

Breakfast

For those who need a little more shut eye, we have some breakfast items listed below (marked with an asterisk *) that are available until 1:30 p.m. - Our Late-Riser Breakfasts!

Steak & Eggs \$12.99

Certified Angus Beef tri-tip, two eggs any style, ranch taters and toast.

Baja Sunrise \$8.99

Two eggs sunny-sides up served on Masafina tortillas, sour cream, salsa, queso fresco cheese, scallions and sliced avocado topped with black beans, olives and drizzled with tomatillo salsa.

The Mile-high 3-egg Omelette* \$8.99

Ham, red and green bell peppers, onions and four-cheese blend accompanied by taters and toast.

The Cheesiest 3-egg Omelette* \$8.99

Three eggs whipped and sauteed to perfection with our four-cheese blend, accompanied by taters and toast.

The Wildcat Breakfast* \$4.99

Two eggs any style, taters and toast.

Willies French Toast \$7.99

French bread dipped in a scrumptious mixture of egg, milk, vanilla, orange zest, cinnamon and nutmeg.

Breakfast Burrito \$8.99

Chorizo scrambled eggs, green onions and peppers, cilantro, and cheese blend served enchilada style on flour tortillas.

Willies Pancakes \$5.99

Buttermilk pancakes served with butter and syrup.

Bumbleberry Cakes \$8.99

Zion Canyon traditional melt-in-your-mouth buttermilk pancakes with bumbleberries.

Hit The Trail Granola - (GF) \$8.99

Made for the hiker! Willies own honey-sweetened whole-grain granola with dried fruit and walnuts topped with seasonal fresh fruit.

Fruit Parfait* - (VF) \$9.99

Creamy fruit-flavored yogurt topped with Willies granola and ripe, delicious seasonal fruit that can include: Grapes, Blackberries, Blueberries, Strawberries, Watermelon and Cantaloupe, served with toast.

Southwest Guacamole Homemade Chicken-fried Steak* \$12.99

Home-style chicken-fried steak with homemade guacamole**, two eggs any style, toast and ranch taters.

Breakfast Sides

Seasonal Fruit \$2.99

Guacamole \$2.99

Meats \$2.99

Ham, Crispy Bacon or Breakfast Sausage

Appetizers

VF - Vegetarian Friendly / VA - Vegan Adaptable / GF - Gluten-free Options

Willies Rancho Nachos - (VF, GF) \$8.99

Yellow corn tortillas with Willies melted four-cheese blend, onions, olives, jalapenos and beans. Then baked and topped with sour cream, our homemade guacamole and corn salsa. Get 'em with Certified Angus Beef. Beef or Chicken +\$3.99

Willies Chipotle Buffalo Wings \$9.99

Fried to a golden brown and tossed with our homemade chipotle glaze, served with celery sticks and ranch dressing.

Tater Skins - (VF, GF) \$6.99

Crispy skins smothered with Willies four-cheese blend, crispy bacon and green onions, served with our chipotle-ranch dipping sauce.

Traditional-style Blue Crab Cakes \$9.99

Our mouthwatering handmade cakes are prepared with red peppers, green onions, cilantro and lime, topped with corn salsa and sliced avocado.

Calamari \$9.99

Lightly breaded calamari with Lemon Aoli and Marinara sauce.

Garden Grazing

VF - Vegetarian Friendly / VA - Vegan Adaptable / GF - Gluten-free Options

Butch Cassidy Cobb Salad - (VA, GF) \$15.99

Your choice of Certified Angus Beef steak or Chicken on a bed of fresh greens, tomato and cucumber topped with Blue cheese crumbles, avocado, black olives, bacon and boiled egg, served with your choice of dressing.

City Slicker Salad - (VF, VA, GF) \$12.99

Crispy mixed greens, red onions, tomato and cucumbers topped with strawberries, glazed walnuts and a touch of crumbled Goat cheese, served with Willies strawberry-champagne vinaigrette dressing.

The Classic Caesar - (VF, VA) \$10.99

Crisp romaine tossed with our homemade Caesar dressing, fresh black pepper, garlic croutons, Parmesan and Romano cheeses. / With Chicken +\$3.99

The Wedge - (VA, GF) \$11.93

One-quarter head of crisp iceberg lettuce topped with our homemade Blue cheese dressing, Blue cheese crumbles, cucumbers, tomatoes, avocado and crisp bacon.

Willies Wild Greek Salad - (VA, GF) \$15.99

Chopped greens with tomatoes, black and kalamata olives, artichoke hearts, bell peppers, cucumbers and red onions topped with Feta cheese and served with homemade Greek vinaigrette dressing, garnished with pepperoncini. / Top the Greek with Calamari +\$2.99

Small Dinner Salad \$4.99

Pasta

VF - Vegetarian Friendly / VA - Vegan Adaptable / GF - Gluten-free Options

Western Clams over Linguine - (GF) \$19.99

One-pound of Littleneck clams steamed, tossed with olive oil, butter, white wine, garlic, cilantro and fresh-squeezed lime juice topped with tomatoes.

Chicken Florentine - (GF, VF) \$16.99

A wonderful fettuccine pasta flavored with artichokes, fresh spinach and tomatoes. Covered with a deliciously light Alfredo sauce, full of flavor with a creamy texture.

Wildcat's Wild Mushroom Ravioli - (VF)

\$16.99

A sauteed blend of flavors packed with porcini mushrooms and fresh chives. Very tasty pasta dish bathed in a marcarpone sauce.

Burgers

Gluten-free buns available for all burgers. For your total taste satisfaction, we serve Certified Angus Beef brand burgers. The tastiest, juiciest beef makes them the best-tasting burgers around! Substitute chicken for beef on any burger.

Cattle Drive Bacon Burger - (GF)

\$12.99

A half-pound of Certified Angus Beef ground beef topped with bacon, your choice of Cheddar or Blue cheese, lettuce, tomato, onions and mayonnaise.

South 40 Burgers - (GF)

\$11.99

A half-pound of Certified Angus Beef ground beef topped with jalapenos, lettuce, tomato, onion, Pepper Jack cheese and Willies chipotle aioli.

Wyatt's BBQ Burger - (GF)

\$11.99

A half-pound of Certified Angus Beef ground beef topped with Cheddar cheese, Willies BBQ sauce and heaped with caramelized onions.

Pretzel Burger

\$12.99

Grilled one-half pound Certified Angus Beef ground beef, lettuce, tomato, pickles, grilled onion and spicy brown mustard topped with Cheddar cheese on a soft pretzel bun.

Veggie Burger - (VF, VA)

\$9.99

A homemade blend of barley, wild rice, lentils, mushrooms, carrots, zucchini, bell peppers and shredded potatoes combined to create a unique, tasty veggie burger served on a whole-wheat kaiser with lettuce and tomato, basil aioli dressing.

Sandwiches

Served between 11 a.m. and 6 p.m. with Willies ranch fries or sweet potato fries. Gluten-free buns available for all sandwiches!

Willies Veggie Sandwich - (VF, VA, GF)

\$11.99

A great healthy, light choice for a hot day. a delicious assortment of fresh vegetables, lettuce, tomatoes, avocado, red bell peppers, red onion, cucumber with alfalfa sprouts on a toasted Brioche bun with fresh Basel aioli. can be converted to Vegan by substituting Aioli to Pesto Sauce.

Santa Fe Grill

\$12.99

Sourdough bread grilled with Willies Parmesan-garlic butter, topped with grilled Certified Angus Beef tri-tip, turkey, Cheddar and Swiss cheeses, bacon, tomato and roasted red pepper.

Pulled Pork or Chicken Sandwich - (GF)

\$9.99

Your choice of pulled Pork or pulled Chicken. Both sandwiches are served on a sourdough hoagie bun topped with Willies crispy onions, served over coleslaw. The pulled pork sandwich is tossed in Willies bourbon BBQ sauce and the Chicken is tossed in Willies honey mustard BBQ sauce.

The Parmesan-Garlic French Dipper

\$10.99

Delicious shaved chipotle Certified Angus Beef tri-tip steak topped with Pepper Jack cheese on sourdough accompanied with rosemary au jus.

Turkey Avocado

\$11.99

A generous portion of pan-roasted turkey, fresh avocado, crisp bacon, lettuce, tomato and basil aioli on a toasted whole-wheat kaiser bun.

B.L.A.T.

\$9.99

A southwest twist on the B.L.T., bacon, lettuce, avocado, tomato and mayonnaise on sourdough.

14" Pizza

VA - Vegan Adaptable.

Pizza Caprese - (VA) \$17.99

Fresh tomatoes, fresh garlic, fresh basil and Mozzarella.

Southwest Pizza \$17.99

Peppers, onion, tomato, black olives, jalapenos, chorizo sausage, cilantro and Mozzarella cheese.

BBQ Chicken Pizza \$17.99

Grilled chicken, Feta cheese, red onion, cilantro, BBQ sauce and Mozzarella.

Vegetarian Pizza \$17.99

Tomato, onions, mushrooms, peppers, olives, avocado and cheese.

Cheese Pizza \$14.99

The Way You Like It: Your Choice of Toppings for 1.00 Each. / Toppings: Pepperoni, Italian Sausage, Sweet Onions, Mushrooms, Black Olives, Red Bell Peppers, Green Bell Peppers, Asiago Cheese, Canadian Bacon, Pineapple, Jalapenos, Chicken, Anchovies, Bacon, Artichoke

Steaks, Chops, Ribs

All steaks can be ordered gluten free! We are among an elite group of restaurants serving Certified Angus Beef brand entrees. Uncompromising standards ensure it's a cut above USDA Prime, Choice and Select, making it the best-tasting beef available.

The Wrangler Tri-tip Steak \$17.99

Willies Wrangled Certified Angus Beef tri-tip grilled and served with mashed potatoes and seasonal veggies, topped with Willies crispy onions and sweet onion demi-glace.

The OK Filet \$32.99

And eight-ounce Certified Angus Beef filet, our most tender and lean cut of Certified Angus Beef tenderloin broiled to your desired doneness, topped with Willies garlic-rosemary butter, accompanied by a dinner salad and your choice of two sides.

The Rustler Ribeye \$31.99

Fourteen ounces of Willies Certified Angus Beef ribeye, beautifully marbled with great flavor, topped with Willies garlic-rosemary butter, accompanied by a dinner salad and your choice of two sides.

"The Duke" NY Steak \$30.99

An excellent twelve-ounce cut of Certified Angus Beef New York strip with rosemary butter, served with your choice of two sides and a salad.

Ranch Grill Pork Chop \$17.99

A twelve-ounce bone-in, double-cut pork chop broiled to perfection and topped with Willies Guinness onion gravy, served with sides of ranch mashed taters, seasonal veggies and pear compote, topped with Willies balsamic onions.

Willies Rack O' Ribs - (GF)

St. Louis pork ribs slow smoked and glazed with Willies secret ranch-style BBQ sauce, served with beans and coleslaw.
Full Rack \$22.99 / Half Rack \$17.99

Entree Compliments

Gorgonzola-Garlic Crust \$1.99
Willies Blue cheese blend placed on your steak at the last minute and broiled.

Family Favorites

Meatloaf so good it was featured in the LA Times Food Section by Noelle Carter! **Request Willies Guinness Sweet Onion Gravy instead of Guacamole at NO charge!

Wild Willies Buffalo Meatloaf \$16.99
A tasty blend of Certified Angus Beef grinds and buffalo grinds, peppers, onions and seasonings wrapped with bacon, crusted with roasted garlic and cracked pepper, served over mashed potatoes and covered with Willies crispy onions and our Guinness sweet onion gravy.

Chicken Marsala \$15.99
Grilled chicken breast with aromatic Marsala wine topped with mushrooms and green onions, served on ranch mashed taters with seasonal veggies.

Steamers - (GF) \$17.99
One-pound of Littleneck Clams steamed, lightly sauteed, tossed with butter, white wine, garlic, cilantro, fresh lime juice and topped with fresh, chopped tomatoes.

Red Mountain Utah Trout \$18.99
Trout encrusted with pistachio and pumpkin seeds, served with a wild rice blend and a side of seasonal sauteed veggies.

Fish & Chips \$14.99
Three pieces of crispy breaded Cod served with a side of our ranch fries and Willies key lime tartar sauce. Please ask your server for malt vinegar with this dish!

Catch of the Day
Please ask your server about today's catch!

Southwest Guacamole Homemade Chicken-Fried Steak \$14.99
Smothered in Willies guacamole** with sides of sauteed seasonal veggies and ranch mashed taters.

Sides

Willies Seasoned Fries

Ranch Mashed Taters

Potato du Jour

Sauteed Onions & Mushrooms

Seasonal Sauteed Veggie Blend

Willies Wild Rice

Sweet Potato Fries

Cowboy Coleslaw

BBQ Beans

Mac & Cheese

Drinks

*Willies Bottomless Drinks

Soda*

Coke, Diet Coke, Sprite, Root Beer, Dr Pepper, Fresca

Juice

Orange, Cranberry, Pineapple, Apple, Grapefruit, Tomato

More Cold Stuff*

Iced Tea, Pink or Raspberry Lemonade, Raspberry Iced Tea

Hot Stuff

Coffee*, Hot Chocolate, Cappuccino, Latte, Espresso, Regular or Sierra Gourmet Tea

Full List of Beer, Wine and Cocktails Available.

Desserts

Bread Puddin'

\$6.99

French bread cubed and soaked in custard, baked with apples and topped with a caramel-bourbon sauce and ice cream.

Blackberry Cobbler

\$6.99

A Zion Canyon tradition! Made the original way with homemade crust and delicious blackberries, baked with love and topped with a scoop of ice cream.

Fudge Brownie Sundae \$8.99

Thick fudge brownie with ice cream.

Chocolate Cheesecake

\$8.99

The ideal "love chocolate" food! Chocolate fudge brownie cheesecake covered with chocolate ganache and garnished with fresh berries.