

THE CABIN

O F W I L L O W I C K

Appetizers

french onion soup - garlic croutons, baby swiss	7
calamari - tomatoes, garlic wine sauce	12
shrimp cocktail - five shrimp, cocktail sauce	11
crispy pork belly - black berry bbq sauce, arugula, lemon, pickled red onion	11
seared sesame tuna - tempura flakes, avocado, scallion, soy, citrus oil, tobiko	12
ancho pork tacos - soft corn tortilla, mango salsa, lime cilantro	10
p.e.i. mussels - chorizo, tomato fennel broth, grilled crostini	11
burrata cheese - blistered tomato, basil, grilled crostini, aged balsamic, extra virgin olive oil	10
panko crusted crab cakes - arugula, lemon aioli	12

Salads

Speciality salads available at ½ price with purchase of an entrée

caesar - romaine, croutons, caesar dressing, shaved parmesan	9
roasted beet - mixed greens, goat cheese, pickled red onions, balsamic, olive oil	9
mixed greens - candied walnuts, dry cranberry, pears, boursin, brown sugar vinaigrette	9
wedge - lardons, tomato, chives, red onion, blue cheese dressing	9

From the Land

filet mignon 8 oz - bacon onion jam, baked potato, green beans	34
bone-in cowboy steak 18 oz - rosemary cabin Fries, roasted mushroom blend	38
prime rib 12 oz - au jus, baked potato, green beans	30
new york strip steak 14 oz - maitre d'hotel butter, au gratin potato, green beans	29
miso braised short rib - tempura, scheszwan green beans, japanese rice	29
chorizo crusted pork chop - rice and beans, adobo sauce, queso fresco	21
bourbon smoked chicken - braised collard greens, hominey	22
chicken francaise - egg battered, lemon wine sauce, linguini	19
braised pork shoulder - mango salsa, pickled cabbage salad, plantain chips	19

From the Sea

scallops - saffron risotto, truffle arugula salad, lemon garlic butter	27
crab crusted boston blue cod - tomato fennel coulis, saffron risotto, green beans	25
tuna - hominy succotash, sweet pea puree, fried plantain	25
tempura shrimp - japanese rice, coconut curry, roasted edamame, sautéed vegetables	22
faroe island salmon - fennel confit, saffron tomato, rice	24
scampi dinner - saffron risotto, green beans	38
twin lobster tails - drawn butter, baked potato, green beans	

From the Garden

mushroom & spinach ravioli - goat cheese cream sauce, sautéed vegetables, candied walnuts	
sautéed eggplant - japanese rice, coconut curry, roasted edamame, sautéed vegetables	

Consuming undercooked meat or seafood may increase the risk of food borne illness

A gratuity of 20% will be added to a party of six (6) or more