

WILLARD HICKS

STEAKS · CHOPS · AMERICAN FARE

GOLD PACKAGE

\$99 PER GUEST | PLUS TAX AND GRATUITY

A 20% SERVICE CHARGE WILL BE AUTOMATICALLY APPLIED TO ALL SPECIAL EVENTS. ADDITIONAL MENU ITEMS ARE AVAILABLE FOR A SUPPLEMENTAL CHARGE PER GUEST. PRICING DOES NOT INCLUDE ANY ADDITIONAL BEVERAGES OR ITEMS ORDERED DURING THE EVENT.

APPETIZERS

PLEASE SELECT **THREE APPETIZERS** TO BE SERVED FAMILY STYLE.

WH CRAB CAKE-FRESH LUMP CRAB, FIRE ROASTED SWEET PEPPERS, CILANTRO, CHIVES ON A BED OF BABY ARUGULA, DRIZZLED WITH OUR POBLANO AIOLI.

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

****OUR STREET TACOS**-CHOICE OF STEAK, ROCK SHRIMP, OR SEARED AHI TUNA, THAI NAPA CABBAGE SLAW, ONION STRINGS, AND A GINGER CILANTRO LIME AIOLI.

COCONUT CRUSTED SHRIMP-COCONUT CRUSTED SHRIMP, SWEET PEPPERS, SCALLIONS, THAI CURRY BROTH, MANGO, MICROGREENS, PEANUT AND MACADAMIA NUTS. 🍌

SOUP OR SALAD

PLEASE SELECT **TWO OPTIONS** TO BE OFFERED TO YOUR GUESTS. EACH GUEST MAY CHOOSE **ONE SOUP OR SALAD**.

FRENCH ONION SOUP

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

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

🍌 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.

🍌 OMIT CROUTONS FOR GLUTEN FRIENDLY

**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

ENTRÉES

PLEASE SELECT **THREE ENTRÉES** TO BE OFFERED TO YOUR GUESTS. EACH GUEST MAY CHOOSE **ONE ENTRÉE AND ONE SAUCE**.

WH PEPPERCORN NEW YORK STRIP-OUR 14OZ CERTIFIED ANGUS BEEF DOUSED IN A BRANDY AND PEPPERCORN GLAZE, TOPPED WITH GOLDEN ONION STRINGS. 🍌 OMIT ONION STRINGS FOR GLUTEN FRIENDLY

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

BLACKBERRY GLAZED FILET MIGNON-OUR 100 % BLACK ANGUS 8 OZ FILET MIGNON, BLACKBERRY DEMI GLAZE, FIRE ROASTED GRAPES, SMOKED BLUE CHEESE, SERVED OVER A TRUFFLED PARSNIP PURÉE.

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

WH RISOTTO WITH SCALLOPS-THREE GIANT PAN ROASTED SCALLOPS SERVED OVER OUR SEASONAL RISOTTO. VEGETARIAN OPTION AVAILABLE.

WH PAPPARDELLE-PAPPARDELLE PASTA SERVED STROGANOFF STYLE, BRAISED SHORT RIB, WHITE WINE CREAM SAUCE, DEMI-GLAZE, BALSAMIC GLAZE. VEGETARIAN OPTION AVAILABLE.

WH STICKY CHICKEN-TEMPURA FRIED CHICKEN BREAST TOSSED IN OUR HOUSE MADE SWEET CHILLED PONZU SAUCE. SERVED WITH NISHIKI SUSHI RICE, AND A GRILLED MANGO ARUGULA SALAD TOPPED WITH CANDIED ORANGE ZEST AND COCONUT FLAKES. 🍌

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

SIDES

PLEASE SELECT **THREE SIDE DISHES** TO BE SERVED FAMILY STYLE.

PANCETTA MAC AND CHEESE-MACARONI, MANCHEGO CHEESE, PANCETTA.

MASHED POTATOES-WHIPPED WITH CREAM AND BUTTER. 🍌

HOUSE-CUT FRIES-JUMBO FRIES, HOUSE SEASONING, SPICY KETCHUP AND COOL LEMON CILANTRO AIOLI.

SAVORY GREEN BEANS-SHALLOTS, GARLIC, SOY REDUCTION, TOASTED PEANUTS 🍌

BRUSSELS-SAUTÉED WITH BROWN SUGAR AND TRUFFLE OIL. 🍌

SIZZLING SHROOMS-SAUTEED IN GARLIC, SHALLOTS, WINE AND THYME.

DESSERT

PLEASE SELECT **TWO DESSERTS** TO BE OFFERED TO YOUR GUESTS.

CRÈME BRÛLÉE-DELICATE, CREAMY CUSTARD WITH CARAMELIZED SUGAR TOP AND FRESH RASPBERRIES.

COOKIES AND FROZEN MILK-FRESHLY BAKED CHOCOLATE CHIP COOKIES, WARM FROM THE OVEN, SERVED WITH A SCOOP OF VANILLA ICE CREAM.

BUTTER CAKE-WARM BUTTER CAKE, FRESH STRAWBERRIES AND VANILLA BEAN ICE CREAM.