

William B's

S T E A K H O U S E

STARTERS

BLACKENED TENDERLOIN BEEF TIPS Blue Cheese Sauce	9
STUFFED PORTOBELLO MUSHROOM Shrimp, jumbo lump crab, cilantro-ginger vinaigrette	9
LOUISIANA CRAB CAKES Jumbo lump crab, fire-roasted red pepper coulis, lemon	12
LUMP CRABMEAT COCKTAIL William B's signature cocktail sauce, lemon	16
OYSTERS ROCKEFELLER Spinach and Hollandaise sauce	16
SHRIMP COCKTAIL Jumbo shrimp, vodka infused cocktail sauce, lemon	15
SHRIMP RÉMOULADE Fried jumbo shrimp, rémoulade, lemon	15
FRIED CALAMARI Chipotle aioli	15
½ DOZEN FRESH SHUCKED OYSTERS	14

SOUP & SALAD

FRENCH ONION SOUP Sweet onion, crouton, Gruyere, parmesan cheese	8
CRAWFISH BISQUE Louisiana crawfish, cream, cognac	9
TRADITIONAL CAESAR SALAD Romaine lettuce, Caesar dressing, crouton, Parmigiano-Reggiano	10
CAPRESE SALAD Tomato, buffalo mozzarella, aged balsamic	10
SPINACH SALAD Crispy bacon, sliced mushrooms, warm bacon vinaigrette	9
MAYTAG BLUE CHEESE SALAD Butter lettuce, roasted pine nuts, diced bacon and Maytag vinaigrette	10
STEAKHOUSE SALAD Mixed greens, sliced red onions, tomatoes, cucumbers, dried cranberries Candied walnuts, ranch dressing	9

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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 butchers.*

WILLIAM B's FILET's 6oz 32, 8oz 36, 12oz 44	"THE CHOP" RIBEYE 24oz	33
PRIME RIB 10oz 26, 14oz 30, 18oz 36	T-BONE 24oz	34
PORTERHOUSE FOR TWO 32oz 62	PRIME NEW YORK STRIP 14oz	42

ADDITIONS

Amazing additions to our great steaks

Béarnaise Sauce	6	Hollandaise Sauce	6	Jumbo Lump Crab Meat	17
William B's Sauce	6	Maytag Blue Cheese	8	Lobster Tail	MP
Au Poivre Sauce	6	Oscar	15	King Crab	MP
		Asparagus, crab meat & Béarnaise			

CHEF'S SPECIALTIES

Seafood, poultry and pork

PAN SEARED ATLANTIC SALMON	28
Roasted corn & shrimp Macque Choux, cucumber dill sauce	
STUFFED FREE RANGE CHICKEN	21
Stuffed with shrimp risotto served with glazed carrots, Madeira jus	
DOUBLE BONE PORK CHOP	24
Charred Brussel sprouts, Andouille sausage, port wine sauce	
OPEN FACED SEAFOOD RAVIOLI	30
Lump crab meat, shrimp, calamari in a roasted garlic tomato seafood broth	
GRILLED CHICKEN CARBONARA	22
Prosciutto, onions and pappardelle tossed in a white wine cream sauce	
GULF COAST FRIED SHRIMP	26
William B's French fries, Citron vodka cocktail sauce	
CHEF'S CATCH of THE DAY	Market price
Freshest available fish creatively prepared	
KING CRAB LEG's	Market price

SIDES

Served family style

BAKED POTATO	6	WILLIAM B'S FRENCH FRIES	6
CREAMED SPINACH	6	SAUTÉED MUSHROOMS	6
CHARRED BRUSSELS SPROUTS	6	SAUTÉED FRESH SPINACH	6
STEAMED BROCCOLI	6	SAUTÉED ASPARAGUS	8
MAC & CHEESE, SMOKED BACON	6	POTATOES AU GRATIN	6
ONION RING STACK	6	GARLIC MASHED POTATOES	6

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