



95 Prescott Avenue, Monterey, CA 93940
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 Reservations: (831) 372-8880
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Hours of operation:

Lunch: 11:30 am to 4:30 pm
 Dinner: From 4:30 pm

How to Get Here

Highway 1 Northbound: (From Carmel, Pebble Beach etc.)

Take Pacific Grove Exit, **Highway 68 West** (Holman Highway) to Prescott Ave. there is a Safeway on the left. Turn right and follow all the way to the ocean. We are on the right.

Highway 1 Southbound: (From Santa Cruz, San Jose etc.)

Take Del Monte Exit (Presidio of Monterey) Head through town staying in the right lanes through tunnel. Veer right as you exit tunnel onto Foam St. Follow to Prescott Ave (look for Long's) and make a right, we're in the next block on the right.

Highway 68 Westbound: (From Salinas etc.)

Highway 68 merges onto Highway 1 Southbound. Stay in right lanes and exit immediately. At first traffic signal make a right onto Aguajito. At traffic signal (you should be looking at the ocean now) make a left onto Del Monte. Continue with Southbound directions above.



Lunch Menu

\$18.95 Per Person (plus tax and gratuity)



Entrees: (Please select Two for your menu)

- Grilled Chicken Sandwich on toasted Ciabatta roll with White Cheddar Cheese, Bacon, Lettuce and Tomatoes, French Fries
- Brisket Sandwich on a Sweet French Roll with Tomatoes, Watercress and Crispy Onions, French Fries
- Pulled Pork Sandwich served Memphis style with Apple-Jalapeño Coleslaw, Potato Salad
- Cobb Salad; Romaine and Iceberg Lettuces with Smoked Chicken, Applewood smoked Bacon, Tomatoes, Blue Cheese Crumbles, Green Onions and boiled Eggs tossed in a BBQ Ranch Dressing, Corn Bread Muffin
- Chicken Caesar Salad with Garlic Croutons and Parmesan Cheese & Corn Bread Muffin
- Hamburger or Cheeseburger, 1/2 pound Angus burger with Lettuce, Tomatoes, Red Onion and Kosher Dill Pickles, French Fries



Desserts: (Please select One)

- Granny Smith Apple-Walnut Turnover with Vanilla Ice Cream And Caramel Sauce
- Warm Chocolate Brownie Sundae with Vanilla Ice Cream, Chocolate and Caramel Sauce

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## Lunch Menu

\$21.95 per Person (plus tax and gratuity)



### Entrees: (Please select Two for your menu)

-BBQ Chopped Chicken Salad, Romaine and Radicchio, Smoked Chicken, Tomatoes, Cheddar Cheese, Pickled Black Beans, Cucumber, Fried Corn, Ranch Dressing drizzled with BBQ Sauce, Corn Bread Muffin

-Chicken Caesar Salad with Grilled Chicken Breast, Garlic Croutons and Parmesan Cheese, Corn Bread Muffin

-Willy's Two Meat Combo Platter; *choice of:* Beef Brisket, Pulled Pork, Links, Smoked Chicken, St. Louis Style Ribs, Served with Coleslaw and Smoked Baked Beans

-Dry-Rubbed Beef Brisket with Coleslaw and Smoked Baked Beans

-BBQ Oak Smoked Chicken with Mama's Boy BBQ Sauce, Pickled Corn Relish, Fresh Vegetables and Corn Pudding

-Zeke's Fried Chicken with Mashed Potatoes, Fresh Vegetables and Country Gravy



### Desserts: (Please select One)

- Warm Chocolate Brownie Sundae with Vanilla Ice Cream, Chocolate and Caramel Sauces

Cinnamon-Pecan Bread Pudding with Candied Pecans and Caramel Sauce

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Three Course Lunch Menu

\$28.95 per Person (plus tax and gratuity)



Salads: (Please select One for your menu)

-Garden Salad, Iceberg & Baby Lettuce with Tomatoes, Garlic Croutons and Golden Balsamic Vinaigrette

-Willy's Caesar Salad, Romaine Hearts with Caesar Dressing, Garlic Croutons & Parmesan Cheese



Entrees: (Please select Two for your menu)

Willy's Two Meat Combo Platter, choice of beef brisket, Pulled Pork, Links, Smoked chicken, St. Louis Style Ribs, with Coleslaw and Smoked Baked Beans

-Dry-Rubbed Beef Brisket with Coleslaw and Smoked Baked Beans

- 1/2 Rack Apple-Rubbed St. Louis-Style Spareribs, with Potato salad & Coleslaw

-BBQ Oak Smoked Chicken with Mama's Boy BBQ sauce, Pickled Corn Relish, Fresh Vegetables and Corn Pudding

-Zeke's Fried Chicken with Mashed Potatoes, Fresh Vegetables and Country Gravy

-Oak-Grilled Brown Sugar and Pepper Glazed Salmon Filet with Vegetarian Dirty Rice, Fresh Vegetables

-Willy's Braised Pot Roast, with Beets, Baby Carrots, Peas and Mashed Potatoes



Desserts: (Please select One)

-Warm Chocolate Brownie Sundae with Vanilla Ice Cream, Chocolate and Caramel Sauces

-Granny Smith Apple-Walnut Turnover with Vanilla Ice Cream And Caramel Sauce

Cinnamon-Pecan Bread Pudding with Candied Pecans and Caramel Sauce

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**Two Course Dinner Menu**  
 \$27.95 per Person (plus tax and gratuity)



**Entrees:** (Please select Two for your menu)

- BBQ Oak Smoked Chicken with Mama's Boy BBQ sauce, Pickled Corn Relish, Fresh Vegetables and Corn Pudding
- Oak-Grilled Brown Sugar and Pepper Glazed Salmon Filet with Vegetarian Dirty Rice, Fresh Vegetables
- Apple-Rubbed St. Louis Style Sparerib & Beef Brisket Platter With Coleslaw and Smoked Baked Beans
- Country Fried Rib eye Steak with Creamy Sausage Gravy, Fresh Vegetables and Mashed Potatoes
- Willy's Braised Pot Roast, with Beets, Baby Carrots, Peas and Mashed Potatoes
- Gene's Housemade Brisket-'n-Pork Sausage on Red Bean Risotto with braised Collard Greens



**Desserts:** (Please select One)

- Warm Chocolate Brownie Sundae with Vanilla Ice Cream, Chocolate and Caramel Sauces
- Granny Smith Apple-Walnut Turnover with Vanilla Ice Cream And Caramel Sauce

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Three Course Dinner Menu
 \$33.95 per Person (plus tax and gratuity)



Salads: (Please select One for your menu)

- Garden Salad, Iceberg & Baby Lettuce with Tomatoes, Garlic Croutons and Golden Balsamic Vinaigrette
- Willy's Caesar Salad, Romaine Hearts with Caesar Dressing, Garlic Croutons & Parmesan Cheese



Entrees: (Please select Two for your menu)

- Two Meat Combo Platter; *choice of:* Beef Brisket, Pulled Pork, Links, Smoked Chicken, St. Louis Style Ribs, Coleslaw and Smoked Baked Beans
- 1/2 Rack of Baby Back Ribs with Coleslaw and Smoked Baked Beans
- BBQ Oak Smoked Chicken with Mama's Boy BBQ sauce, Pickled Corn Relish, Fresh Vegetables and Corn Pudding
- 1/4 Rack Apple-Rubbed St. Louis Style Sparerib & Beef Brisket Platter with Coleslaw and Smoked Baked Beans
- Angus Top Sirloin Steak with Roasted Shallot and Peppercorn Reduction Mashed Potatoes and Fresh Vegetables

- Oak-Grilled Brown Sugar and Pepper Glazed Salmon Filet with Vegetarian Dirty Rice, Fresh Vegetables
- Coconut Fried Shrimp, Dirty Rice, Fresh Vegetables and Arkansas Apple Vinaigrette



Desserts: (Please select One)

- Warm Chocolate Brownie Sundae with Vanilla Ice Cream, Chocolate and Caramel Sauce
- Granny Smith Apple-Walnut Turnover with Vanilla Ice Cream And Caramel Sauce

Cinnamon-Pecan Bread Pudding with Candied Pecans and Caramel Sauce

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## Selections from our Wine List

(Full Wine List Available On Request)

|                    |                                                                                                            |       |
|--------------------|------------------------------------------------------------------------------------------------------------|-------|
| Bubbly             | Domaine Chandon, Brut, California .....                                                                    | \$43- |
| Sauvignon Blanc    | Morgan, Monterey .....                                                                                     | \$33- |
|                    | <i>~Light body, dry crisp citrus, passion fruit and melon flavor</i><br>Cypress, Central Coast .....       | \$26- |
| Chardonnay         | Estancia, Pinnacles Ranches, Monterey .....                                                                | \$30- |
|                    | <i>~Medium body, lots of tropical fruit with a long creamy finish</i><br>Chalone Vineyards, Monterey ..... | \$32- |
| Pinot Noir         | Mark West, California .....                                                                                | \$33- |
|                    | <i>~Light, Fruity and fun with rich cherry, strawberry and plum</i>                                        |       |
| Zinfandel          | Sobon Estate, Old Vines, Amador County .....                                                               | \$31- |
|                    | <i>~Rich raspberry, pepper and dark berries flavors, soft tannins</i><br>Beaulieu, Napa .....              | \$40- |
| Shyraz             | Penfolds, Koonunga Hill, Australia .....                                                                   | \$32- |
|                    | <i>~Full bodied, with plum, black cherry spice and soft tannins</i>                                        |       |
| Merlot             | Cedar Brook, California .....                                                                              | \$22- |
|                    | <i>~Light body, black cherry with smooth finish</i><br>Sterling, Napa .....                                | \$57- |
| Cabernet Sauvignon | Castle Rock, Alexander Valley .....                                                                        | \$27- |
|                    | <i>~Rustic flavors, red currant, soft tannins delightful wine</i><br>Rodney Strong, Sonoma County.....     | \$37- |
|                    | <i>~Graceful, very soft, elegant and velvety finish</i>                                                    |       |

Note: Prices Subject To Change



## A la Carte Appetizers

### Hot Passed Appetizers

(per piece price-Minimum of 20 pieces per item)

- Crispy calamari with Willy's Tartar Sauce/ \$1.95
- Broccoli and White Cheddar Cakes/ \$2.15
- Mini Smoked Pork Tostadas with Guacamole and Salsa Fresca/ \$2.95
- Crab and Shrimp Fritters with Lemon Garlic Aioli/ \$3.50
- Crispy Chicken Fingers with Monterey Mojo BBQ Sauce/ \$2.75
- Smokehouse Quesadillas with Smoked tomato and Jicama Salsa
  - With Smoked Chicken/ \$8.95
  - With Beef Brisket/ \$9.95
  - With Pulled Pork/ \$9.95
 (each quesadilla is 6 pieces)
- Roasted Mushrooms stuffed with hand made sausage and dried Jack Cheese/ \$2.95
- Grilled Shrimp wrapped in bacon with Arkansas Apple Dip/ \$3.95
- BBQ Brisket Toastettes/ \$2.95
- Mini Willy's Sliders
  - With BBQ Brisket, crispy Onions/ \$3.95
  - With Pulled Pork and Apple jalapeno Cole Slaw/ \$3.50
  - With Sausage , grilled onions ,Mustard mayonnaise/ \$3.50
  - With smoked Bacon, Tomato, lettuce and BBQ Mayonaise/\$2.95
- **(sit down)** Single Crab and Shrimp cake over Jicama Slaw and Lemon Aioli and Achiote Vinaigrette/ \$6.95
- **(sit down)** Bacon wrapped Shrimp(2) Skewer with Corn Pudding cake and BBQ Butter Sauce/ \$7.25
- **(Family Style sit down)** Willy's Combo Appetizer Platter (for 4 to 6) with full orders of Calamari, Crab and Shrimp cakes and Broccoli Fritters/ \$27.95