

# WILLIAM B's

STEAKHOUSE  
EST 1986

## STARTERS

**BEER-BATTERED CHICKEN**  
crispy tenders, tomato chutney and  
honey mustard dipping sauces

**CRAB CAKES**  
lump crab, herbs & spices, panko breading, lemon,  
creole rémoulade

**BACON-WRAPPED SHRIMP**  
white cheddar and jalapeño stuffed,  
cajun spiced, garlic butter

**ONION PETALS**  
lightly battered, honey drizzle, horseradish sauce

**FRIED JUMBO MUSHROOM**  
crispy batter, buttermilk ranch dip

**SHRIMP COCKTAIL**  
poached shrimp on ice, horseradish cocktail sauce

**\*PRIME RIB SLIDERS**  
shaved prime rib, onion marmalade, arugula,  
horseradish, warm rolls

## SOUPS AND SALADS

**FRENCH ONION**  
buttered crouton, melted swiss, parmesan crust

**SOUP DU JOUR**  
chef's seasonal soup creation

**HOUSE SALAD**  
garden greens, cucumber, vine-ripe tomato,  
egg, house-made croutons

**BLUE CHEESE WEDGE**  
bacon, tomatoes, crumbled maytag blue cheese,  
crispy fried onion, blue cheese dressing

**CAESAR**  
crisp romaine, zesty housemade dressing,  
house-made croutons

## STEAKS AND CHOPS

**\*FILET MIGNON**  
9oz  
6oz

**\*BONELESS RIBEYE**  
16oz

**\*NEW YORK STRIP**  
14oz

**\*PAN-ROASTED PORK CHOP**  
apple cognac pan sauce

**BABY BACK RIBS**  
full rack of baby back ribs, zesty bbq

**STEAK TOPPINGS**  
grilled onions  
sautéed mushrooms  
bleu cheese crust

**STEAK SAUCES**  
béarnaise  
red wine demi  
brandied peppercorn cream

## PRIME RIB

**\*PRIME RIB**  
slow-roasted ribeye, horseradish cream  
18oz king cut | 14oz queen cut  
  
prime rib available only on friday and saturday evenings.

## FILET MIGNON COMBOS

our filet mignon combos include twin 3oz filet mignon medallions,  
paired with a william b's half portion signature entrée.

**\*FILET & CRISPY COCONUT SHRIMP**

**\*FILET & SHRIMP SCAMPI**

**\*FILET & SALMON**

**\*FILET & CHICKEN MARSALA**

## SURF

**CRISPY FRIED COCONUT SHRIMP**  
pineapple rémoulade, lemon

**\*ATLANTIC SALMON**  
spiced coffee rub, pumpkin seed pesto,  
berry balsamic reduction

**TWIN LOBSTER TAILS**  
cold water south african tails, butter broiled,  
drawn butter, lemon

**\*SCALLOPS**  
pan-roasted sea scallops, parsnip purée, sweet corn,  
smoked bacon, sherry cream sauce

## POULTRY

**CHICKEN MARSALA**  
button mushrooms, marsala wine sauce

**HONEY DIJON CHICKEN**  
airline breast, honey dijon glaze, sautéed mushrooms,  
melted white cheddar, crispy bacon

**FRIED CHICKEN**  
fried chicken breast, white sage gravy, honey drizzle

## PASTA

**LASAGNA AL FORNO**  
ricotta, béchamel, bolognese sauce

**SHRIMP SCAMPI**  
sautéed shrimp, garlic, herbs, white wine,  
linguini, parmesan

**FETTUCCINI ALFREDO**  
parmesan cream, fresh herbs  
add shrimp | add grilled chicken

## ACCOMPANIMENTS

steak fries  
au gratin potatoes  
broccoli  
asparagus

sweet potato  
butter whipped potatoes  
giant baked potato  
mac & cheese | add lobster

\*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.

**FAVORITE**