

# William Bi<sup>®</sup>

## STEAKHOUSE

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

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<b>JUMBO PRAWN COCKTAIL</b>	spicy cocktail sauce 21
<b>JUMBO LUMP CRAB CAKES</b>	jumbo lump crab, sofrito, orange tarragon butter sauce 20
<b>*PAN-SEARED SCALLOPS</b>	chive and roasted carrot purée, crispy nueske's walnut butter 24
<b>ITALIAN STUFFED MUSHROOMS</b>	crimini caps, italian sausage, spinach, cream cheese, asiago 12
<b>FLASH FRIED ROCK SHRIMP &amp; CALAMARI</b>	pickled cherry pepper aioli, garlic, parmesan 14

\* 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.

## SALADS

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**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

## SOUPS

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

**SOUP OF THE DAY** fresh seasonal ingredients 9

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# LAND

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- 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 51

## CHEF’S SELECTIONS

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- \*SURF AND TURF**    filet mignon, cold-water lobster tail  
10oz 78 | 7oz 68
- \*FILET AND STUFFED SHRIMP**    Filet and crab stuffed shrimp, orange tarragon butter sauce  
10oz 70 | 7oz 60
- \*SEAFOOD BUCATINI**    Lobster, sauteed shrimp and mussels, andouille sausage, sweet onion, bucatini pasta tossed in a light clam cream sauce served with garlic bread 52

# SEA

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- \*SEARED ORA KING SALMON**    rock shrimp scampi, herbed risotto, haricots verts, lemon sabayon 29
- THAI STYLE CHILEAN SEA BASS**    pei mussels, jasmine rice, cucumber salad 36
- YELLOW PERCH**    brown butter caper sauce, fingerling coins, broccoli rabe 29

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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 68

**\*CENTER CUT FILET MIGNON** 10oz 56 | 7oz 44

**\*BONE IN RIBEYE** 18oz 66

**\*PORTERHOUSE** 24oz 62

**\*ROASTED PRIME RIB** king cut 24oz 52 | queen cut 16oz 40

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

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

## STEAKHOUSE ENHANCEMENTS

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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

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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

grilled asparagus 8

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Patrick Cullars, Steakhouse Manager and Sommelier  
Nic Manning, Executive Chef