### **Starters**

Cactus Onion Blossom	9
Tempura dipped and deep-fried, served with remoulade sauce	
Spinach Artichoke Dip	10
Warm cream cheese with spinach and artichokes, served with crostini and chips	
Seafood Tower for Two*	38
Jumbo shrimp, crab claws, oysters on the half shell and king crab legs with dipping sauces.  Each Additional Serving	14
Traditional Shrimp Cocktail With a tangy cocktail sauce	12
<b>Tequila Lime Shrimp</b> Prawns marinated in tequila, lime and hot chili spice, broiled over an open flame	14
Seared Scallops*  Drizzled with a citrus balsamic reduction	14
Crab Stuffed Mushrooms  Baked mushroom caps with lump crab stuffing, topped with Romano cheese	12
Crab & Avocado Stack	14
Lump crab, fresh chunks of avocado and micro greens drizzled with mango puree	
Crab Cakes Lump crab meat lightly breaded and pan fried, drizzled with a spicy aioli	14
Oysters on the Half Shell* (6)  Baker's Dozen	15 28
Oysters Rockefeller* (6)	18
Traditional and memorable	
Fried Calamari Lightly breaded calamari rings and tentacles, tossed with fresh garlic, chopped parsley and Romano cheese, fried golden brown	11
Escargot	11

Sales tax not included in price

Helix snails in herbed garlic butter

# Soups & Salads-

French Onion	8
Caramelized onions in a rich broth topped with a home style crouton and melted Swiss cheese	
Featured Bowl Soup Du Jour	5
Prepared Fresh Daily	
Caprese Salad	10
Layered Roma tomatoes, fresh basil, and mozzarella cheese, drizzled with olive oil, balsamic reduction and crisp greens	
Classic Spinach Salad	9
Baby spinach, egg, red onion, and mushrooms with hot bacon dressing	
House Garden Salad	6
The Wedge	9
Crisp iceberg lettuce, sliced green onions, bleu cheese crumbles, chopped tomatoes, red onion and roasted garlic	
Caesar Salad	9
Crisp Romaine tossed with a creamy anchovy dressing and shredded Romano cheese	
Add Chicken to any Salad 4	
Add Shrimp to any Salad 8	

## Sidewinders-

Sautéed Button l	Mushrooms 8
<b>Roasted Garlic Asp</b>	aragus Spears 7
Roasted Garlic Mas	shed Potatoes 6
Loaded Baked Potato 8	Idaho Steak Fries 6
Baked Jumbo Yam 6	Creamed Spinach 7

# Billy's Specialties

Served with choice of our featured soup or salad and rice pilaf, roasted garlic mashed or baked potato

<b>Chicken Marsala</b> Lightly seasoned breast sautéed with fresh mushrooms, finished with Marsala wine demi-glace	l			19
<b>Hickory Chicken</b> Boneless grilled breast brushed with hickory BBQ sauce, topped with caramelized onions and crisp bacon bits	ı			18
<b>Chicken Oscar</b> Pan seared breast topped with crabmeat, asparagus spears and Béarnaise sauce				24
Baby Back Ribs Tender and juicy basted in Billy's bourbon BBQ sauce	Full Rack	25	Half Rack	18
BBQ Ribs & Chicken Combo  Half rack ribs with BBQ hickory chicken breast				22
	ken Breast		Add Shrimp	18
Seafood Specia Served with choice of our featured soup or salad and rice pilaf, roas			or baked pota	nto
Garlic Shrimp Scampi  Jumbo prawns sautéed with white wine, lemon, garlic with a touch of cream, served over angel hair pasta	:			28
<b>Salmon Filet</b> Served with a tangy Dijon mustard dill sauce				27
<b>Diver Scallops*</b> Jumbo scallops seared golden brown, drizzled with a lemon beurre b	lanc			29
Cold Water Maine Lobster Tail				MP
Alaskan King Crab Legs Split legs steamed in their natural juices, ½ lb., 1 lb., 1½ lb.				MP

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## Steaks & Chops

We proudly serve Black Angus, known for its superior quality, tenderness and flavor.

Served with choice of our featured soup or salad and rice pilaf,
roasted garlic mashed or baked potato

#### **Prime Rib\***

A great American classic, perfectly seasoned and slow roasted

Queen Cut 27 King Cut 31

filet Medallions Oscar*			34
Two broiled medallions of tenderloin topped with crab meat, as	sparagus spears and Bé	earnaise sauce	
Steak Diane*			33
Center cut filet medallions, pan seared with sliced mushrooms	and flambéed with bra	ndy	
Bone-in Rib Eye*			42
The most juicy and flavorful cut			
New York Strip*			34
Naturally tender and one of America's favorite			
Porterhouse*			38
Billy Bob's signature steak for the hearty appetite			
Filet Mignon*	Generous Cut 44	Petite Cut	32
The heart of the tenderloin with exceptional marbling, taste and	d texture		
Pork Chop Bone-in*			29
Center cut, broiled to medium (unless requested otherwise)			
Lamb Chops*			39
New Zealand center cuts, marinated in rosemary, garlic and spi	ices		

#### **Make it a Surf & Turf**

Add to any Steak or Chop

Tequila Grilled Prawns 8 Cold Water Lobster Tail MP ½ lb. Alaskan King Crab Legs MP

#### **Sauces to Compliment 3**

Hollandaise / Béarnaise / Peppercorn / Bordelaise

Sales tax not included in price