

# Willow Tree

RESTAURANT

633 COURT STREET  
WEST BRANCH, MICHIGAN  
PHONE 989.345.0660



## DINNER MENU

### Appetizing Appetizers

#### Jumbo Shrimp Cocktail

Cooked to opaque tenderness served with cocktail sauce & lemon \$7.00

#### Mussels Cappicola

Tender blue mussels steamed in white wine & herbs & spicy Italian Cappicola ham served with a garlic sourdough loaf \$9.50

#### Escargot

Sautéed in a garlic brandy & wrapped with puff pastry, served with garlic, butter & parsley \$9.00

#### Capreze

Slices of fresh mozzarella cheese served with fresh sliced tomatoes, fresh basil, kosher salt; drizzled with extra virgin olive oil & balsamic vinaigrette \$7.50

#### Saganaki (Served Table Side)

Opa!! Flaming Greek Sharp Kasseri cheese served with warm pita bread \$7.00

#### Buffalo Wings

One pound of hot & spicy chicken wings served with blue cheese dressing & fresh celery \$6.50

#### Ahi Tuna\*

Yellow fin tuna rubbed with Cajun seasonings, pan-seared in hot olive oil, served medium rare with a side of Wasabi \$12.50

#### BBQ Bacon Wrap Shrimp

Two skewers of our delicious hickory bacon wrapped Tiger shrimp with our Bourbon BBQ sauce served on fried onion straws \$8.00

#### Willow Tree Bruschetta

Crusty garlic cheese bread topped with a mix of fresh tomato, basil, red onion, garlic & olive oil \$6.00

#### Willow Tree Zucchini

Our signature item ... Fresh sliced zucchini hand breaded & served with homemade cucumber dip ... Awesome! \$6.50

#### Scampi

Dozen tiger shrimp sautéed with garlic, lemon, parsley, butter; & white wine \$11.00



### Salads

#### Spinach Salad

Fresh spinach tossed with our creamy hot bacon dressing, fresh sliced mushrooms, pine nuts, sprinkled with feta cheese & hickory smoked bacon \$7.00. Topped with a bacon wrapped shrimp skewer add \$4.00.

#### Caesar Salad

Fresh romaine tossed in a Cesar dressing topped with fresh Romano cheese & homemade croutons \$6.50

With Grilled Chicken \$9.00

With Grilled Salmon \$13.50

With Yellow Fin Tuna \$14.50

#### Isabella Fruit Salad

Crisp mixed greens topped with mandarin oranges, walnuts, dried cherries, fresh strawberries, served with a raspberry vinaigrette dressing \$7.50

With Chicken \$10.00

Bacon wrapped Shrimp Skewer \$10.50

#### Ophi's Fresh Tomato Salad

Roma tomatoes, cucumbers, red onion, celery, fresh garlic, kosher salt & black pepper tossed with extra virgin olive oil & balsamic vinegar \$8.00

#### Greek Salad

Crisp lettuce, sliced tomatoes, cucumbers, kalamata olives, pepperoncini peppers, beets, red onions, feta cheese served with homemade greek dressing \$8.00

With Grilled Chicken \$11.00

#### Grilled Cherry Chicken Salad

Fresh baby spinach tossed with cherry vinaigrette dressing & dried cherries, topped with fresh sliced red sweet onions, sprinkled with feta cheese, grilled chicken & sliced almonds \$10.50

### Price Crunchers

All selections below are served with your choice of Garden Salad or homemade soup & fresh baked honey wheat bread & butter.

#### Raspberry Almond Chicken

Chicken pan-fried and topped with a homemade sweet raspberry sauce and toasted almonds and choice of starch \$10.95

#### Shrimp & Shrooms

Six tiger shrimp and fresh mushrooms tossed together with garlic cream sauce and fettuccini topped with fresh Parmesan cheese \$10.95

#### London Broil

Our famous marinated London Broil seared on open flame and slow roasted to perfection, thinly sliced an topped with fresh wild mushroom sauce \$11.95

#### Shrimp Delillah

Pan-fried tiger shrimp, mushrooms, garlic, homemade marinara sauce sprinkled with parmesan cheese, served over garlic linguini \$10.95

#### Broiled Cod

Tender filets broiled, topped with cream of leek butter sauce served with choice of starch \$9.95

#### Baked Ziti

El Dente pasta baked with fresh marinara and meatballs topped with melted mozzarella cheese and garlic toast \$9.95

#### BBQ Baby Back Ribs

Slow roasted tender baby back ribs with our special house rub and smothered in a rich BBQ sauce with choice of starch \$10.95

#### Heart Smart Fillet & Shrimp

4 oz. tenderloin grilled to your preference with skewered BBQ wrapped shrimp with choice of starch \$14.95

#### Chicken Alfredo

Tender chicken tossed with fettuccini alfredo cream sauce with garlic toast \$10.95

#### Juicy Sirloin Steak

Tender flavorful, char-grilled to your preference, served with a choice of starch  
Queen 1/2 lb. Cut \$9.95  
King 1 lb. Cut \$14.95

#### Fish & Chips

Half pound of Alaskan cod filets hand breaded in japanese bread crumbs, fried golden brown, and served with French fries \$9.95

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## DINNER MENU

### Steak

#### Willow Tree Natural Angus Prime Rib

We season, sear, and slowly roast a 10-12 pound prime rib, carved to order with creamy horseradish upon request. Medium well and well done prime ribs are char-grilled.

Half Pound \$17.50

Three Quarter Pound \$20.50

Full Pound servings \$24.50

#### Louisiana Prime Rib

Our famous slow roasted Prime Rib rubbed with Cajun spices, char-grilled on an open flame and smothered with fresh sautéed mushrooms for a unique flavor

8 oz. \$18.50

12 oz. \$21.50

#### Angus Filet Mignon

The most tender of all steaks! An 8oz. filet mignon wrapped in bacon, seasoned with our own herbs and spices and char-grilled to order \$28.00

### Seafood

#### Hand Breaded Tiger Shrimp

One dozen hand-breaded and golden fried jumbo shrimp \$16.00

#### BBQ Bacon Wrapped Shrimp

One dozen bacon wrapped shrimp brushed with our own smoky BBQ sauce served on Willow Tree rice \$16.00

#### Dolly Parton Walleye

Fresh fillet of walleye encrusted with honey roasted walnuts, pan-fried, served over mixed vegetables and drizzled with a reduced honey balsamic sauce \$19.00

### Salmon Ladder

We use only fresh North Atlantic Salmon and prepare it a number of delicious ways, once to surely please you!

#### Salmon Olympia

Fresh fillet of North Atlantic Salmon topped with sweet dill sauce and Japanese bread crumbs then baked to perfection \$16.50

#### Spicy Cajun Salmon

Fresh North Atlantic Salmon with spicy Cajun seasoning or garlicky pan-fried with a hint of lemon garlic butter \$16.50

#### Bleu New York Steak

A 12-oz. Angus New York steak bursting with flavor, topped with melted bleu cheese, seasoned with our own herbs and spices and char-grilled to order \$24.50

Traditional New York Steak \$22.50

#### Bourbon BBQ Angus Sirloin

Top Sirloin Char-grilled to perfection \$16.50

Traditional Top Sirloin \$15.50

#### Ribeye

One pound natural Angus char grilled to perfection, served with portabella mushroom and garlic marsala wine sauce \$28.00

#### London Broil

Our famous marinated London Boil seared on open flame and slow roasted to perfection, thinly sliced and topped with fresh wild mushroom sauce \$16.00

#### Baked Alaskan Filet

Alaskan cod filets baked, topped with an orange butter sauce and served with choice of rice or potato \$11.50

#### Fresh Lake Michigan Perch

Fresh yellow belly perch filets lightly dusted in seasoned flour and pan-fried to golden brown. A Michigan Favorite! \$18.00

#### One Pound Red King Crab

One pound sweet Alaskan crab steamed (window cut for convenience) served with drawn butter \$29.00 With Top Sirloin add \$11.00 With Prime Rib add \$13.50

#### Salmon Bruschetta

Fresh North Atlantic Salmon lightly dusted and pan-fried, topped with our homemade bruschetta mix on a bed of garlic cream sauce \$16.50

#### Garlicky Salmon

Fresh North Atlantic Salmon dusted in seasoned flour, pan-fried and topped with a hint of garlic \$16.50

#### Bourbon BBQ Salmon

Fresh North Atlantic Salmon grilled and topped with a bourbon BBQ sauce \$16.50

### Ribs & Chops

#### Bourbon Barbecue St. Louis Ribs

Slow cooked for 12 hours and brushed with our own Bourbon BBQ sauce

Half Rack \$16.50

Full Rack \$19.50

#### French Cut Pork Chop

Fresh, tender thick chops char-grilled with Montreal seasoning served with hot cinnamon Fuji apples

10 oz. \$13.50

20 oz. \$21.50

Dinner splits include soup, salad and choice of potato \$4.50

Our dinners are served with your choice of a fresh garden salad or homemade soup of the day. Choice of potato or vegetable and fresh baked honey wheat bread.

#### Cajun Yellow Fin Tuna

Yellow fin tuna rubbed with Cajun seasonings, pan-seared in hot olive oil, served medium rare with a side of Wasabi \$17.00

#### Roma Tilapia

Baked or pan fried, topped with our homemade bruschetta mix \$15.00

#### South African Cold Water Lobster

A half pound of sweet, succulent Cold Water South African Lobster Tail served with drawn butter \$37.00 With Top Sirloin add \$11.00 With Prime Rib add \$13.50





## DINNER MENU

### Pasta and More

#### Lots'a Shrimp & Shrooms

*Shrimp and fresh mushrooms tossed together with garlic cream sauce and fettuccini topped with fresh Parmesan cheese \$15.50*

#### Chicken Monterey

*Two marinated breasts of chicken grilled, topped with Monterey Jack cheese, smothered with mushrooms and onions, served over fettuccine topped with spicy Cajun grilled chicken breasts sprinkled with fresh Parmesan cheese \$15.00*

#### Raspberry Almond Chicken

*Two tender breasts of chicken pan-fried and topped with a homemade sweet raspberry sauce and Toasted almonds and choice of starch \$14.00*

#### Cajun Chicken Florentine

*Fresh spinach, mushrooms and ripe tomatoes tossed in garlic cream sauce with fettuccine topped with spicy Cajun grilled chicken breasts sprinkled with fresh Parmesan cheese \$15.00*

#### Lemon Garlic Chicken

*Dave Gonser's favorite. Two tender juice breasts of marinated chicken, pan-fried and topped with fresh lemon, garlic butter and Parmesan cheese with choice of starch \$15.00*

#### Smothered Chicken

*Two tender breasts of chicken pan-fried and topped with a garlic cream sauce, mushrooms, Hickory smoked bacon and Parmesan cheese and choice of starch \$15.00*

#### Scaloppini Marsala

*Tender veal medallions or chicken sautéed with portabella mushrooms, garlic, marsala wine sauce served with a side of pasta  
With chicken \$15.50  
With veal \$18.00*

#### Isabella's Pasta

*Sautéed sweet tri-color peppers, mushrooms, Roma tomato, garlic, white wine served over garlic linguini topped with shaved parmesan cheese.  
With Grilled Chicken or Tiger Shrimp \$11.50*

### Homemade Desserts

New York Cheesecake \$8.50

Tiramisu \$8.50

Crème Brûlée \$7.00

Tuxedo Chocolate Cake \$4.50

Rice Pudding \$4.00

Fruit Tart \$7.00

Granny Smith Apple Purse  
with Creamy Glaze Sauce \$7.00

Strawberry Shortcake \$4.50

and more!

