



WILLOWBROOK

*café*

# APPETIZERS

**House Wings** I/2 Dz. \$ 6.75 I Dz. \$ 12.50  
Golden Crispy Wings Served Buffalo Style with Roquefort Bleu Cheese  
Dipping Sauce, Celery & Carrot Planks.

**Spinach-n-Artichoke Dip** \$ 6.75  
Creamy Blend of Spinach, Herbs and Sliced Artichokes Topped with Fontina  
Cheese. Served with Tri-colored Tortilla Chips.

**Nachos Grande** \$ 6.50  
Tri-color Tortilla Chips with Chili, Refried Beans, Mixed Cheeses, Sour Cream,  
Guacamole, Pico De Gallo & Sliced Jalapeños.

**Golden Fried Chicken Tenders** \$ 6.50  
Served with Ranch Dressing & Sweet Baby Rays BBQ Sauce or Honey Mustard.

**Chicken Quesadilla** \$ 7.00  
Grilled Chicken, Jack Cheese, with Pico de Gallo, Sour Cream and Guacamole.

**Cheesy Fries** \$ 5.50  
Golden Crisp Steak Fries Generously Smothered with Cheddar Cheese,  
Applewood Smoked Bacon Crumbles, Green Onions & Sour Cream.

**Chili Cheese Fries** \$ 6.00  
Golden Crisp Steak Fries Generously Smothered with Our Own Chili  
with Cheddar Cheese Sauce.

# SOUPS

Cup \$ 3.50  
Bowl \$ 4.50

**Four Winds Chili**  
Our Own Version of the Old West  
Classic.

**Soup of the Day**  
Your Server Will Explain Today's  
Offering.

**Chicken Noodle Soup**  
Tender Pulled Chicken with Hearty  
Vegetables in a Savory Broth.

# SALADS

**Chopped Chef Salad** \$ 11.00  
Fresh Garden Greens, Roasted Turkey, Honey Baked Ham, Cheddar and  
Swiss Cheeses, Hard-boiled Egg, Green Onions, Tomato Wedges, Cucumbers  
Topped with Toasted Garlic Croutons & Tossed in Your Choice of Dressing.

**Fried Chicken Salad** \$ 12.75  
Crispy Golden-brown Fried Shrimp or Chicken Tossed with Fresh Garden  
Greens, Tomato Wedges, Sliced Sweet Onion, Cucumbers, Monterey Jack  
Cheese, Toasted Garlic Croutons & Your Choice of Dressing.  
**with Fried Shrimp** \$13.75

**Caesar Salad** \$ 9.50  
Fresh Chopped Romaine Lettuce, Tossed with Parmesan Cheese, Toasted  
Garlic Croutons & Creamy Caesar Dressing.  
**with Grilled Chicken** \$12.50  
**with Grilled Shrimp** \$13.50

**Seasonal Fresh Fruit Platter** \$ 11.50  
Sliced melon, Berries and Citrus Served with Banana Bread & Your Choice  
of Yogurt or Cottage Cheese.



# BURGERS

Char-Grilled Half Pound Sirloin Burger Cooked to Order and Served on a Toasted Bun with Your Choice of Kettle Chips or Fries and Garlic Dill Pickle Spear.

**Juicy Burger** \$ 9.00  
Topped with Lettuce, Tomato & Sweet Onion.

**Cheesy Burger** \$ 9.75  
A True Classic Made with Your Choice of American, Cheddar, Swiss, Provolone, Bleu or Jack Cheese, Topped with Lettuce, Tomato & Sweet Onion.

**BBQ Deluxe Bacon Burger** \$ 10.75  
Made with Applewood Smoked Bacon, Cheddar Cheese & Our Signature BBQ Sauce, Topped with Lettuce, Tomato & Sweet Onion.

**Mushroom Swiss Burger** \$ 10.75  
Smothered with Sautéed Mushrooms and Swiss Cheese and Topped with Lettuce, Tomato & Sweet Onion.

# SPECIALTY SANDWICHES

Served with Your Choice of French Fries or Kettle Chips and a Garlic Dill Pickle Spear.

**The BLT** \$ 9.50  
Applewood Smoked Bacon Stacked High with Sliced Vine Ripened Tomato, Fresh Leaf Lettuce, Served on Your Choice of Bread.

**Add Avocado** \$ 11.00

**Willowbrook Sliders** \$ 9.50  
Petite Burgers on Mini-buns Served with American Cheese, Sliced Pickles Tomatoes & Ketchup.

**Willowbrook Club** \$ 10.75  
Stacked High with Roasted Turkey and Honey-baked Ham, Applewood Smoked Bacon, Swiss Cheese, Sliced Tomato, Leaf Lettuce & Mayonnaise on Your Choice of Toast.

**Prime Rib** \$ 12.75  
Slowly Roasted Prime Rib, Sliced to Order and Piled High on Fresh Soft Ciabatta Bread. Served with Au Jus & Horseradish Sour Cream.

**Hot Corned Beef** \$ 13.00  
Served on Seeded Rye Bread with Willowbrook's Signature Sauce.

**Oven Roasted Turkey Breast** \$ 10.50  
Fresh Turkey Breast Slow Roasted with Our Special Seasonings, Hand Carved and Served on Fresh Soft Ciabatta Bread with Assorted Greens & Our Signature Sauce.

**Hot Pastrami** \$ 14.00  
Served on Seeded Rye Bread with Willowbrook's Signature Sauce.

**Grilled Ryebe of Choice**  
Grilled on Seeded Rye with Swiss Cheese, Sauerkraut & Russian Dressing.

**Turkey** \$ 12.00

**Corned Beef** \$ 13.50

**Pastrami** \$ 14.50



# ENTREÉS

Served with Warm Rolls and Creamery Butter, Fresh Seasonal Vegetables & Your Choice of One Side:

Creamy Mashed Potatoes ♦ Small Caesar Salad ♦ House Salad  
Fries ♦ House-made Slaw ♦ Baked Potato

**Flame Grilled Ribeye Steak** \$ 24.00

14 oz. Ribeye Steak with Our Own Special Seasonings and Topped with Steak Butter.

**New York Strip Steak** \$ 24.00

12 oz. with Our Own Special Seasonings and Topped with Steak Butter.

**Prime Rib** \$ 19.00

14 oz of Slow Roasted Prime Rib with Horseradish Sauce and Au Jus.

**Grilled Atlantic Salmon** \$ 17.00

Brushed With Herb Butter.

**Fried Shrimp** \$ 17.00

Eight Golden Fried Shrimp Served with Cocktail Sauce, Tartar Sauce & Lemon.

**Chicken Marsala** \$ 18.00

Sautéed Chicken Breast Topped with Michigan Asparagus, Melted Fontina Cheese, Fresh Mushrooms & Marsala Sauce.

**Sizzling Fajitas** \$ 18.00

Your Choice of Shrimp, Beef, Chicken or Beef and Chicken Combo with Onions, Bell Peppers, Tomato & Lime. Served with Warm Flour Tortillas, Salsa, Guacamole, Sour Cream & Cheese.

**Pan Fried Tilapia** \$ 15.00

With Herb Butter.

**Five Cheese Ravioli** \$ 16.00

Jumbo Sized Ravioli Smothered in a Creamy Marinara Sauce, with Parmesan Cheese.

## HOME STYLE COMFORT FOODS

**Open Faced Tuna Melt** \$ 9.50

Tuna Salad on an English Muffin with Cheddar Cheese.

**Hot Open-Faced Roasted Turkey** \$ 12.50

Served Open Faced on Texas Toast with Creamy Mashed Potatoes.

**Grilled Meatloaf** \$ 12.50

Our Very Own Recipe Meatloaf, Finished with Sweet Baby Rays BBQ Sauce.

**Grilled Smoked Pork Chops** \$ 14.00

German Style Smoked Pork Chops Finished Off on the Grill with Caramelized Fuji Apples and Onions.



# ALL DAY BREAKFAST

Served 24 Hours a Day.

Served with Breakfast Potatoes and a Choice of: Fresh Baked Willowbrook Muffin, White, Rye, Whole Wheat Toast, Buttermilk Biscuit or a Pancake.

## **Build Your Own Three Egg Omelet** **\$ 9.00**

Your Choice of Any of the Four Following Ingredients: Applewood Bacon, Diced Honey Ham, Breakfast Sausage, Sliced Mushrooms, Diced Tomatoes, Green Bell Peppers, Diced Spanish Onions, Jalapeños, American Cheese, Swiss Cheese, Cheddar Cheese, Monterey Jack Cheese.

## **Willowbrook Steak and Eggs** **\$ 16.50**

U.S.D.A. Choice 8 oz. Sirloin Steak, Seasoned & Char-grilled to Perfection  
Served with Two Farm Fresh Eggs Cooked to Order.

## **Three Egg Breakfast** **\$ 9.00**

Enjoy Three Eggs Cooked to Order, with Your Choice of Applewood Smoked Bacon or Breakfast Sausage Links.

## **The Ham Steak and Eggs** **\$ 9.00**

Grilled 8 oz. Bone-in ham Steak Served with Two Fresh Eggs Cooked to Order.

## **Short Stack Pancakes** **\$ 6.00**

Made-from-scratch Daily, Served with Warm 100% Real Maple Syrup & Sweet Cream Butter.

*Egg Beaters® no fat, no cholesterol alternative, available in omelet or scrambled egg entrees. Sugar-free syrup available upon request.*

# DESSERTS

**Decadent Chocolate Cake** **\$4.50**

**Seven Layer Carrot Cake** **\$4.50**

**Warm Brownie Sandwich** **\$4.50**

**Fresh Strawberry Shortcake** **\$4.50**

**Banana Split** **\$4.50**

**New York-Style Cheesecake** **\$4.50**

**Fresh Strawberries** **\$4.50**

**Bread & Butter Pudding** **\$4.50**

Served with Vanilla Gelato.

**Housemade Gelatos** **\$4.50**

Vanilla Bean, Fresh Strawberry, Chocolate & Flavor of the Day.



# BEVERAGES



Seattle's Best Bottomless Cup of Coffee **\$2.50**  
*Regular or Decaffeinated*

Bottomless Cup of Tea **\$2.50**  
Assorted Coca Cola® Products  
Fresh-brewed Iced Tea

V8® Vegetable Juice **\$2.50**  
Orange, Grapefruit or Apple Juice  
Hot Chocolate  
Milk, *White or Chocolate*

## BEER & WINE

Miller, Miller Lite, Budweiser, Budlight, Coors Light **\$ 3.00**

Corona, Heineken **\$ 4.00**

White Zinfandel, Merlot, Cabernet, Chardonnay **\$ 4.50**

