



**Willow Tree Restaurant of West Branch and Saginaw Present:  
Johnny Burke's Lucky 13 Entrees \$13 Served Daily 3-6 PM**

**Cherry Chicken Salad**- baby spinach topped with tricolored peppers, sundried cherries, mandarin oranges, red onions, grilled chicken breast and feta cheese. Served with cherry vinaigrette dressing

**Fresh Florida Grouper**- lightly dusted pan fried, served over steamed veggies and garlic redskin mashed potatoes and topped with lobster cream sauce

**Butterflied Shrimp**- half dozen tiger shrimp hand breaded with panko bread crumbs flash fried, served with fried potato wedges

**Baked Tilapia**- Baked with garlic butter, paprika, served with steamed veggies and topped with our bruchetta mix and feta cheese

**Fish and Chips**- North Atlantic Cod hand breaded with panko bread crumbs, flash fried, served with potato wedges

**Willow Tree Crab Cake**- Half pound of jumbo lump crab meat, pan fried, served over steamed vegetables and garlicky redskin mashed potatoes, topped with sun dried tomato butter cream sauce

**Shrimp & Shrooms** – Half dozen tiger shrimp sautéed with mushrooms and garlic cream, served on a bed of fettuccini pasta, topped with shaved parmesan cheese

**Shrimp Delilah**- Half dozen tiger shrimp, sautéed with mushrooms and marinara sauce, served over garlic parsley linguine, topped with shaved parmesan cheese

**Isabella Pasta**- Tricolored peppers, mushrooms, garlic, and roma tomatoes sautéed with extra virgin olive oil and a white wine sauce with shaved parmesan cheese served with toasted garlic cheese bread

**Raspberry Almond Chicken**- Tender Chicken breast lightly dusted and pan fried, served over steamed vegetables and redskin mashed, topped with hot raspberry sauce and toasted almonds

**Chicken Scaloppini Picata**- Tender chicken breast, lightly dusted and sautéed in olive oil with capers, and a garlic lemon butter white wine sauce served over garlic linguine

**Beef Tenderloin Tips**- sautéed in olive oil with tri colored peppers, onions, and mushrooms; with a cabernet sauvignon sauce served over steamed vegetables and garlic redskin mashed potatoes

**Slow Roasted Pork Loin**- Seasoned pork loin served over vegetables and mashed redskins with wild mushroom sauce

All above entrees served with soup de jour or house wedge salad.

No substitutions please!

Must be seated before 6PM to qualify.