

# William B's<sup>®</sup>

## STEAKHOUSE

### Appetizers

#### *Jumbo Prawn Cocktail*

*Poached Jumbo Prawns, served with homemade Cocktail and Remoulade Sauce 17*

#### *Oysters Romano*

*Blue Point Oysters baked with Romano Cheese, Sherry, Cream & Panko Bread Crumbs 15*

#### *Oysters on the Half Shell*

*Fresh seasonal selection, Shallot Mignonette, Cocktail Sauce*

*1/2 Dozen 14*

*1 Dozen 28*

#### *Escargot Bourguignonne*

*French Burgundy Snails cooked in a rich roasted Garlic Butter 12*

#### *Crab Cakes*

*Jumbo Lump Crab meat served with a duo of Lobster and Whole Grain Mustard Beurre Blanc 18*

#### *Bacon Wrapped Scallops*

*Pan Seared Bacon Wrapped Scallops, served with an Herbed Beurre Blanc 18*

#### *Chilled Seafood Platter*

*Fresh Crab Legs, Lobster, Oysters and Shrimp, served chilled with Cocktail and*

*Mignonette sauce 55*

#### *Prime Stuffed Mushrooms*

*Domestic Mushroom Caps stuffed with Prime Rib and fresh Mushroom Duxelles 12*

#### *Asian Pork Belly*

*Pan seared, served over Sweet Potato mash, topped with a Honey, Soy & Sesame Glaze 10*

#### *Colossal Crab Cocktail*

*Served with a Spicy Remoulade and Tomato Horseradish 22*

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### Soup

*French Onion Soup Gratinee*

*A rich broth infused with caramelized Onions and Sherry, topped with Swiss Cheese 9*

*Lobster Bisque*

*Velvety cream and finished with Brandy 11*

*Soup of the Day*

*Freshly made with seasonal ingredients 8*

### Salad

*House*

*Boston Bibb Lettuce, Radicchio, Cucumber and Tomatoes 6*

*Caesar*

*Chopped Romaine served with Parmesan Tulle and creamy Caesar Dressing 9*

*William B's "Wedge"*

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

*Chopped Salad*

*Fresh seasonal Vegetables mixed with our In House Lettuce Blend tossed with your choice of Dressing 9*

*Beefsteak Tomato & Onion*

*Sliced Beefsteak Tomato, Red Onions, crumbled Bleu Cheese, drizzled with Balsamic and Basil infused Olive Oil 9*

### Accompaniments

*Smashed Potato 8*

*Baked Potato 8*

*Sweet Potato 8*

*Potatoes Au Gratin 8*

*Honey & Brown Sugar Glazed Brussel Sprouts with Apples 8*

*Grilled Asparagus 8*

*Steak Fries 8*

*Lobster Macaroni and Cheese 9*

*Fresh Green Beans enhanced with Bacon and Onion 8*

*Burgundy Mushrooms 8*

*Grilled Onions 8*

*Vegetable Risotto 8*

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### *House Specialties*

*Blackened Pork Tenderloin*

*Grilled Sweet Potato, angry Pineapple Salsa, Bourbon Glaze 27*

*Braised Short Ribs*

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

*Filet and Stuffed Shrimp*

*Our Petite Filet Mignon, accompanied with three butterfly Jumbo Shrimp stuffed with Crab 54*

*Surf and Turf with Lobster*

*Our Petite Filet Mignon and a Cold Water Lobster Tail 59*

*Seafood Risotto*

*Sautéed Jumbo Shrimp, Lobster & Arborio Rice tossed in a creamy Cheese Alfredo 30*

*Veal Marsala*

*Sautéed Mushrooms, Herb Parpadelle, Marsala Wine demi-Glaze 32*

*Veal Picatta*

*Yukon Gold Mashed Potato, Lemon Caper Beurre Blanc 32*

*Beef Wellington*

*Topped with Wild Mushrooms, wrapped in a flaky Crust, served with seasonal fresh Potato & Vegetable finished with a red Wine demi-Glaze 42*

*Lobster Fettuccini*

*Jumbo Shrimp and Lobster sautéed with Garlic, flamed with Brandy and finished with a spicy Tomato Cream 29*

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### Steaks

*Center Cut Filet Mignon "Aged 28 days"*  
7 oz. 36      10 oz. 45

*16 oz. Prime New York Strip Steak 59*

*18 oz. Bone-in Cowboy Ribeye Steak 49*

*24 oz. Porterhouse 51*

*16 oz. Slow Roasted Prime Rib*  
*Served with Yorkshire Pudding, Au Jus and Horseradish Cream 30*

*Upgrade your Steak selection with one of the following Classic Steakhouse Sauces*  
*Sauce Bearnaise, Bordelaise, or Peppercorn 5*

### Seafood

*Cedar Plank Salmon*  
*Center Cut Salmon baked on a Cedar Plank, served with a Lemon Butter Sauce 26*

*Thai Style Chilean Sea Bass*  
*Served with Jasmine Rice and Cucumber Salad 35*

*Australian Cold Water Lobster Tails*  
*Twin Cold Water Lobster Tails 50*

*Alaskan King Crab Legs*  
*One Pound 52*  
*Two Pounds 95*

*Parmesan Encrusted Walleye Pike*  
*Sautéed and served over wilted Spinach, parsley'd Red Potatoes in a Lemon Caper Butter Sauce 29*

*Baked Stuffed Shrimp*  
*Jumbo Prawns stuffed with a Lump Crab mixture and a light Lemon Beurre Blanc 32*

*Patrick Cullars, Steakhouse Manager and Sommelier*