

Starters

FRIED BUFFALO

Your choice of wings \$12 ~ okra \$10 ~ shrimp \$12

WHIPPED FETA

Feta cheese, honey, spiced pecans, veggies, gluten-free crackers \$16

F.G.T.

Fried green tomatoes, bacon, remoulade \$12

CONECUH SLIDERS

Three sliders topped with chili, diced onion, creole mustard \$12

CHICKEN SATAY

Marinated thighs, sliced cucumbers, peanut sauce \$14
Dr. Loosen Reisling, Mosel, Germany \$7 glass/ \$29 bottle

CHICKEN BACON RANCH

FLATBREAD

Grilled flatbread, ranch spread, chicken, bacon, herbs \$14

GULF SHRIMP COCKTAIL GF

Poached and chilled. Half dozen \$12 ~ dozen \$20

BUILD YOUR OWN NACHOS GF

Choose house tortilla chips or tots with your choice of seasoned beef or grilled chicken, topped with house queso, diced tomatoes, jalapeños, cilantro, sour cream, and guacamole \$16

Dos Equis, Monterrey, Mexico

CHIPS & DIP

Choose tortilla chips, house chips, or buttered saltines salsa \$4 ~ guacamole \$8 ~ queso \$6 ~ pimento cheese \$8

WILLOW POINT CHILI

Sour cream, cheese, cilantro Cup \$6~bowl \$10

TYRONE'S SOUP OF THE DAY

Cup \$5 ~bowl \$8

From the Garden

LAKE SALAD GF

Mixed greens, mandarin oranges, strawberries, apples, dried apricots, cranberries, and candied pecans with house orange vinaigrette \$12 ~ half \$6

SPINACH & STRAWBERRIES GF

Baby spinach, red onion, mandarin oranges, feta cheese, strawberries, fig balsamic vinaigrette \$14 ~ half \$8

BIBB WITH CRAB GF

Hydro bibb, corn, tomatoes, bacon, crab, mustard seed vinaigrette \$18 ~ half \$14

J. De Villebois Sancerre, Loire, France \$14 glass/ \$45 bottle

ICEBERG BLT (low carb) GF

Crisp iceberg, cherry tomatoes, bacon, hard-boiled egg, blue cheese crumbles, blue cheese dressing \$10 ~ half \$5

CAESAR

Crisp romaine, parmesan, cherry tomatoes, baked croutons, house-made dressing \$10 ~ half \$5

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

GARDEN SALAD

Artisan lettuce, edamame beans, tomatoes, cucumbers, onions, and carrots \$10

COBB SALAD GF

Crisp Romaine, tomato, blue cheese, bacon, egg, avocado, turkey with your choice of dressing \$16

WILLOW POINT HOUSE CHICKEN SALAD GF

Iceberg, sliced tomato, cucumbers, carrots, house chicken salad, gluten free crackers. May substitute our tuna salad or pimento cheese \$10

HOUSE DRESSINGS

Orange vinaigrette
Red wine vinaigrette
House ranch
Honey mustard
Oil & vinegar
Italian
Blue cheese
Balsamic vinaigrette
Thousand island

PROTEINS

Chicken \$6
Steak \$12
Shrimp (6) \$12
Salmon \$18



Executive Chef, Mike Celmar, CCC
Executive Sous Chef, Dorothy Vinay
Pastry Chef, Michaela Adams

Sandwiches

WILLOW POINT CLASSIC BURGER

Signature house-ground beef, Michaela bun, lettuce, tomato, red onion, pickle, choice of one side
junior 6 oz. \$10 ~ single 8 oz. \$12 ~ double \$22

SOUTHERN COMFORT BURGER

8 oz house burger, pimento cheese, fried green tomato, whiskey barbecue sauce, choice of one side \$20

REUBEN

House-braised corned beef piled on griddled marble rye, melted Swiss, sauerkraut, thousand island dressing, choice of one side \$14

SHRIMP PO'BOY

Fried shrimp, lettuce, tomato, Leidenheimer roll, creole remoulade, and your choice of side \$20
Sweetwater 420 Extra Pale Ale, Atlanta, Georgia \$5 can

CHICKEN TERIYAKI WRAP

Grilled chicken, teriyaki mayonnaise, shredded cabbage, pineapple salsa, and your choice of side \$16

WILLOW POINT FISH TACOS

Two tacos, Asian slaw, cilantro, avocado, guajillo sour cream \$16

EGG SALAD SAMMY

WP egg salad, bacon, beer mustard, hydro bibb, sliced tomato, Michaela bun with your choice of side \$14

GRILLED PB&J

Sourdough bread, peanut butter, grape jelly, banana, with your choice of side \$12

WILLOW POINT DELI & CARVING BOARD

Design a custom sandwich or wrap "your way" with your choice of one side \$10

Meats: Chicken salad, tuna salad, smoked turkey, smoked ham, corned beef

Cheeses: Cheddar, Swiss, American, pepper jack

Breads: White, wheatberry, rye, flour tortilla

Fixin's: Iceberg, tomato, red onion, cucumbers, carrot curls

Add-Ons

Substitute gluten-free bun \$2, fried egg \$2, bacon \$2, avocado \$3, salmon \$18, chicken \$6, steak \$12, shrimp \$12

Entrees

BLACKENED CHICKEN

Blackened thighs, squash casserole, butterbeans, whiskey BBQ sauce \$24

GRILLED MAHI MAHI

Grilled mahi mahi, rice, pineapple salsa, cilantro \$28

SCOTTISH SALMON & CRAB

Wester Ross Salmon, crab meat, fingerling potatoes, old bay butter \$34

WILLOW POINT PICK THREE

Hamburger Steak with Beer Onions	\$24
Chicken tenders	\$18
Catfish	\$24
Market Fish.....	\$28
Shrimp	\$28
Scottish Salmon	\$28

Grilled, blackened, or fried. Comes with your choice of two sides.

THAI PORK BELLY

Braised Duroc belly, napa cabbage, peanut sauce \$32
Whispering Angel Rose, Provence, France \$11 glass/\$38 bottle

QUESADILLA

Crisp flour tortilla, cheddar, pepper jack, guacamole, sour cream, house picante \$12 ~ add chicken \$6 ~ steak \$12

PRIME TRI TIP

Grilled tri tip steak, rice, black bean salsa, chipotle lime sauce \$34

ANGUS FILET

8 oz. filet, beer onions, fingerling potatoes, garlic butter \$44

Grille Sides

All sides are \$3 a la carte

Fries, tots, sweet potato crinkle-cut fries, onion rings, fruit, butter beans, squash casserole, fingerling potatoes, house chips, potato salad, mac & cheese, fennel slaw, veggie sticks, steamed broccoli.
Substitute a garden salad or cup of soup for \$2 more.