

LAND

- *SAGE SEARED PORK RIB CHOP** sweet corn pudding, crispy shallots, whiskey demi-glace 29
- BRAISED SHORT RIB** fork tender, red pepper mashed potatoes, crispy shallots 32
- CHICKEN BREAST "OSCAR"** crispy parmesan chicken, king crab, grilled asparagus, béarnaise 32
- *GRILLED RACK OF LAMB "NICOISE"** fresh garden beans, fingerling potatoes, egg, kalamata olives, demi-glace 42

CHEF'S SELECTIONS

- *SURF AND TURF** filet mignon, cold-water lobster tail
10oz 72 | 7oz 62
- *FILET AND CRAB CAKES** filet mignon, jumbo crab cake, béarnaise
10oz 64 | 7oz 54

SEA

- *SEARED ŌRA KING SALMON** braised red cabbage, green apple butter sauce 29
- THAI STYLE CHILEAN SEA BASS** pei mussels, jasmine rice, cucumber salad 36
- YELLOW PERCH** brown butter caper sauce, fingerling coins, broccoli rabe 29

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 65
- *CENTER CUT FILET MIGNON** 10oz 48 | 7oz 39
- *BONE IN RIBEYE** 18oz 59
- *PORTERHOUSE** 24oz 54
- *ROASTED PRIME RIB** king cut 24oz 46 | queen cut 16oz 34
- AUSTRALIAN COLD WATER LOBSTER TAILS** roasted, drawn butter 52
- ALASKAN KING CRAB LEGS** two pounds mp | one pound mp

STEAKHOUSE ENHANCEMENTS

- béarnaise 5
- red wine demi-glace 5
- peppercorn sauce 5
- whiskey demi-glace 5
- caramelized cipollini onions 6
- maytag bleu cheese crust 5
- italian sausage stuffed mushrooms 8
- oscar style 20

ACCOMPANIMENTS

- crème fraîche whipped potatoes 8.5
- sea salt crusted baked potato 9
- sweet potato casserole, pecan granola 8
- pepper jack potato gratin 8
- green beans, nueske's bacon, onion 8
- mushroom stroganoff 8
- risotto lyonnaise 8
- lobster mac and cheese 15
- cheesy potato cake 7
- grilled asparagus 8

* 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.

A P P E T I Z E R S

- JUMBO SHRIMP COCKTAIL** spicy cocktail sauce 19
- *JUMBO LUMP CRAB CAKES** jumbo lump crab, sofrito, orange tarragon butter sauce 18
- *PAN-SEARED SCALLOPS** chive and celery root purée, crispy nueske's bacon chips, walnut butter 18
- ITALIAN STUFFED MUSHROOMS** crimini caps, italian sausage, spinach, cream cheese, asiago 12
- FLASH FRIED ROCK SHRIMP & CALAMARI** pickled cherry pepper aioli, garlic, parmesan 14

S A L A D S

- HOUSE** boston bibb lettuce, radicchio, crisp cucumber, vine-ripened tomatoes 7
- CAESAR** chopped romaine, creamy caesar dressing, parmesan tuile 10

WILLIAM B'S "WEDGE" iceberg heart, maytag bleu cheese, smoked neuske's bacon, avocado, tomato, red onion 10

- CHOPPED SALAD** house blended greens, seasonal vegetables, cucumbers, tomatoes, avocado, egg 9

S O U P S

- FRENCH ONION SOUP GRATINÉE** rich beef broth, caramelized onions, dry sack sherry, emmenthaler 9

- SOUP OF THE DAY** fresh seasonal ingredients 9

William B's[®]
STEAKHOUSE

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