



S T E A K H O U S E

STARTERS

BLACKENED TENDERLOIN BEEF TIPS	9
Blue Cheese Sauce	
STUFFED PORTOBELLO MUSHROOMS	9
Shrimp, jumbo lump crab, cilantro-ginger vinaigrette	
LOUISIANA CRAB CAKES	12
Jumbo lump crab, fire-roasted red pepper coulis, lemon	
LUMP CRABMEAT COCKTAIL	16
William B's signature cocktail sauce, lemon	
OYSTERS ROCKEFELLER	16
Spinach and Hollandaise sauce	
SHRIMP COCKTAIL	15
Jumbo shrimp, vodka infused cocktail sauce, lemon	
SHRIMP RÉMOULADE	15
Fried jumbo shrimp, rémoulade, lemon	
FRIED CALAMARI	15
Chipotle aioli	
½ DOZEN FRESH SHUCKED OYSTERS	14

SOUP & SALAD

FRENCH ONION SOUP	8
Sweet onion, crouton, Gruyere, parmesan cheese	
CRAWFISH BISQUE	9
Louisiana crawfish, cream, cognac	
TRADITIONAL CAESAR SALAD	10
Romaine lettuce, Caesar dressing, crouton, Parmigiano-Reggiano	
CAPRESE SALAD	10
Tomato, buffalo mozzarella, aged balsamic	
SPINACH SALAD	9
Crispy bacon, sliced mushrooms, warm bacon vinaigrette	
MAYTAG BLUE CHEESE SALAD	10
Butter lettuce, roasted pine nuts, diced bacon and Maytag vinaigrette	
STEAKHOUSE SALAD	9
Mixed greens, sliced red onions, tomatoes, cucumbers, dried cranberries Candied walnuts, ranch dressing	

OUR STEAKS

*We pride ourselves on our commitment to serve only the finest quality products.
Our steaks and chops are hand trimmed to our exact specifications by our butchers.*

WILLIAM B's FILET's 6oz 32, 8oz 36, 12oz 44	"THE CHOP" RIBEYE 24oz	33
PRIME RIB 10oz 26, 14oz 30, 18oz 36	T-BONE 24oz	34
PORTERHOUSE FOR TWO 32oz 62	PRIME NEW YORK STRIP 14oz	42

ADDITIONS

Amazing additions to our great steaks

Béarnaise Sauce	6	Hollandaise Sauce	6	Jumbo Lump Crab Meat	17
William B's Sauce	6	Maytag Blue Cheese	8	Lobster Tail	MP
Au Poivre Sauce	6	Oscar Asparagus, crab meat & Béarnaise	15	King Crab	MP

CHEF'S SPECIALTIES

Seafood, poultry and pork

PAN SEARED ATLANTIC SALMON	28
Roasted corn & shrimp Macque Choux, cucumber dill sauce	
STUFFED FREE RANGE CHICKEN	21
Stuffed with shrimp risotto served with glazed carrots, Madeira jus	
DOUBLE BONE PORK CHOPS	24
Charred Brussel sprouts, Andouille sausage, port wine sauce	
BRAISED PORK OSSO BUCCO	24
Green pea, wild mushroom risotto	
OPEN FACED SEAFOOD RAVIOLI	30
Lump crab meat, shrimp, calamari in a roasted garlic tomato seafood broth	
GRILLED CHICKEN CARBONARA	22
Prosciutto, onions and pappardelle tossed in a white wine cream sauce	
GULF COAST FRIED SHRIMP	26
William B's French fries, Citron vodka cocktail sauce	
CHEF'S CATCH of THE DAY	Market price
Freshest available fish creatively prepared	
KING CRAB LEG's	Market price

SIDES

Served family style

LOADED BAKED POTATO	6	WILLIAM B'S FRENCH FRIES	6
CREAMED SPINACH	6	GARLIC MASHED POTATOES	6
CHARRED BRUSSELS SPROUTS	6	POTATOES AU GRATIN	6
STEAMED BROCCOLI	6	SAUTÉED MUSHROOMS	6
MAC & CHEESE, SMOKED BACON	6	SAUTÉED FRESH SPINACH	6
ONION RING STACK	6	SAUTÉED ASPARAGUS	8