

William B's[®]

STEAKHOUSE

Appetizers

Jumbo Prawn Cocktail

Poached jumbo Prawns served with homemade Cocktail and Remoulade Sauce 13

Oysters Rockefeller

Our version of the southern favorite 12

Escargot Bourguignonne

French Burgundy Snails cooked in a rich roasted Garlic Butter 10

Bacon Wrapped Scallops

Pan seared Bacon Wrapped Scallops, served with an Herbed Beurre Blanc 15

Chilled Seafood Platter

Fresh Crab Legs, Lobster, Oysters and Shrimp, served chilled with Cocktail & Mignonette sauce Market Price

Crab Cakes

Jumbo Lump Crab meat served with a duo of Lobster & whole grain Mustard Beurre Blanc 14

Prime Stuffed Mushrooms

Domestic Mushroom caps stuffed with Prime Rib and fresh Mushroom Duxelles 10

Fried Calamari

Fresh battered then lightly fried, served with a Tomato Caper and Cocktail Sauces 11

Crab Cocktail

Colossal Lump Crab served with a Whole Grain Mustard Beurre Blanc and homemade Cocktail Sauce 13

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STEAKHOUSE

Soup

French Onion Soup Gratinee

A rich Broth infused with caramelized Onions and Sherry, topped with Swiss Cheese 8

Lobster Bisque

Velvety Cream and finished with Brandy 9

Soup of the Day

Freshly made with seasonal Ingredients 7

Salad

House

Boston Bibb Lettuce, Radicchio, Cucumber and Tomatoes 5

Caesar

Served with Parmesan Tules and creamy Caesar Dressing 8

William B's "Wedge"

Served with chilled Iceberg, Bacon, diced Tomato, Red Onions and Maytag Bleu Cheese 9

Tomato Mozzarella

Bufala Mozzarella, Beef Steak Tomato, roasted Pepper Melange and drizzled with Balsamic Reduction and Basil infused Olive Oil 9

Chopped Salad

Fresh seasonal Vegetables mixed in our house Lettuce blend, tossed with your choice of Dressing 9

Accompaniments

Smashed Potato 8

Baked Potato 8

Sweet Potato 8

Potatoes Au Gratin 8

Sautéed Baby Portobello 8

Creamed Spinach 8

Grilled Asparagus 8

Cheddar Bacon Potato Tots 7

Steak Fries 8

Lobster Macaroni and Cheese 9

Fresh Green Beans enhanced with Bacon and Onion 8

Steamed Broccolini 8

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STEAKHOUSE

House Specialties

Niman Ranch Pork Chop

14 oz Pork Chop served with Apple Raisin Chutney 26

Braised Short Ribs

House made braised Short Ribs served with Red Pepper Mashed Potato 29

Baked Stuffed Shrimp

Jumbo Prawns stuffed with a Lump Crab mixture and a light Lemon Beurre Blanc 26

Veal Milanese

Milk fed 10 oz Veal Chop, encrusted with Parmesan Bread Crumbs, pan fried and served with Arugula, vine ripened Tomatoes and Lemon Dressing 36

Charleston Lamb Chop

Tender young Lamb, sliced to a single bone, served with red Pepper Mashed Potatoes, red Wine Demi 35

Filet and Fried Shrimp

Our petite Filet Mignon, accompanied with three butterfly, breaded Jumbo Shrimp 49

Surf and Turf with Lobster

Our Petite Filet Mignon and a five ounce Lobster Tail 49

Surf and Turf with King Crab legs

Our Petite Filet Mignon and one pound King Crab Legs 53

Philadelphia Steak and Smashed Potatoes

Tender Skirt Steak grilled and layered over Smashed Potatoes with a California red Wine Reduction 21

Shrimp Scampi Linguini

Sautéed jumbo Prawns in a Tomato Garlic Butter Sauce 23

Cioppino

A selection of seasonal fresh Fish, Clams, Mussels, Shrimp, in a Tomato & Lobster broth and served over Linguini 32

Chicken and Crab Francaise

12 oz Chicken Breast, lightly battered in Parmesan and fresh Herbs, topped with lump crab & lemon butter served over Angel hair Pasta 24

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STEAKHOUSE

Steaks

Center cut Filet Mignon "Aged 28 days"

7 oz 33 10 oz 39

10 oz Ribeye cap Steak 38

16 oz Prime New York Strip 42

18 oz Bone in Cowboy Ribeye Steak 34

20 oz Kansas City Bone-In Strip Steak 39

24 oz Porterhouse 42

16 oz Slow Roasted Prime Rib

Served with Yorkshire Pudding, Au Jus and Horseradish Cream 26

Enhance the flavor of your Steak selection

Béarnaise 5 Green Peppercorn Sauce 5

Seafood

Cedar Plank Salmon

Center cut Salmon baked on a Cedar Plank, served with a Lemon Butter Sauce 21

Parmesan Encrusted Walleye Pike

Sautéed Pike served over wilted Spinach, parsleyed Potato in a Lemon Butter Caper Sauce 25

Thai Style Chilean Sea Bass

Served with Jasmine Rice & Cucumber Salad 29

Australian Cold Water Lobster Tails

Twin 5 Ounce Lobster Tails 39

Trio 5 Ounce Lobster Tails 51

New England Lobster Pie

Our version of the New England Classic 29

Alaskan King Crab Legs

One Pound 39

Two Pounds 69

Lake Perch

Prepared to order broiled ,sautéed, fried, served with a Citrus Remoulade 19