





APPETIZERS

Cactus Onion Blossom Tempura dipped and deep-fried crispy, served with a zesty dipping sauce.	8
Billy's Coconut Battered Chicken Tenders Mouth watering strips of chicken dipped in a light coconut batter, fried to perfection and accompanied with a spiced mango chutney.	8
Shrimp Cocktail Jumbo shrimp served with a traditional cocktail sauce or a spicy remoulade sauce.	12
Tequila Grilled Shrimp Jumbo shrimp marinated in hot chilis, tequila and lime, served hot off the broiler.	12
*Oysters on the Half Shell 1/2 Dozen 10 1 Dozen 15	
*Fire and Ice Seafood Platter (*for two people) Tempura shrimp, Tequila shrimp, chilled split Alaskan king crab legs and oysters on the half shell.	22

SALADS & SOUPS

House Salad Mixed field greens, cherry tomato, sliced cucumbers, black olives, red onion and home style croutons, served with your choice of dressing	5
Caesars Salad Crispy Romaine lettuce tossed with home style croutons, shredded parmesan cheese and our special Caesar dressing.	8
Make it a Shrimp Caesar	14
Make it a Chicken Caesar	12
Mozzarella Tomato Salad Slices of fresh mozzarella & vine ripened tomato with basil & balsamic glaze	9
Onion Soup Caramelized onions in a rich broth topped with a home style crouton and melted Swiss cheese	6
Lobster Bisque Traditional style, rich & creamy garnished with lobster meat	7
Soup du Jour Ask your server about the featured soup made fresh daily	5

*Ordering undercooked foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish can increase the risk of food borne illnesses.

Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

BILLY BOB'S BEEF SELECTION

Midwest corn fed beef aged to perfection, superbly seasoned and grilled to your liking.
 Below entrees served with a choice of fresh house salad or soup of the day, yukon gold roasted garlic mashed potatoes, baked potato, jumbo yam or house rice.

***Filet Mignon** Tenderloin, the most desirable cut of beef.
 8 Ounce24
 12 Ounce29

***Rib Eye Steak** Cut from the rib roast, for the hearty appetite.
 16 Ounce28
 24 Ounce Bone-in32

***New York Steak** The standard in steaks.
 14 Ounce26

***Porterhouse Steak** The Billy Bob's Signature.
 20 Ounce30
 40 Ounce44

***Prime Rib of Beef** Perfectly seasoned, slow oven roasted, carved as ordered.
 Bone-in 20 Ounce cut27
 Off the bone 12 Ounce Cut23

Try one of the following sauces to compliment your steak..... 3

Béarnaise Sauce	Bourbon Garlic Sauce
Madagascar Peppercorn Sauce	Bordelaise Sauce

MAKE IT A SURF & TURF

Add one of the following to your beef selection.

Lobster Tail

Enhance any entrée with a cold water Australian lobster tail..... Market Price

1 3/4 Pounds of Crab Legs

Add our sweet Alaskan King Crab legs to any entrée. Market Price

Shrimp

Add any of the following: tequila shrimp, tempura shrimp or scampi shrimp 10

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BILLY'S SPECIALTIES

Below entrees served with a choice of fresh house salad or soup of the day, yukon gold roasted garlic mashed potatoes, baked potato, jumbo yam or house rice.

*Beef Medallion Trio

Three medallions of filet mignon grilled to perfection, topped with sauce béarnaise, Madagascar peppercorn and bourbon garlic sauces 25

Slow Basted Baby Back Pork Ribs

Tender and juicy baby back ribs basted in Billy's famous bourbon BBQ sauce. Full Rack 24
Half Rack 17

*New York Steak Skillet

Ten ounce steak marinated in bourbon then charbroiled. Served with sautéed mushrooms, onion, roasted garlic & bourbon sauce..... 18

*Center Cut Lamb Chops

New Zealand lamb chops, marinated in rosemary, garlic and spices. Grilled to your specifications. 30

Pork Porterhouse

Tender center cut pork marinated in chef's special spices then seared. Served with roasted apple compote. 18

Lemon & Herb Crusted Chicken

Boneless breast of chicken dusted in fresh herbs and bread crumbs, with a lemon caperberry sauce. 18

Linguine Alfredo

Pasta tossed in rich parmesan cream sauce. Excludes choice of potato. 17
Add grilled chicken breast4 Add grilled shrimp6

SEAFOOD SPECIALTIES

Served with your choice of soup or salad, potato or rice.

Garlic Shrimp Scampi

Jumbo gulf shrimp sautéed with white wine, lemon, garlic and cream. Served over linguine pasta. Potato or rice excluded.25

Fresh Atlantic Salmon Filet

Broiled to perfection and served with our tangy & dijon mustard dill sauce.22

Alaskan King Crab Legs

1 3/4 pounds of Alaskan king crab legs split and steamed to perfection. Served with hot drawn butter and lemon..... Market Price

Australian Lobster Tail

An 8oz. Australian lobster tail lightly spiced and cooked to perfection. Served with hot drawn butter and lemon..... Market Price

SIDEWINDERS...\$5

Loaded Baked Potato - sour cream, butter, chives, bacon & cheddar cheese

Baked Jumbo Yam - whipped butter & brown sugar

Steak Fries - thick cut Idaho potatoes fresh fried

Steamed Jasmine Rice - sticky white rice

Roasted Garlic Asparagus - buttery tender spears sautéed in butter and lightly seasoned

Seasonal Mixed Veggies - sautéed in butter and lightly seasoned

Sautéed Mushroom - button mushrooms in white wine, garlic & butter

\$8 dollar charge to split entrees, includes soup or salad & choice of potato