

Book Your  
Banquets  
Here  
(530) 265-9902

# The Willo

WELCOMES YOU FOR DINNER

Featuring You Cook or We Cook

~DINNERS~

All Dinners include House Iceberg Lettuce Salad (choice of Dressing: Bleu Cheese, Thousand, Ranch, Italian, Catalina or Vinegar & Oil) Ranch Beans, Garlic Bread and a Scoop of Ice Cream for Dessert

**Mixed Green Salad of Romaine Hearts, Spinach, Beets, Tomatoes, and Croutons add \$3.00**

**TOP CHOICE NEW YORK STEAK**

Small (Approx. 8 oz.).....	32.00
Medium (Approx. 12 oz.).....	39.00
Large (Approx. 16 oz.).....	48.00
<b>ST. LOUIS RIBS (Pork).....</b>	<b>30.00</b>
<b>HALF CHICKEN (Non GMO).....</b>	<b>26.00</b>
<b>SMOKED PORK CHOP (Thick Cut).....</b>	<b>26.00</b>
<b>GRILLED CATFISH.....</b>	<b>23.00</b>
<b>GRILLED HALIBUT (Approx. 6 oz.).....</b>	<b>37.00</b>
<b>GARDEN BURGER (Vegetarian).....</b>	<b>19.00</b>
<b>HOUSE SALAD AND BEAN PLATE WITH GARLIC BREAD &amp; ICE CREAM.....</b>	<b>15.00</b>

ADD \$1.00 TO EACH TO GO DINNER

**THURSDAY, FRIDAY, SATURDAY & SUNDAY NIGHTS ONLY:**

**RIBEYE.....Market Price**

**MONDAY NIGHT ONLY (WHILE THEY LAST):**

**1/2 LB 70% GROUND NEW YORK/RIB-EYE/30% GROUND CHUCK BURGER DINNER\*.... 20.00**  
*ala carte..... 16.00*

**CHILDREN UNDER 12 HAMBURGER DINNER\*..... 17.00**  
*With Salad, Beans or Chips & Scoop of Ice Cream*  
*ala carte..... 9.00*

**\*USDA recommends cooking ground beef to internal temperature of 160°**

~ SIDE ORDERS ~

CHEESE - TILLAMOOK SHARP CHEDDAR OR PEPPER JACK.....	2.00
BAKED POTATO.....	3.50
BOWL OF RANCH BEANS.....	3.00
HOUSE SALAD	Bowl 6.00..... Plate 9.00
MIXED GREEN SALAD	Bowl 7.50..... Plate 10.50
GARLIC BREAD (2 ROLLS).....	2.50
SCOOP OF ICE CREAM.....	2.50

~ DRINKS ~

COFFEE or HOT TEA (Refills included).....	2.50
ICED TEA (Refills included).....	2.50
MILK	Small 3.00.....Large 4.00
HOT CHOCOLATE.....	3.00
SODAS.....	No Refills 3.00
<i>Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale, Root Beer, Lemonade</i>	
<i>Shirley Temple, Roy Rogers (No Refills)</i>	

PARTIES OF 8 OR MORE NO SEPARATE CHECKS PLEASE  
 Visa / Mastercard Accepted • NO CHECKS  
 CLOSED JULY 4TH, THANKSGIVING, CHRISTMAS & NEW YEAR'S DAY  
 SUPERBOWL SUNDAY BAR OPEN - RESTAURANT CLOSED

Full Bar

~ BEER AND HOUSE WINES ~

Order your Favorite Cocktail

**DOMESTIC BEER.....4.00**

- Budweiser Miller High Life
- Bud Light Pabst Blue Ribbon
- Coors Miller Lite
- Coors Light Michelob Ultra

**IMPORTS & ALES..... 5.00**

- Corona Fat Tire
- Pacifico Guinness
- Modelo Sierra Nevada
- Heineken Lagunitas IPA
- Stella Artois Blue Moon

**WHITE CLAW HARD SELTZER.... 5.00**

- Raspberry Mango

**TOPO CHICO HARD SELTZER..... 5.00**

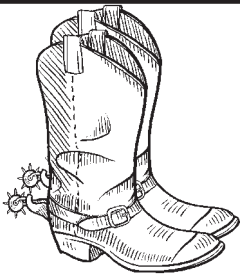
- Mango Cherry Lemon Lime Strawberry

**On Tap** 805..... Pint 6.00 ..... 10 oz glass 5.00  
 Sierra Nevada Pale Ale..... Pint 6.00 ..... 10 oz glass 5.00

**Non-Alcoholic** O'Douls..... 4.00  
 Clausthaler ..... 5.00  
 Ginger Beer..... 4.00

**Salmon Creek House Wine** ..... glass 6.00..... 1/2 litre 12.00..... litre 22.00  
 Cabernet Chardonnay Merlot White Zin Pinot Grigio

*See Wine List for Additional Wine & Champagne by the Bottle*



*Ask about our private banquet room.  
 Accommodates up to 60 guests.  
 Banquets, parties, special occasions.  
 No additional room charges.*



# The Willo Story

In 1947 Bill Davis, a retired Naval Lt. Commander purchased a surplus WWII Quonset hut from the Navy. The hut was disassembled and transported to this site where it was reassembled and opened as Bill Davis's Hut, a popular watering hole for the lumber and mining workforce. In 1950 Wilma Kenney leased the Hut from Bill Davis and it was renamed Wilma's Hut. Wilma sold sandwiches, hot lunches, beer and soft drinks to the logging truck drivers as they roared up and down Hwy. 49. She subsequently purchased the property and leased the hut to a local couple named Smokey and Smitty and it became The Hut.

In 1963 Bob and Peggy Tucker purchased The Hut and renamed it Tuck's Hut. With a truck load of lumber from a local mill they enlarged the bar and added a covered structure on the east side where they built a grill pit and served hamburgers through the window to the bar patrons. A Gold Miner's special (burger and a beer) cost 60 cents. In 1969 the Tuckers leased the property to a local tavern owner, Frank Williams who was forced to relocate the Willo Bar he then owned on the Grass Valley Hwy. to make room for the freeway. He partnered with Veda Folden who with the help of her husband and brothers converted the covered structure into the main dining room and the Willo

Steakhouse was born. The banquet room was added in 1973.

In 1976 Ken and Jeannie Hiebert bought and combined the bar and restaurant operations as well as purchased the property (still owned by Peggy Tucker). They operated it for 26 years before selling it to the current owners, Mike Byrne and Nancy Wilson. Your current hosts are committed to preserving the California roadhouse heritage of The Willo featuring its award winning signature choice New York Steaks carefully aged and cut daily from Midwestern beef striploin. The Willo has served over 1,000,000 choice New York Steaks. It's no wonder our grill cooks know how to cook a great steak. Many folks though the decades have asked why the Willo has no "w" on the end (Willow)??? The Willo is a combination of old Frank Williams last name and his wife's first name Lola. Whether you order our signature steak dinner or one of our other fine entrees you can be assured everything is prepared here on site from scratch with the finest ingredients. Thank you for joining us and allowing us to serve your dining pleasure, your banquet or other special event needs.

"Meat" you at The Willo  
 Mike and Nancy