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## APPETIZERS

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### ASIAN BONELESS WINGS

Breaded wings in a sweet and spicy hoisin oriental sauce. 1 lb. 12

### OVER-LOADED FRIES

Crispy french-fried waffle potatoes topped with colby-jack cheese, ranch dressing, fresh bacon bits, and green onions. 14

### PRETZELS WITH BEER CHEESE

Bavarian pretzels cut into pieces and fried to golden perfection with house made beer cheese. 12

### MINI CRAB CAKES

Japanese Panko crusted mini crab cakes with fresh Asian slaw served with Thai sweet chili sauce. 20

### SHRIMP COCKTAIL *GF*

Jumbo tiger shrimp chilled and served in with homemade cocktail sauce. 18

### NASHVILLE CALAMARI

Tender and mild with a slightly sweet taste, lightly breaded then fried golden brown and served with cocktail sauce. Tossed with a pinch of spicy Nashville seasoning to give it that sweet heat. 15

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## SOUPS

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### BAKED POTATO

Our famous potato soup topped with shredded colby-jack cheese, fresh bacon bits, and green onions. Cup 4; Bowl 6

### FRENCH ONION GRATINÉE

Sweet onions simmered in rich beef stock, laced with sherry, and topped with provolone cheese. Cup 4; Bowl 6

### SOUP DU JOUR

Cup 4; Bowl 6

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## SALADS

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Try something new. Ask your server about turning your salad into a wrap.

### BLACKENED CHICKEN CAESAR SALAD

Blackened char-grilled chicken breast served on romaine lettuce, topped with shredded Parmesan cheese. Served with croutons. 15

### TEXAS CHICKEN SALAD

Char-grilled chicken breast, smothered with BBQ sauce on a bed of fresh greens, topped with roasted corn, tomato, Colby-Jack cheese, and onion rings. Served with a BBQ ranch dressing. 15

### THE WILLOW CHOP CHOP SALAD *GF*

Diced and chopped salad ready for your enjoyment. Grilled chicken breast, bacon, pico de gallo, cucumbers, Parmesan cheese, and avocado mixed with fresh greens. Tossed in house Italian dressing. 15

### ARUGULA SPRING SALAD *GF*

Char-grilled chicken on top of fresh Arugula, topped with candied walnuts, blueberries, crumbly feta cheese, sliced red onion, tossed in a tangy lemon vinaigrette. 15

### COBB SALAD *GF*

Grilled chicken breast on mixed greens with tomato, carrots, egg, diced red onion, bacon bits, blue cheese crumbles, and your choice of salad dressing. 15

### HOUSE SALAD OR SPINACH SALAD

Field Greens, carrots, cucumbers, and tomato. 6

Spinach, red onion, egg, mushrooms, and hot bacon dressing. 7

### ADD:

Grilled chicken 5

Grilled Shrimp 6

Grilled Salmon 11

Grilled Tuna 12

\**GF indicates item is Gluten Free.*

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## CLASSIC SANDWICHES

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Sandwiches and burgers are accompanied with your choice of fries, onion rings, sweet potato fries, cottage cheese, applesauce, coleslaw, or vegetable du jour.

Add a cup of soup, or side Caesar, house, or spinach salad for 1.50.

### CHICKEN SALAD MELT

Our homemade chicken salad with Swiss and cheddar cheese, tomato, bed of spinach, and bacon on warm toasted ciabatta. 12

### NASHVILLE HOT HONEY CHICKEN

Lightly crisp and tender chicken deep fried to perfection creating a mouthwatering balance of the fiery kick of hot sauce and the delightful sweetness of honey. Served on a brioche bun with pepper jack cheese and pickle. 12

### MONACO CHICKEN WRAP

Grilled chicken, bacon bits, tomato, shredded lettuce, and colby-jack cheese, rolled in a tomato basil tortilla. 12

### BISON BURGER

6 oz. Bison burger patty, topped with caramelized onion, creamy Boursin cheese and a sweet & spicy jalapeño relish. 16  
- *Make it Keto! Skip the bun*

### ALL AMERICAN BURGER

Double stacked 8 oz. smashed Angus burger made fresh to order with American cheese, bacon, lettuce, tomato, and pickle. 14  
- *Make it Keto! Skip the bun & add an egg. 15*

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## PASTAS & GRAINS

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### BAKED LOBSTER MAC AND CHEESE

A twist on Mom's baked mac and cheese. A three cheese sauce mixed with macaroni pasta and fresh lobster. Sprinkled with bread crumbs and baked until hot and melted. 20

### CHICKEN PARMESAN WITH ARRABIATA SAUCE

A classic Italian dish. A fried, golden brown, hand-breaded chicken breast served with a traditional spicy homemade arrabiata sauce on top of a heaping portion of spaghetti. 18

### CHICKEN OR SHRIMP BROCCOLI ALFREDO

Your choice of grilled chicken or grilled shrimp tossed in a homemade, creamy garlic Alfredo sauce with fresh broccoli and served over fettuccine. 18

### STIR-FRY BOWLS

A great fresh and healthy choice that is becoming a club favorite. Jasmine rice, broccoli, onion, celery, red peppers, and carrots with stir-fry sauce.

Vegetable bowl	20
Chicken bowl	22
Beef or shrimp bowl	25

### \*MEDITERRANEAN QUINOA BOWL

Mixed quinoa with peppers, cucumbers, onions, olives, cherry tomatoes, feta cheese, and grilled chicken, chopped spinach and served with greek dressing. 15

*\*this items vegetables may change with the season.*

## ENTRÉES

All entrées include soup or salad.  
(can upgrade to Greek or spinach for an additional 1.59) - Plus your choice of 2 sides!

**MONTHLY BUTCHER'S CUT** *(Ask Your Server) GF*  
Hand cut steaks personally chosen by our Executive Chef for our members. (market price)

**BEEF TENDERLOIN HOUSE CUT FILET** *GF*  
8 oz. flame-grilled to perfection just the way you want it. Served with a hotel butter and demi glaze. 44

**16 OZ. HOUSE CUT TEXAS RIBEYE** *GF*  
A delicious, hearty-cut ribeye char-grilled to perfection. Served with a hotel butter and demi glaze. 38

**PECAN CHICKEN**  
(A member favorite) A chicken breast coated with pecans and served with a raspberry melba sauce. 24

**PAN SEARED HEIRLINE CHICKEN**  
Tender and juicy seasoned chicken, oven-roasted and served with garlic mashed potatoes and a homemade pan sauce gravy. Add your choice of vegetable. 26

**PEACH CHUTNEY BONE-IN PORK CHOP** *GF*  
Our grilled 12 oz. pork chop, tender and juicy, topped with a perfectly balanced Peach Chutney. 30

### ENTRÉE SIDES

Parmesan redskin garlic potatoes	Garlic bacon Brussel sprouts
Garlic mashed potatoes - <i>upgrade to loaded.</i> 2	Willow blend veggies (seasonal)
Baked potato (after 5:00 p.m.) - <i>upgrade to loaded.</i> 2	Grilled asparagus
Green beans	

### STEAK TEMPERATURES

Blue – cold red center  
Rare – red cool center  
Medium Rare – red warm center  
Medium – pink hot center  
Medium Well – some pink, hot center  
Well – no pink, hot center

### HOW WOULD YOU LIKE YOUR ENTRÉE FINISHED?

House mushroom demi sauce	3.00
Bourbon glaze	2.00
Sautéed mushrooms & onions	2.00
Peppercorn encrusted	1.00
Blackened Cajun style	1.00
Blue cheese crumbles	3.00
Jalapeño salsa	2.00
Add 3 grilled or coconut shrimp	6.00

Please let your server know if you have any special dietary restrictions so we can accommodate your needs. Gluten free and vegetarian options are available for most menu items.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*GF indicates item is Gluten Free.

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## SEAFOOD ENTRÉES

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All entrées include a side salad. Upgrade to our Caesar, Greek, or spinach salad for only 1.59.

### STREET TACOS

3 Delicious grilled tortilla shells stuffed with sauteed cabbage, red onion, pico de gallo, white cheddar cheese, served with a cilantro sour cream.

Choice of:

Flaky Grilled White Fish	15
Grilled Chicken	18
Beef Tenderloin	21

### COCONUT SHRIMP

Jumbo shrimp coated with a coconut breading and fried until golden brown, accompanied with a piña colada dipping sauce. 20

### BLACKENED PAN-SEARED SALMON *GF*

Our Bay of Faroe salmon is seasoned and pan-seared with mango pineapple salsa. 32

### PAN-SEARED TUNA *GF*

Hand-cut tuna steak encrusted with sesame seeds and pan-seared to perfection. Served with orange soy yuzu sauce. 30

### SOUTHERN FRIED WALLEYE *GF*

The new Walleye, breaded in a classic southern tradition, with a cornmeal breading and fried to a perfect golden brown. Served with our house made tartar sauce. 29

### CRAB CAKE

A large 6 oz. singular crab cake, served with a rustic corn salsa and a bright butter and white wine pan sauce. 35

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## KIDS MENU

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Ages 10 and under

6.00 – includes choice of side and a drink

### GRILLED CHEESE

SPAGHETTI with choice of sauce (*alfredo, marinara or butter*)

### CHEESEBURGER

### CHICKEN STRIPS

### MAC & CHEESE

### HOTDOG

### SIDES:

French Fries

Applesauce

Fruit

Veg Du Jour

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