Book Your Banquets Here (530) 265-9902

The Willo

WELCOMES YOU FOR DINNER

~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.)* 33.00
- *Medium (Approx. 12 oz.)* 40.00
- *Large (Approx. 16 oz.)* 49.00

RIBEYE* *(Approx. 14 oz.)* 49.00

ST. LOUIS RIBS 1/2 RACK* *(Pork)* 30.00

HALF CHICKEN* *(Non GMO)* 27.00

SMOKED PORK CHOP* *(Thick Cut Approx. 14oz.)* 27.00

GRILLED CATFISH* 23.00

GRILLED ALASKAN HALIBUT* *(Approx. 6 oz.)* 37.00

GARDEN BURGER *(Vegetarian)* 19.00

HOUSE SALAD AND BEAN PLATE WITH GARLIC BREAD & ICE CREAM 16.00

ADD $1.00 TO EACH TO GO DINNER

MONDAY NIGHT ONLY (WHILE THEY LAST):

1/2 LB 70% GROUND NEW YORK/RIB-EYE/30% GROUND CHUCK BURGER DINNER* 25.00

No Monday Night Burgers To Go *ala carte* 21.00

CHILDREN UNDER 12 HAMBURGER DINNER* 18.00
With Salad, Beans or Chips & Scoop of Ice Cream
ala carte 14.00

~ SIDE ORDERS ~

CHEESE - TILLAMOOK SHARP CHEDDAR OR PEPPER JACK 2.00
BAKED POTATO 3.50
BOWL OF RANCH BEANS 3.00
HOUSE SALAD Bowl 6.50 ..... Plate 9.50
MIXED GREEN SALAD Bowl 8.00 ..... Plate 11.00
GARLIC BREAD (1 ROLL) 1.25
SCOOP OF ICE CREAM 2.50

~ DRINKS ~

COFFEE, HOT TEA OR ICED TEA 3.00
MILK ..... No Refills 8 oz 3.00 ..... 12 oz 4.00
HOT CHOCOLATE ..... No Refills 3.00
KIDS JUICE Orange or Cranberry ..... No Refills 8 oz 3.00
SODAS 4.00
Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Mr Pibb, Lemonade, Arnold Palmer
SHIRLEY TEMPLE, ROY ROGERS ..... No Refills 5.00

PARTIES OF 8 OR MORE NO SEPARATE CHECKS PLEASE - 2 CREDIT CARDS PER CHECK ONLY
Visa / Mastercard Accepted - 3% surcharge will be added to all credit card purchases • NO CHECKS
CLOSED JULY 4TH, THANKSGIVING, CHRISTMAS & NEW YEAR'S DAY
SUPERBOWL SUNDAY BAR OPEN - RESTAURANT CLOSED

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**

11/26

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 Especial	Lagunitas IPA
Modelo Negra	Heineken	
Stella Artois	Blue Moon	

WHITE CLAW HARD SELTZER.... 5.00

Raspberry	Mango

GOLDEN STATE HARD CIDER

Mighty Dry.....6.00

Radical Paradise.....7.00

On Tap 805 or Sierra Nevada Pale Ale ..... Pint 6.00 ..... 64 oz Pitcher 22.00

Non-Alcoholic

Coors Edge..... 4.00

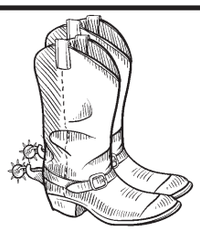
8zero5 ..... 5.00

Ginger Beer..... 4.00

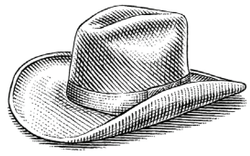
Salmon Creek House Wine .....glass 6.00..... 1/2 litre 12.00.....litre 22.00

Cabernet Chardonnay Merlot White Zin Pinot Grigio Pinot Noir

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.



The Willo Story

In 1947 Bill Davis, a retired Naval Lt. Commander purchased a surplus WWII Quonset hut from the Navy. The hut was 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 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, Smokey and Smitty and it became The Hut.

In 1963 Bob and Peggy Tucker purchased The Hut and renamed it Tuck's Hut. With 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, 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 The Willo for 26 years.

In 2002 The Willo was purchased by Mike Byrne and Nancy Wilson who embraced and grew the legacy of The Willo for the next 22 years always seeking to improve the dining experience. Land was purchased for more parking and a patio garden was added.

Your current hosts John and Christina Gemignani purchased the business and property in November 2024. John is 3rd generation Nevada County and Christina has been here since 1971, both have grown up with the Willo. We are proud to carry on the tradition of what The Willo means to Nevada County and for generations to come, by being 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 through 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. Thank you for joining us and allowing us to serve your dining pleasure.

Enter As Strangers ~ Leave As Friends

John and Christina