



William B'sTM

S T E A K H O U S E

A Tradition of Quality

In 1941, a young man named Sam Boyd came to Las Vegas with his wife, son and \$80 to his name. He went to work as a dealer, saved his money and invested in the Las Vegas hospitality industry. He moved up through the ranks and eventually invested in a number of different Las Vegas hotels.

After more than 30 years, he founded his own gaming and resort company with his son Bill. Today, Boyd Gaming Corporation owns 18 casino/hotels including Sam's Town Hotel and Casino, Shreveport.

All Boyd Gaming Corporation hotels operate under Sam Boyd's simple philosophy: "Good food, exceptional service and top-notch facilities win friends and loyal customers."

Sam's son William, or "Bill," grew up in Las Vegas and spent his life learning his father's way of doing business. Today, he is the chairman and chief executive officer of Boyd Gaming and leads one of the world's largest gaming companies with the same devotion that made his father so successful.

William B's Steakhouse was named for our chairman and chief executive officer, William S. Boyd. Every day, we strive to carry out his personal dedication to quality.

On behalf of the Boyd family, we welcome you to William B's and hope you enjoy our brand of fine dining and hospitality. It is our pleasure to make your short time with us a very memorable experience.

SAM'S TOWN[®]
HOTEL & CASINO SHREVEPORT

318.424.7777 | WWW.SAMSTOWN.COM





Begin With

Unique flavors are featured in the following starters.

Baked Brie 8

Soft, creamy Brie baked in a flaky phyllo crust and served with baby greens and raspberry vinaigrette.
Suggest glass of Domaine Carneros Champagne

New Orleans Style BBQ Shrimp 11

Juicy jumbo shrimp sautéed with shallots, rosemary and beer.
Served with fried green tomatoes.
Suggest glass of Pezzi King Merlot

Spiced Pork Ribs with Asian Seafood Spring Roll 7

Two tender pork ribs encrusted with our special five-spice seasoning.
Served with an Asian seafood spring roll.
Suggest glass of Markham Merlot

Louisiana Crab Cakes 10

Two buttery crab cakes, sautéed and topped with a fire-roasted pepper coulis and served with our pepper medley.
Suggest glass of Kenwood Sauvignon Blanc

Crab Claws 10

A house favorite, served fried or marinated.
Suggest glass of Schmitt-Sonhe Piesporter Goldtropfchen

William B's Strudel 7

A flaky phyllo wrap stuffed with a mushroom and deliciously tart sun-dried tomato creation. Served with a garlic cream dipping sauce.
Suggest glass of La Crema Pinot Noir

Shrimp Cocktail 13

Tender jumbo shrimp served with a vodka-spiked cocktail sauce.
Suggest glass of Caymus Conundrum

Shrimp Rémoulade 12

Jumbo shrimp marinated in buttermilk, then fried to a mouth-watering crunch and served with our traditional rémoulade sauce.
Suggest glass of Morgan Chardonnay



Soups & Salads

We recommend one of these dishes while our culinary team prepares your entrée.

Traditional Caesar Salad 7

Finely chopped romaine tossed with spicy, rich Parmigiano-Reggiano and our creamy house Caesar dressing.
Suggest glass of Ferrari-Carano Chardonnay

Chop Salad 6

Chopped mixed greens with mushrooms, green olives, egg, hearts of palm, artichoke, roasted corn and apple-smoked bacon.
A lemon basil dressing garnishes the salad.
Suggest glass of Caymus Conundrum

French Onion Soup 5

The traditional recipe with sweet sautéed onions in our own beef and onion broth. Topped off with a large crouton and a melted blend of rich, nutty Gruyère and Parmesan cheeses.
Suggest glass of Montes Malbec

Maytag Blue Cheese Salad 7

Crispy Boston bibb lettuce with roasted pine nuts, diced bacon, and deliciously crumbly Maytag Blue Cheese. Tossed with a Maytag vinaigrette.
Suggest glass of Morgan Chardonnay

Corn and Crawfish Chowder 7

Roasted corn and crawfish added to our special chowder recipe.
Suggest glass of Ferrari-Carano Chardonnay

William B's Steakhouse Salad 5

Mixed tender baby greens tossed with shallots and fresh herbs in a light balsamic vinaigrette.
Suggest glass of La Crema Pinot Noir

Spinach Salad 6

Tender spoonleaf spinach topped with crispy bacon, sliced mushrooms, and a warm bacon vinaigrette.
Suggest glass of Kenwood Sauvignon Blanc





Steaks and Prime Rib

The reason you're here. We're proud of our special Chicago-land beef connection.

The Chop 33

24-ounce bone-in rib eye steak. Craving a big, juicy steak? This is it.
Suggest bottle of Merryvale Cabernet

Filet Mignon 36

10 ounces of flavorful beef tenderloin. Thickest and most tender beef cut.
Suggest bottle of Clos du Bois Marlstone

Petit Filet Mignon 32

7 ounces of savory beef tenderloin—our most popular steak.
Suggest bottle of Silverado Merlot

T-bone Steak 34

24-ounce steak—the best of both worlds.
Suggest bottle of Rocca Syrah

New York Steak 32

16-ounce boneless strip. Flavorful and tender, many call this the “King of Steaks.”
Suggest bottle of Jordan Cabernet

Pepper Steak 23

12-ounce sirloin steak sautéed with black peppercorns to your liking.
Suggest bottle of Ridge Lytton Springs Zinfandel

Prime Rib of Beef

Slow-roasted full rib section of beef, cut to your desired size.
30-ounce William B's cut 43
16-ounce King cut 32
12-ounce Queen cut 28
Suggest bottle of Mont Redon Chateauneuf du Pape

Surf and Turf

Any of the above steaks can be combined with the seafood favorites listed below:
Fried or grilled shrimp, add 15
Colossal lump crabmeat, add 15
Half-pound of Alaskan king crab, add 20
Lobster tail, add 36



Seafood Suggestions

Our favorite selections of fish and shellfish.

Alaskan King Crab Legs 38

One pound of the deadliest catch from the Bering Sea.
Served with drawn sweet butter.
Suggest bottle of Trimbach Gewurztraminer

Blackened Snapper 21

Fresh sautéed and blackened snapper with crawfish tails and creamy, béchamel-inspired Nantua sauce.
Suggest bottle of Duckhorn Sauvignon Blanc

Salmon 24

Grilled Atlantic salmon and a cheese basket filled with an artichoke, vermouth and Parmesan fondue.
Suggest bottle of Etude Pinot Noir

Grouper 26

Grilled fresh grouper topped with a tomato, caper, basil and lemon sauce.
Suggest bottle of Jordan Chardonnay

Tuna 24

Grilled sushi-grade tuna served with sautéed spinach, shitake mushrooms and an Asian soya sesame drizzle.
Suggest bottle of Chateau Potelle Chardonnay

Lobster Tails

Warm water lobster tail served with drawn sweet butter.
Single tail 40
Twin tails 72
Suggest bottle of Joseph Drouhin Puligny Montrachet

Seafood Capellini 28

Fresh angel hair pasta blended with a light yet buttery crab sauce, sun-dried tomatoes, shrimp and crabmeat.
Suggest bottle of Cloudy Bay Sauvignon Blanc





Added Extras

Perfect trimmings for your entrée.

Baked Potato	4
Garlic Under Creamed or Garlicky Spinach	3
Grilled Portabella Mushrooms with Balsamic Vinegar	4
Grilled Red Pepper and Cheese Grits	4
Steamed Broccoli	3
Macaroni and Smoked Cheddar Cheese Casserole	3
Garlic, Olive Oil and Herbed Angel Hair Pasta	3
Cheesy Potatoes	3
Sautéed Button Mushrooms	4
Roasted Corn	4
Sautéed Asparagus	4
Steakhouse French Fries	4
Trio of Mashed Potatoes: Garlic, Maytag Blue and Sweet Potato	4

Chef's Concepts

Delicious alternatives to steak and seafood that offer value and enjoyment.

Chicken Alfredo	17
Sliced grilled chicken breast served on a bed of fettuccine with our Parmesan Alfredo sauce—an exceptionally creamy blend of sun-dried tomatoes, wine and spinach. Suggest bottle of Louis Jadot Beaujolais Villages	
Stuffed Chicken Breast	18
Full, butterflied chicken breast stuffed with fresh spinach, tart sun-dried tomatoes and juicy crawfish tails. Served with a pesto cream sauce. Suggest bottle of Chateau Ste. Michelle "Eroica"	
Pork Porterhouse	22
16-ounce cut of succulent pork served with a Jack Daniel's® apple demi-glace. Suggest bottle of Rosemount Show Reserve Shiraz	
Orange Skin Beef	24
Medallions of beef tenderloin sautéed with orange juice, sherry, soy sauce, onion and roasted orange peel. Suggest bottle of Trimbach Gewurztraminer	
Grilled Rack of Lamb	35
Juicy rack of lamb served with a medallion of tangy goat's milk cheese. Served with a sweet lamb jus. Suggest bottle of Pinot Noir	

Desserts

All desserts are made fresh daily in our own bakery by our talented staff of bakers and decorators under the direction of Executive Pastry Chef Steven Kanozak.

