

William B's

STEAKHOUSE

Appetizers

Jumbo Prawn Cocktail	\$12
Poached Jumbo Prawn's over Peppar Vodka Cocktail Sauce	
Caper Dusted Scallops	\$11
Pan Seared Diver Scallops on Smoked Tomato Sauce with Pancetta Threads	
Petit Crab Pot Pie	\$15
Delicate Lump Crabmeat Laced with a Creamy Garlic Herb Butter Enrobed in Flakey Pastry Crust	
Braised Beef Short Ribs	\$7
Short Ribs Slow Simmered in a Flavorful Sauce over Smoked Cheddar Cheese Polenta	
Colossal Lump Crab	\$16
Chilled Blue Crab in Crisp Rice Chip with Twin Sauces and Wasabi Caviar	
Forest Mushroom Cassoulet	\$7
Seasoned Wild Mushrooms and Northern Beans Served inside an Acorn Squash	
Oysters Rockefeller	\$10
The Classic Version of the Southern Favorite	
Escargot Bourguignonne	\$10
French Burgundy Snails Cooked in a Rich Roasted Garlic Butter	
Blue Crab Cakes	\$13
Sautéed Crab Cakes over Mesclun Salad with Creole Mustard Hollandaise	

Salad

William B's House Salad	\$5
English Cucumbers Cherry Tomatoes Accentuate a Bouquet of Spring Lettuces	
Classic Caesar	\$7
Crisp Romaine Hearts Coated in House Made Dressing with Classic Accompaniments	
Heirloom Tomato and Petit Fresh Mozzarella	\$7
Wedges of Tomatoes Surround Fresh Mozzarella and Red Onions Drizzled with Balsamic Syrup	
Apple and Baby Spinach	\$6
Seasonal Apples Layered with Baby Spinach Coated in Brandied Bacon Dressing	
Wedge Salad	\$6
Chilled Iceberg Lettuce Wedge Topped with Crispy Bacon, Diced Tomatoes, Red Onions and Maytag Blue Cheese	

Soups

French Onion Soup Gratinee	\$6
A Rich Broth Infused with Caramelized Onions and Sherry, Capped with Swiss Cheese	
Lobster Bisque	\$7
Velvety Cream Base and Rich Lobster Flavor Laced with Brandy	
Soup Du Jour	\$5
Freshly Made with Seasonal Ingredients	

Steaks

Center Cut Filet Mignon	\$29 (7oz) \$35 (10oz)
Bone in Cowboy Rib Eye Steak	\$30 (18oz)
Prime New York Strip	\$34 (16oz)
Slow Roasted Prime Rib of Beef	\$25 (16oz)
Hand Carved Beef Served with classic Yorkshire pudding, Au Jus and Horseradish Cream	
Porterhouse	\$48 (32oz)

Upgrade your Steak selection with one of the following:
Roasted Shallot Demi, Green Peppercorn sauce,
Traditional Béarnaise, Rosemary Cabernet Butter

House Specialties

William B's Beef Medallions	\$30
Pan seared Tenderloin of Beef on Roasted Cipollini onion Marmalade topped with Straw Potatoes	
Slow Oven Roasted Half Chicken	\$16
Organically raised chicken roasted to a moist perfection over a mélange of oven roasted vegetables drizzled with natural reduction	
Peppered Pork Porterhouse	\$17
Pepper dusted, pan seared center cut Porterhouse with Jack Daniels pan sauce with Smashed Garlic Yukon Potatoes	
Surf and Turf	
Our petite filet paired with your choice of:	
One Pound Alaskan King Crab Legs	\$45
Australian Lobster Tail	\$50
Roasted Rack of Lamb	\$32
Herb Crusted Lamb Rack with Straw Potatoes and Honey Balsamic Onions	

Seafood Selections

Char Grilled Wild Salmon	\$27
Fresh Atlantic Salmon Simply Seasoned and Grilled to Accentuate it's Natural Flavor	
Sautéed Snapper with Shellfish Beurre Blanc	\$35
Gulf Red Snapper in a Chardonnay Cream Sauce topped with Sautéed Crab	
Australian Lobster Tail	\$39
Broiled To Perfection and Served with Drawn Butter (Single Tail)	
Alaskan King Crab Legs	\$39
1½ Pounds of King Crab, Split, Steamed and Served with Drawn Butter	
Lake Perch	\$16
Dipped in a Batter, Fried and Served with a Citrus Remoulade	

Pasta

Potato Gnocchi with Beef and Tomato Ragout	\$12
Potato Pasta and Slow Roasted Beef Enveloped in a Hearty Tomato Sauce	
Shrimp Scampi Linguini	\$19
Sautéed Prawns and Tomatoes in a Garlic Butter Sauce	
Chicken Carbonara	\$12
Grilled Chicken Breast and Fettuccini Pasta in Prosciutto Parmesan Cream	
Pasta of the Day	\$16
Chef's creation using the freshest ingredients	
Accompaniments	\$6
Smashed Garlic Yukon Potatoes, Baked Potato, Baked Sweet Potatoes, Potatoes Au Gratin, Sautéed Baby Portobello's, Fire roasted Cream Corn, Creamed Spinach, Wild Rice Pilaf, Smoked Cheddar Cheese Polenta, Broiled Asparagus, Steamed Broccoli, Caramelized Cipollini Onions	

Subject to change without notice.