

William Bi[®]

STEAKHOUSE

A P P E T I Z E R S

JUMBO GULF SHRIMP COCKTAIL	spicy cocktail sauce 22
STEAK AND MUSHROOM	prime sirloin, marinated portabella, tomato confit, boursin 21
JUMBO LUMP CRAB CAKES	sweet corn relish, orange poblano rémoulade 22
CAJUN SHRIMP	citrus glaze, sweet pepper slaw, spicy mayo 24
SEARED SEA SCALLOP	spiced sweet potato, baby arugula, bacon vinaigrette 26
SHORT RIB RISOTTO	braised short rib, parmigiano risotto, gremolata 20

* Thoroughly cooking foods of animal origin, such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

S O U P S

**FRENCH ONION
SOUP GRATINÉE** rich beef broth, caramelized onions, crouton,
baby swiss, gruyère 11

LOBSTER BISQUE knuckle and claw meat, heavy cream, brandy,
crème fraîche 14

S A L A D S

HOUSE boston bibb lettuce, radicchio, crisp cucumber,
vine-ripened tomatoes 9

CAESAR chopped romaine, creamy caesar dressing,
brioche crouton, parmesan tuile 11

WILLIAM B'S "WEDGE" crisp iceberg, maytag bleu cheese, applewood
smoked bacon, tomato, red onion 12

CHOPPED SALAD artisan greens, seasonal vegetable, cucumbers,
tomatoes, pickled egg 12

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SPECIALTY ENTRÉES

- *HERB-ROASTED CHICKEN BREAST** creamy risotto, garlic chip rapini, au jus 32
- *GRILLED HALF RACK OF LAMB** rosemary polenta, roasted artichoke, mint chimichurri mp
- *SEAFOOD BUCATINI** roasted lobster, andouille sausage, rock shrimp, pei mussels, crab cream sauce 55
- *ROASTED STRIPED BASS** thai chili broth, jasmine rice, cucumber salad 36
- PANKO-CRUSTED WALLEYE** braised greens, beetroot hash, mustard grain cream 34

À LA CARTE

- *SURF AND TURF** filet mignon, cold-water lobster tail
10oz | mp
7oz | mp
- *FILET AND SHRIMP** filet mignon, rock shrimp scampi
10oz | mp
7oz | mp

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HERITAGE MEATS BY LINZ

William B's features 28-day aged Midwestern corn-fed beef.
We simply season with sea salt and fresh cracked pepper, then grill to perfection.

***PRIME NEW YORK STRIP** 16oz | 68

***FILET MIGNON** 10oz | 58
7oz | 45

***BONE IN RIBEYE** 18oz | 60

***PORTERHOUSE** 24oz | 64

***SLOW ROASTED PRIME RIB** king cut 24oz | 58
cut 16oz | 45

AUSTRALIAN COLD WATER LOBSTER TAILS roasted, drawn butter | mp

SPLIT ALASKAN KING CRAB LEGS two pounds | mp
one pound | mp

STEAKHOUSE ENHANCEMENTS

prime rib velouté 6

red wine demi 6

bleu cheese crust 7

*béarnaise 5

peppercorn sauce 6

ACCOMPANIMENTS

crème fraîche whipped potatoes 8

sea salt roasted potato 8

asparagus, garlic butter 8

cheesy potato pepper jack gratin 10

maple butter glazed carrots 9

fried artichoke creamed spinach gratin 9

fried brussels sprouts, peppercorn dressing 8

rosemary roasted forest mushrooms 10

lobster cavatappi 16

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Patrick Cullars, Steakhouse Manager and Sommelier
Jay Richardson, Chef de Cuisine