

# APPETIZERS

## Cactus Onion Blossom

Tempura dipped, fried crisp and served with a zesty dipping sauce

## Spinach Artichoke Dip

Warm cream cheese with spinach and artichokes, served with crostini and chips

## Shrimp Cocktail

Large tender prawns served with traditional cocktail sauce or a spicy rémoulade sauce

## Escargot

Sautéed in butter and garlic with a dash of Pernod

9. **Tequila Grilled Shrimp** 12.

Prawns marinated in tequila, lime & hot chili spice, hot off the broiler

9. **Fried Calamari** 11.

Lightly battered and deep fried served with a spicy marinara sauce

**Oysters on the Half Shell\*** 12.

12. Half dozen gulf oysters with cocktail sauce and lemon

**Fire and Ice Seafood Platter\*** 28.

(for two people)

10. Chilled split Alaskan crab legs, tempura shrimp, tequila shrimp and oysters on the half shell. Designed to be shared!

# SALADS & SOUPS

## Wedge Salad

Iceberg lettuce served with red onion, tomato, roasted garlic and crumbled bleu cheese

## Caesars Salad

Crispy romaine lettuce tossed with home style croutons, shredded parmesan cheese and our special Caesar dressing

with shrimp 15.

with chicken 12.

## Caprese Salad

Slices of fresh mozzarella & vine ripened tomato with basil and balsamic glaze

9. **Classic Spinach Salad** 9.

Tender spinach with egg, red onion and mushroom with hot bacon dressing

**French Onion Soup** 7.

9. Caramelized onions in a rich broth topped with a home style crouton and melted Swiss cheese

**Soup du Jour** 6.

Ask your server about the featured soup made fresh daily

# BILLY BOB'S BEEF SELECTION

Aged Midwest corn-fed beef, seasoned and grilled to your liking\*

Entrees served with fresh house salad or soup of the day,  
Yukon Gold roasted garlic mashed potatoes, baked potato, yam or rice

**Filet Mignon\*** 35.  
**Petit Filet\*** 27.

The heart of the tenderloin,  
with exceptional taste and texture

**Rib Eye\*** 34.  
**Bone-In\*** 39.

A juicy flavorful steak that's  
second to none

**New York Strip\*** 28.

Naturally tender, this is one of  
America's favorite steaks

**Porterhouse\*** 38.

Billy Bob's signature steak for  
the hearty appetite

## Prime Rib\*

**Queen Cut** 26. **King Cut (Bone-In)** 30.

A great American classic, perfectly seasoned and slow oven roasted

## Housemade sauces to compliment your steak selection

Béarnaise, Bourbon Garlic, Madagascar Peppercorn, Bordelaise  
3.

# SURF & TURF

**Petit Filet\* & Cold Water Lobster Tail**

**Market Price**

Add to any steak

**Shrimp Scampi** 27.

**Alaskan King Crab** Market Price

**Lobster Tail** Market Price

\*Ordering undercooked foods of animal origin such as beef, eggs,  
fish, lamb, poultry or shellfish can increase the risk of foodborne illnesses.  
Individuals with certain health conditions may be at higher  
risk if these foods are consumed raw or undercooked

# BILLY'S SPECIALTIES

Entrees served with fresh house salad or soup of the day,  
Yukon Gold roasted garlic mashed potatoes, baked potato, yam or rice

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|---|------------|--|------------|
| <b>Lemon &amp; Herb Crusted Chicken*</b><br>Boneless breast of chicken dusted in fresh herbs and bread crumbs and served with lemon caper-berry sauce | <b>19.</b> | <b>Beef Medallion Trio*</b><br>Three broiled medallions of beef tenderloin, topped with Béarnaise, Madagascar peppercorn and bourbon garlic sauces           | <b>28.</b> |
| <b>Chicken Oscar*</b><br>Pan seared breast of chicken with crab meat and asparagus, topped with béarnaise sauce                                       | <b>24.</b> | <b>Top Sirloin Steak Skillet*</b><br>Top sirloin marinated in bourbon, char-broiled and served with sautéed mushrooms, onion, roasted garlic & bourbon sauce | <b>20.</b> |
| <b>Center Cut Lamb Chops*</b><br>Luscious New Zealand lamb chops, marinated in rosemary, garlic and spices  | <b>34.</b> | <b>Fettuccini Alfredo</b><br>Fettuccini noodles tossed in rich parmesan cream sauce<br>(excludes potato)   | <b>17.</b> |
| <b>Baby Back Pork Ribs*</b>   | <b>24.</b> | <b>with grilled chicken breast</b>   | <b>7.</b>  |
| <b>Full Rack</b>  | <b>17.</b> | <b>with grilled shrimp</b>   | <b>10.</b> |
| <b>Half Rack</b>  |            |  |            |
| Tender and juicy ribs basted in Billy's famous bourbon BBQ sauce  |            |  |            |

## SEAFOOD SPECIALTIES

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|---|------------|-------------------------------|--|
| <b>Garlic Shrimp Scampi</b><br>Jumbo gulf prawns sautéed with white wine, lemon, garlic and cream and served over pasta | <b>27.</b> | <b>Alaskan King Crab Legs</b> | <b>Market Price</b>                    |
| <b>Fresh Atlantic Salmon Filet</b><br>Broiled and served with tangy Dijon mustard dill sauce                            | <b>26.</b> | <b>Broiled Lobster Tail</b>   | <b>Market Price</b>                    |
|   |            |                               | Lightly spiced cold water lobster tail |

### SIDEWINDERS

Loaded Baked Potato  
Idaho Steak Fries  
Roasted Garlic Asparagus  
Creamed Spinach

Sautéed Mushrooms  
Sweet Potato Fries  
Seasonal Fresh Veggies  
Billy's Mac n' Cheese

**6. each**

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