

# William B's

## STEAKHOUSE

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### STARTERS

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<b>BEEF TENDERLOIN TIPS</b>	10
With smokey bleu cheese sauce	
<b>FRIED OYSTERS</b>	9
With rémoulade and Pico de Gallo	
<b>LOBSTER CRAB CAKES</b>	16
With Mixed greens, mint and mango vinaigrette, red chili coulis	
<b>JUMBO LUMP CRABMEAT COCKTAIL</b>	16
With Guinness mustard sauce	
<b>OYSTERS BIENVILLE</b>	16
With white wine sauce with bacon, mushroom and shrimp	
<b>SHRIMP COCKTAIL</b>	15
With Tanqueray and red onion infused cocktail sauce	
<b>SHRIMP RÈMOULADE</b>	15
Jumbo fried shrimp with sambal rémoulade sauce	
<b>CRISPY CALAMARI</b>	15
With hot cherry peppers, and fiery marinara sauce	
<b>½ DOZEN OYSTERS</b>	14
With cocktail and mignonette sauce	
<b>CRAB AND BRIE AU GRATIN</b>	16
With Jumbo lump crab, brie cheese and crostini	

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### SOUP & SALAD

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<b>SOUP DU JOUR</b>	8
<b>CLASSIC FRENCH ONION SOUP</b>	8
Hearty beef broth, brioche crouton and gruyere and parmesan cheeses	
<b>TOMATO MOZZARELLA</b>	10
With crispy prosciutto, basil pesto, pine nuts, roasted peppers, balsamic reduction drizzle	
<b>STEAKHOUSE SALAD</b>	10
With tomato, cucumber, candied pecans, cranberries and red onions	
<b>CAESAR SALAD</b>	10
Romaine lettuce, brioche croutons, and cracked pepper dressing	
<b>SPINACH SALAD</b>	9
With mushrooms, bacon, candied pecans, tomatoes, red onions and honey bacon dressing	
<b>MAYTAG SALAD</b>	10
Butter lettuce, roasted pine nuts, diced bacon and Maytag vinaigrette	

Choice of: ranch, bleu cheese, thousand island, mango vinaigrette, raspberry vinaigrette, or white balsamic glaze  
Extras: bacon, mushrooms, feta cheese, gorgonzola, strawberries

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders you should eat these products fully cooked.

## OUR STEAKS

We pride ourselves on our commitment to serve only the finest quality products. Our steaks and chops are hand-trimmed to our exact specifications by our butcher

<b>WILLIAM B's FILET</b>	6oz 34	8oz 38	12oz 46	<b>"THE CHOP" RIB-EYE</b> 24oz	35
<b>PRIME RIB</b>	10oz 28	14oz 32	18oz 38	<b>T-BONE</b> 24oz	36
<b>USDA PRIME NEW YORK STRIP</b>	14oz		44	<b>WILLIAM B'S STEAK FRITES</b>	23
				Beef tenderloin tips, compound butter, house-cut fries	

## ADDITIONS

Amazing additions to our great steaks

Peppercorn Crusted	3	Maytag Bleu Cheese	6
Béarnaise Sauce	3	Oscar	15
William B's Sauce	3	Jumbo Lump Crab Meat	17
Au Poivre Sauce	3	Lobster Tail	MP
Hollandaise Sauce	3	King Crab	MP

## CHEF'S SPECIALTIES

Seafood, poultry and pork

<b>PORK TENDERLOIN</b>	29
With sweet potato risotto, cherry Barolo demi	
<b>KING SALMON</b>	26
With sake mirin glaze, sesame spinach with scallions and lemon	
<b>GRILLED PRESSED CHICKEN</b>	23
With soy glazed brussel sprouts with smoked bacon, rosemary & lemon jus	
<b>SHRIMP SCAMPI TWO WAYS</b>	29
Jumbo shrimp and shrimp ravioli, sun-dried tomato, spinach, garlic lemon butter sauce	
<b>CANNOLLONI BOLOGNESE</b>	24
Pasta filled with beef, spinach, ricotta, baked in tomato sauce with mozzarella cheese	
<b>HARISSA SPICED LAND COLORADO LAMB CHOPS</b>	32
With pesto whipped potato, roasted pepper coulis, demi	
<b>PRIME STEAK PATTY</b>	27
16oz of grilled prime ground beef, smothered in brown gravy with sautéed mushrooms and onions, truffle mash, and English peas	
<b>GULF COAST FRIED SHRIMP</b>	28
With William B's French fries, Citron vodka cocktail sauce	
<b>CHEF'S CATCH of THE DAY</b>	Market price
<b>KING CRAB LEG</b>	Market price

## SIDES

Served family style

LOADED BAKED POTATO	6	SWEET POTATO & HONEY BUTTER	6
CREAMED OR SAUTÉED SPINACH	6	ROASTED MUSHROOMS	6
LOBSTER MAC & CHEESE	10	ASPARAGUS WITH SMOKED SEA SALT	8
ONION RINGS	6	FRENCH BEANS WITH SHALLOTS	6
WILLIAM B'S FRIES	6	AU GRATIN POTATOES	6
GARLIC MASHED POTATOES	6	SOY GLAZED BRUSSEL SPROUTS WITH BACON	6

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