

Blue Willow

Dinner Menu

SPECIALTY DRINKS & SPIRITS

Margaritas made with Corazon 100% Agave Tequila 7.5 Prickly Pear Margarita 7.5

Bloody Mary made with Skyy Vodka 7.5

Arizona Sunset made with Skyy Vodka, Pineapple Juice, Orange Juice and Grenadine 7.5

The Blue Willow stocks the following premium brands for your favorite cocktails 7.5

Skyy Vodka Tito's Handmade Vodka Beefeater Gin

Bacardi Rum Dewar's White Label Scotch Maker's Mark Kentucky Bourbon

Mixes: Club Soda, Tonic Water, Coke, Diet Coke, Sprite, Ginger Ale, Juice.

WHITE / BLUSH WINES

Kendall Jackson Reserve **Chardonnay**, California 7.5/30

Sonoma Cutrer 'Russian River' **Chardonnay**, Sonoma County, California 8.5/34

Chasing Venus **Sauvignon Blanc**, Marlborough, New Zealand 7.5/30

A to Z Vineyards **Pinot Gris**, Oregon 7.5/30

Saint M **Riesling**, Pfalz, Germany 7/28

Beringer **White Zinfandel**, California 5/20

Sangria, Red or White, Organic, Healdsburg, California 7

Codorniu Brut, Spain 6.5/26 Mimosa 8

RED WINES

Charles Smith 'Substance' **Cabernet Sauvignon**, Washington State 8.5/34

Francis Coppola 'Diamond Series' Blue Label **Merlot**, California 7/28

Bodega Norton Reserve **Malbec**, Mendoza, Argentina 8/32

MacMurray Ranch **Pinot Noir**, Central Coast, California 8/32

BEER

4.25

Fat Tire Amber Ale

Odell India Pale Ale

Paulaner Hefeweizen

Sam Adams Boston Lager

Dos Equis Lager Especial

Kaliber (Non-Achoholic)

Mudshark Brewery 'Full Moon' Belgian Style White Ale (Lake Havasu City)

Bud Light

Four Peaks 'Kilt Lifter' Scottish Style Ale (Tempe)

SALADS & SOUPS

SOUP DU JOUR, VEGETARIAN CHILI ✓*gf*, **BEEF CHILI** *gf* Cup 4.25 Bowl 6.5

APPLE SALAD Goat Cheese, Organic Greens and Spiced Pecans,
Apple Vinaigrette *gf* 11.5

ROASTED BEET SALAD Spinach, Mixed Baby Greens, Roasted Beets, Walnuts,
Goat Cheese, Mandarin Oranges, Citrus Vinaigrette *gf* 10.5

BLACKENED SALMON CAESAR

Pan Seared Cajun Spiced Salmon on Romaine with Parmesan and Croutons 13.5
with Grilled Chicken (instead of Salmon) 11.5 Plain 7.5

GREEK SALAD Feta, Kalamata Olives, Tomato, Cucumber, Onion, Greek Dressing *gf* 10

CHEF SALAD Avocado, Turkey, Ham, Cheddar, Swiss, Egg, Tomatoes and Croutons.

Choice of Blue Cheese, Ranch, Creamy House Vinaigrette or Citrus Poppy Seed Dressing 11.5

CHICKEN SALAD STUFFED AVOCADO Served with Fresh Fruit and Cottage Cheese *gf* 12.5

BLUE WILLOW TOSTADA Pinto Beans, Lettuce, Tomatoes, Green Onions, Cheddar Cheese,
Black Olives, Avocado, Sour Cream, Crispy Tortilla, Salsa 12.5 with Grilled Chicken 15.5

SALMON CAKES on Micro Greens, Sesame-Chili Mayo and Cucumber-Yogurt-Dill Sauces 13

MEDITERANEAN PLATE with Housemade Hummus, Kalamata Olives, Feta Cheese, Roasted Red
Pepper and Grilled Eggplant, Pita Bread 12.5

SANDWICHES

Bread Choices: Sourdough, 7 Grain, Rye, Pita, Brioche Roll or Telera Roll.

WILD ALASKAN COD Panko Crusted, Iceberg Lettuce and Jalapeno Aioli, Brioche Roll.

Choice of Fresh Fruit or Kettle Cooked Potato Chips 11

OVEN ROASTED TURKEY Bacon, Avocado, Swiss, Lettuce, Tomato, Jalapeno Aioli 11

CHICKEN SALAD Walnuts and Dried Cranberries, Lettuce, Tomato, Mayonnaise 10.5

GRILLED EGGPLANT (Hot) Feta, Roasted Red Pepper, Cucumber, Spinach, Tomato, Mayo 11

GRILLED SWEET POTATO (Cold) Hummus, Red Onion, Fresh Spinach and Tomato ✓ 11

QUICHE AND CREPES

QUICHE served with Organic Mixed Greens, Seasonal Fruit. Selections Change Daily 13

SPINACH, KALE, PORTOBELLO MUSHROOM, MONTEREY JACK CREPES Cheese Sauce,
Sautéed Fresh Vegetables, French Roll 13

CHICKEN, BROCCOLI, CHEDDAR CREPES Cheese Sauce, Sautéed Vegetables, French Roll 13

STARTERS

FRENCH BRIE Apples, Spiced Fruit Compote, Candied Walnuts, Lavosh Crackers *gf* 11

HUMMUS AND PITA BREAD 6

DINNER PLATES

SPICE RUBBED FRESH ATLANTIC SALMON* Pan-Roasted, Cucumber Yogurt Sauce, Roasted Yukon Gold Potatoes, Sautéed Broccoli and Carrots* *gf* 21

PECAN CRUSTED FRESH IDAHO RAINBOW TROUT

Pan-Fried Boneless Filets, Pecan and Panko Bread Crumb Crust, Lemon Butter, Mashed Yukon Gold Potatoes, Sautéed Broccoli and Carrots (Half Order) 15.5 (Full Order) 18.5

ARIZONA SUNSET CHICKEN Grilled Chicken Breast with Pineapple Salsa, Black Bean Sauce, Red Chile Vinaigrette, Mashed Sweet Potatoes, Sautéed Zucchini and Yellow Squash *gf* 14.5

GAUCHO STEAK Marinated, Grilled and Sliced Flank Steak*, Red Chile Sauce, Mashed Sweet Potatoes, Sautéed Zucchini and Yellow Squash *gf* 17

APPLE CIDER RIBS Slow Cooked and Grilled St. Louis Style BBQ Pork Ribs, Au Gratin Potatoes, Sautéed Broccoli and Carrots *gf* 16

BLUE WILLOW MEATLOAF Locally Raised All-Natural Grass-fed Beef, Mashed Yukon Gold Potatoes, Sautéed Broccoli and Carrots. Mushroom Gravy or BBQ Sauce 15

CHICKEN VEGETABLE STIR-FRY *v/gf* Broccoli, Carrots, Zucchini, Squash, Bell Peppers, Snow Peas, Bean Sprouts, Almonds, Brown Rice. Ginger/Citrus/Soy Sauce 14.5 Tofu 14.5 Shrimp 16

PASTAS

SHRIMP SCAMPI Sautéed Shrimp with Garlic White Wine Lemon Butter Sauce, Crushed Red Pepper, Tomatoes, Parsley, Herbed Bread Crumbs and Parmesan Cheese. Capellini Pasta 16

CHICKEN PESTO PASTA Grilled Chicken, Pesto Cream Sauce, Toasted Pine Nuts, Parmesan Cheese, Penne Pasta 14

LASAGNA BOLOGNESE Homemade with Creamy Béchamel Sauce, Ground Beef, Marinara, Mozzarella and Parmesan. Garlic Bread. 13

SPINACH LASAGNA with Three Cheeses and Herbed Marinara. Served with Garlic Bread 12

MACARONI AND CHEESE with Cheddar and Monterey Jack, Herbed Bread Crumb Crust 11 with Applewood Smoked Bacon add 2.00

Add to any Entree

SMALL GREEK SALAD, APPLE SALAD or BEET SALAD 5

SMALL CAESAR or MIXED ORGANIC GREENS SALAD 3

HOME MADE SOUP OF THE DAY, BEEF CHILI or VEGAN CHILI 3

BREAKFAST FOR DINNER

*During dinner service we offer a limited breakfast menu.
If it is not listed here then it is not available after 5pm.*

MADE TO ORDER OMELETTES*

Choose up to three ingredients:

Swiss, Cheddar, Monterey Jack, Applewood Smoked Bacon, Chicken, Ham, Mushrooms, Avocado, Tomatoes, Spinach, Green Chiles and Onion. Served with Toast and Roasted Potatoes. *gf* 10.50

BLUE WILLOW SPECIAL

Eggs* Scrambled with Chicken, Chopped Corn Tortillas, Green Chiles and Tomato and topped with Cheddar Cheese, Salsa and Sour Cream. Served with Toast and Roasted Potatoes *gf* 10.25

TOFU BREAKFAST STIR-FRY

Spinach, Mushrooms, Tomatoes, Green Onion, and Sesame Seeds. Served with Brown Rice and Tortilla. *v/gf* 10.50 Add Eggs 12.50

HUEVOS RANCHEROS

Two Eggs* over easy on Corn Tortillas and Pinto Beans. Topped with Salsa and Cheddar Cheese. Served with Roasted Potatoes. *gf* 10.25

FRESH FRUIT CREPE

Filled with Fresh Strawberries, Bananas, Pineapple and Yogurt. Topped with Whipped Cream and Cinnamon. Served cold. 9.25

gf = Gluten Free Option Available Upon Request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

BEVERAGES

COLD DRINKS

Pellegrino Sparkling Mineral Water 3.25
Panna Natural Spring Water 3.25
Iced Tea 2.5
Lemonade 2.5
Coke, Diet Coke, Sprite, Ginger Ale, Root Beer 2
Floats (Root Beer, Coke, Coffee) 5
Fresh Orange Juice 2.5/4.5
Apple, Cranberry, Tomato or
Grapefruit Juices 2.5/3.5
Chocolate Milk 2.5/3.5



HOT DRINKS

Blue Willow Coffee 2.75
Herbal Teas 2.5
Hot Chocolate 3.5
Espresso 2.5
Cappuccino 3.5
Café Latte 3.5
Mocha (Hot or Iced) 4
Oregon Chai 3.5
Milk 2/3