

# William Bi<sup>®</sup>

## STEAKHOUSE

### A P P E T I Z E R S

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**JUMBO GULF SHRIMP COCKTAIL**    spicy cocktail sauce

**STEAK AND MUSHROOM**    prime sirloin, marinated portabella,  
tomato confit, boursin

**JUMBO LUMP CRAB CAKES**    sweet corn relish, orange poblano rémoulade

**CAJUN SHRIMP**    citrus glaze, sweet pepper slaw, spicy mayo

**SEARED SEA SCALLOP**    spiced sweet potato, baby arugula, bacon vinaigrette

**SHORT RIB RISOTTO**    braised short rib, parmigiano risotto, gremolata

\* 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

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

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

## S A L A D S

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

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

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

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

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## SPECIALTY ENTRÉES

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

## À LA CARTE

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

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# HERITAGE MEATS BY LINZ

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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

**\*FILET MIGNON** 10oz  
7oz

**\*BONE IN RIBEYE** 18oz

**\*PORTERHOUSE** 24oz

**\*SLOW ROASTED PRIME RIB** king cut 24oz  
cut 16oz

**AUSTRALIAN COLD WATER  
LOBSTER TAILS** roasted, drawn butter

**SPLIT ALASKAN KING CRAB LEGS** 2 lbs  
1.5 lbs  
1 lb

## STEAKHOUSE ENHANCEMENTS

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prime rib velouté

red wine demi

bleu cheese crust

\*béarnaise

peppercorn sauce

## ACCOMPANIMENTS

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crème fraîche whipped potatoes

sea salt roasted potato

asparagus, garlic butter

cheesy potato pepper jack gratin

maple butter glazed carrots

fried artichoke creamed spinach gratin

fried brussels sprouts, peppercorn dressing

rosemary roasted forest mushrooms

lobster cavatappi

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