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 JALAPENO HONEY BUTTER. YUM. 14

WH BAKED BRIE-PHYLLO WRAPPED BRIE, ROASTED VEGETABLES, GARLIC, DRIED FRUIT, HOUSE MADE CHUTNEY, CROSTINI, CANDIED WALNUTS. 18 6

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 0

**AHI CARPACCIO-SEARED AHI, ARUGULA, MAPLE TARRAGON VINAIGRETTE, SOY DRIZZLE. 17 0

CALAMARI STEAK-SEASONED FLOUR, GARLIC HERB OIL, LEMON AIOLI, 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. 32

**POKE-TUNA, WASABI, GINGER, GREEN ONION, CILANTRO, MANGO, SWEET PEPPERS, SRIRACHA VINAIGRETTE, WASABI SAUCE, CRUMBLED PEANUTS, 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 @ OMIT CROSTINI FOR GLUTEN FRIENDLY

SOUPS AND SALADS - OUR SALADS ARE BIG ENOUGH TO SHARE -

FRENCH ONION SOUP 10

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

THE CAESAR-CHILLED ROMAINE, OVEN ROASTED GARLIC, SUNDRIED TOMATOES, SHAVED PARMESAN, SOURDOUGH CROUTON, RED JALAPEÑO CAESAR DRESSING, 14 © OMIT CROUTONS FOR GLUTEN FRIENDLY

WH CHOPPED SALAD-SWEET BUTTER LEAF
HETUGE, ALLE, ROMAINER, CHERRY POMATOES,
GOLDEN APPLE, CANDIED BACON AND CUCUMBERS,
OTOSED IN AN APPLE GODDESS VINAIGRETTE,
TOPPED WITH CORNBREAD CROUTONS AND SHAVED
PARMESAN, 17 @OMIT COUNTONS AND SHAVED
PARMESAN, 17 @OMIT COUNTONS FOR CHUEF PRENDIX

ADD PROTEIN TO YOUR SALAD CHICKEN 8, FILET TIPS 10, PRAWNS 10, SALMON 14

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

FROM THE GRILL

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

 FILET MIGRON
 802
 58
 BONE-IN RIBEVE
 1802
 78

 NEW YORK
 1402
 55
 PORK CHOP
 1402
 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:

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 THOUGH, NO PINK.

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

SIDES TO SHARE

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 0

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 @

WH SAVORY SAUTÉED GREEN BEANS
SHALLOTS, GARLIC, SOY REDUCTION, TOASTED PEANUTS. 10 0

WH SIGNATURE STEAKS

BLACKBERRY GLAZED FILET MIGNON-OUR 80Z CERTIFIED ANGUS BEEF FILET MIGNON, BLACKBERRY DEMI GLACE, FIRE ROASTED GRAPES, BLEU CHEESE, SERVED OVER A TRUFFLED PARSNIP PUREE. 56

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. 52 @ OMIT ONION STRINGS FOR GLUTER REVISIOLY.

GINGER PONZU BONE-IN RIBEYE-OUR 180Z CERTIFIED ANGUS BEEF BONE-IN RIBEYE, TOPPED WITH A GINGER PONZU DEMI GLACE, SHITAKE MUSHROOMS, CRISPY ONION STRINGS AND TOASTED SESAME SEEDS. 76

ENTRÉES

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 CHILL 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 *VEGETARIAN OPTION AVAILABLE

**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 SRIRACH A KETCHUP. SERVED WITH OUR HOUSE CUT FRIES. 24 SZ SPILT CHARGE WILL APPLY FOR SELT ORDERS GOAD THEIS BUN, OWN STRINGS FOR GLUTEN FRIENDLY

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 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. 46

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 €