APPETIZERS

Cactus Onion Blossom 9.

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

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

9.

9.

12.

9.

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 15.

with shrimp

with chicken

Caprese Salad

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

Classic Spinach Salad

Tender spinach with egg, red onion and mushroom with hot bacon dressing 9.

7.

6.

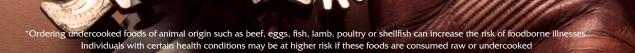
French Onion Soup

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

Soup du Jour

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

New York Strip* 28.

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

Rib Eye* 34. Bone-In* 39.

A juicy flavorful steak that's second to none

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

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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

9.	Beef Medallion Trio*	28.
	Three broiled medallions of beef	
	tenderloin, topped with Béarnaise,	
	Madagascar peppercorn and bourbon	
4.	garlic sauces	
	Top Sirloin Steak Skillet*	20.
	Top sirloin marinated in bourbon,	
	char-broiled and served with sautéed	
4.	mushrooms, onion, roasted garlic	
	& bourbon sauce	
	Fettuccini Alfredo	17.
	Fettuccini noodles tossed in rich	
4.	parmesan cream sauce	
7.	(excludes potato)	
	with grilled chicken breast	7.
	with grilled shrimp	10.
	4. 4.	Three broiled medallions of beef tenderloin, topped with Béarnaise, Madagascar peppercorn and bourbon garlic sauces Top Sirloin Steak Skillet* Top sirloin marinated in bourbon, char-broiled and served with sautéed mushrooms, onion, roasted garlic & bourbon sauce Fettuccini Alfredo Fettuccini noodles tossed in rich parmesan cream sauce (excludes potato) with grilled chicken breast

SEAFOOD SPECIALTIES

Garlic Shrimp Scampi

Jumbo gulf prawns sautéed with white wine, lemon, garlic and cream and served over pasta

Fresh Atlantic Salmon Filet
Broiled and served with tangy
Dijon mustard dill sauce

27. Alaskan King Crab Legs Market Price 1½ pounds of steamed and split Alaskan king crab legs

26. Broiled Lobster Tail Market Price 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

