



**CASINO**

**HOTEL & SPA**

**CLUB CHUMASH**

**ENTERTAINMENT**

**PROMOTIONS**

**DINING**

The Willows

Classic Menu

Contemporary Menu

Creekside Buffet

Chumash Café

**INFO DESK**

**EMPLOYMENT**

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## CONTEMPORARY MENU

### The Willows

#### Starters

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##### *Salmon Carpaccio*

Salmon Crudo, Frisee, shaved Red Onions, Avocado and Tangerines dressed with a Spicy Blood Orange Vinaigrette accompanied by housemade Grissini...\$14

##### *Baked Goat Cheese*

Pistachio crusted Goat Cheese baked until warm with a side of roasted Pepper Eggplant Salad, served with toasted Ciabatta Bread...\$14

##### *Satay of Beef*

Skewers of Beef marinated in Soy Sauce, Cinnamon, Sesame Oil and Sesame Seeds, served with an Asian Cole Slaw of Cabbage, Pickled Vegetables, Cilantro, Chili, and Lemon....\$16

#### Salads

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##### *Roasted Beet Salad*

Roasted Baby Golden and Chioga Beets with shaved Fennel, Red Onions, Orange segments, Goat Cheese, Chives and Citrus Vinaigrette...\$9

##### *Wedged Iceburg Lettuce*

Fresh Iceburg Lettuce Wedges topped with Roma Tomatoes, English Cucumbers, and our own Thousand Island Dressing...\$9

#### Pastas

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##### *Linguini and Clams*

Fresh Clams, toasted Garlic, Italian Basil, fresh Lemon, Chardonnay and Butter, all tossed with Linguini Pasta...\$21

##### *Sausage and Greens*

A classic Pasta with Fettuccini, Mild Sausage, Italian Greens, toasted Garlic, Pecorino Romano and Chili Flakes...\$19

#### Entrees

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##### *Prime Filet Oscar 6 oz. Cut*

Prime Beef Filet Mignon stuffed with Alaskan King Crab, over Sauteed Spinach, with a Tarragon Sauce Colbert...\$45

##### *Scottish Salmon*

Pan Roasted Salmon served atop Roasted Fingerling Potatoes, a melange of Julienne Vegetables surrounded by a lightly creamed Dill Sauce...\$28

##### *Seared Day-Boat Scallops*

Diver Scallops encrusted with Basil and Japanese Style Bread Crumbs, accompanied by Parmesan Risotto,

Watercress Salad, Lemon Beurre Blanc and Chive Oil....\$28

### *Newcastle Braised Short Ribs*

Slow cooked in Brown Ale and Veal Stock until tender, served on Buttermilk Whipped Potatoes, and garnished with Haricot Verts and Gremolata....\$30

### *Roasted Loin of Lamb*

Boneless Rack of Lamb, Wild Mushrooms and Apples, Parsnip Puree and Mint scented Zinfandel Reduction....\$38

### *Duck Confit*

Crispy Duck Confit and roasted Duck Breast with Parmesan Grits, Cabbage braised with Smoked Bacon and Garlic with a Cherry infused natural essence....\$27

### *Oven Roasted Chicken Breast*

Roasted Airline Chicken Breast served with Jerusalem Artichokes, roasted Tomatoes, Olives and Leeks with an essence of Foie Gras....\$25

## Accompaniments

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### *Sauteed Spinach*

Bay Spinach wilted with toasted Garlic, seasoned with Salt and Pepper and served with grilled Lemon....\$7

### *Lemon Chive Risotto*

Arborio Rice cooked with fresh Lemon and Zest, finished with Parmesan Cheese, whole Butter and Chives....\$7

**18% Gratuity added to groups of 8 or more.**