

PEACH, RASPBERRY OR BLOOD ORANGE

## SIDES

EACH 6

BACON (3 SLICES)

SHORT STACK PANCAKES

WH HASH

BREAKFAST SAUSAGE

TOASTED SOURDOUGH

## KIDS

INCLUDES DRINK (NO SODA)

LIL' STACK PANCAKES 8

STEAK & EGGS 12

BACON & EGGS 10

GRILLED CHEESE 9