

The WILLARD

DINNER MENU

SHAREABLES

CRUDITE | \$24 (VEGAN, GF)

Selection of seasonal raw vegetables served with baba ghanoush & hummus

½ RACK OF RIBS | \$27 (GF,DF)

Brown sugar and dry herb rubbed ribs lacquered in nahm jim

DIP TRIO | \$29

Spinach dip, beer-bacon-gouda dip, and lobster-crab dip, served with naan and pretzel bites

LATIN SHRIMP COCKTAIL | \$21 (GF, DF)

Clamato, horseradish, avocado, tomato, red onion, jalapeno, FH cilantro, served with tortilla chips

TUNA TATAKI | \$28 (DF)

Ahi tuna, ginger ponzu, toasted sesame, green onion, avocado wasabi aioli

WAGYU MEATBALLS | \$28

Marinara sauce, Grana Padano cheese

ONION RINGS | \$18

Battered red onion, Calabrian chili & honey garlic, shattered basil

APPETIZERS & SALADS

CALAMARI | \$23

Crispy fried calamari with lemon and garlic aioli

CHICKEN WINGS | \$27

Breaded crispy wings with your choice of: Hot, Honey Garlic, Chipotle BBQ

CHOWDER CUP | \$18 / BOWL | \$24

Lobster, halibut, scallops, haddock and salmon in a light cream-dill broth, served with a garlic baguette

CAESAR SALAD | \$18

Bacon bits, Parmesan, and croutons

BURRATA | \$21 (GF)

Citrus, leaf lettuce, confit tomato, pickled shallot, urfa, broken vinaigrette

HOT HOUSE GREEN SALAD | \$17 (VEGAN, GF)

Fresh mixed greens with seasonal vegetables, house vinaigrette

LOBSTER & SHRIMP LOUIE SALAD | \$30

Fresh Atlantic lobster, black tiger shrimp, Roma tomatoes, cucumber, avocado, hard-boiled eggs, and creamy Louie dressing

BURGERS & HAND HELDS

Served with fries or a side salad.

NOVA SCOTIA LOBSTER ROLL | \$38

Fresh lobster meat, mayonnaise, and chives on a toasted brioche bun

FOX HARB'R BURGER | \$22

Tomato, lettuce, pickles, and chipotle mayo
Add applewood-smoked bacon or cheddar cheese

CHICKEN BURGER | \$27

Crispy buttermilk chicken breast, brioche bun smoked bacon, pickled jalapeno, and spicy maple aioli

VEGGIE BURGER | \$19

Black bean burger topped with salsa, guacamole, and mixed greens

ENTRÉES

FOX HARB'R FISH & CHIPS | \$27 (DF)

Battered Atlantic haddock with house-made tartar sauce, coleslaw

SEARED SALMON FILLET | \$36 (GF)

Fennel puree, seared zucchini, heirloom baby potatoes, preserved tomato compote

BISON BURGER | \$32

Whiskey onions, greens, smoked cheddar, smoky balsamic aioli

BRAISED BEEF SHORT RIB | \$44 (GF)

Onion & potato rings, seasonal vegetables, demi-glace

WAGYU MEATLOAF | \$42

Roasted garlic mashed potatoes, charred vegetables, and mushroom demi-glace

SMOKED CHICKEN PENNE | \$32

House brined and smoked chicken, cherry tomatoes, arugula, red onion, and rose cream sauce with parmesan

PANISSE | \$24 (VEGAN, GF)

Green tahini and cherry tomatoes

DESSERTS

BIG BROWNIE | \$25

Meant to be shared!

Served warm with ice cream, whipped cream, toffee crunch, candied bacon, pecans, chocolate and caramel sauce

STRAWBERRY SHORTCAKE | \$14

Raspberry coulis

PEANUT BUTTER CHOCOLATE CHEESECAKE | \$14

Rum caramel

VEGAN CARROT CAKE | \$14

Fresh berries