

# William B's<sup>®</sup>

## S T E A K H O U S E

### APPETIZERS

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<b>CRISP-FRIED CRAB CAKES</b>	two jumbo lump crab cakes, roasted red pepper garlic aioli 20
<b>IMPORTED SHRIMP COCKTAIL</b>	zesty cocktail sauce, lemon 18
<b>SPINACH ARTICHOKE FONDUE</b>	garlic herb bread 16
<b>*OYSTERS ON THE HALF SHELL</b>	local oysters, char broiled or on the half shell, housemade rémoulade, zesty cocktail sauce, buttery crostini dozen 28   1/2 dozen 16
<b>SOUTHERN FRIED GREEN TOMATOES</b>	hand-breaded green tomatoes, imported shrimp, firecracker sauce, mixed greens, ranch dressing 18
<b>*BLACKENED BEEF TIPS</b>	blackened ribeye and tenderloin, rémoulade 18

### SOUPS & SALADS

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<b>FRENCH ONION</b>	caramelized onions, rich beef broth, crostini, melted provolone 10
<b>CORN &amp; CRAB CHOWDER</b>	new orleans classic chowder, roasted corn, jumbo lump crab meat 15
<b>HOUSE SALAD</b>	mixed greens, candied pecans, cherry tomato, english cucumber, purple onion, basil vinaigrette 12
<b>CAESAR</b>	crisp romaine, parmesan-garlic croutons, housemade caesar dressing 10
<b>ICEBERG WEDGE SALAD</b>	bacon lardons, purple onions, cherry tomatoes, blue cheese crumbles, choice of dressing 10
<b>TOMATO CAPRESE SALAD</b>	mixed greens, fresh cherry tomato, perline mozzarella, basil, honey balsamic 12

### CHEF'S VEGETARIAN

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<b>SPINACH TOMATO STUFFED PORTOBELLO MUSHROOM</b>	seasoned spinach, roasted tomato, mozzarella, housemade marinara 26
<b>PASTA PRIMAVERA</b>	roasted onion, tomatoes, mushrooms, zucchini, squash, white wine butter sauce, linguini 26

\* 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. Seafood may be imported.

# SIGNATURE STEAKS & SEAFOOD

All of our steaks are simply seasoned with coarse salt and black pepper, and finished with garlic herb butter

STEAK

\*FILET MIGNON 10oz 55 | 7oz 45

\*RIBEYE 14oz 45

\*NY STRIP 16oz 55

\*BONE-IN RIBEYE 20oz 58

\*PRIME RIB au jus 14oz 45 | 10oz 35

**ENHANCEMENTS** — OSCAR STYLE crab meat, asparagus, béarnaise sauce 12  
CRUSTED BLUE CHEESE 5  
IMPORTED SHRIMP SCAMPI four jumbo garlic herb-butter shrimp 15

**SAUCES** — BÉARNAISE 6  
HOLLANDAISE 6  
AU POIVRE pepper-crusting peppercorn demi 6

SEAFOOD

SURF-N-TURF 7oz filet mignon, 10oz tail MP

PAN-SEARED SALMON FILET salmon filet, sautéed spinach, white wine cream 35

CAJUN RED SNAPPER bronzed snapper, broccolini, imported shrimp, garlic cream sauce 42

SEAFOOD LINGUINI lump crab, lobster, imported shrimp, crab tarragon sauce 42

IMPORTED FRIED SHRIMP jumbo shrimp fried tempura style, louisiana sweet bbq sauce 35

## SIGNATURE DISHES

GRILLED CHICKEN BREAST grilled chicken breast, truffle cream demi, cheddar mashed potatoes 32

GRILLED PORK CHOP 14oz center-cut chop, apple demi, mushroom risotto 35

CHICKEN PARMESAN marinara, mozzarella, linguini, reggiano parmesan 35

VEAL MARSALA mushroom demi, housemade sweet potato hash 39

## SIDES

SALT-CRUSTED BAKED POTATO plain 10 | loaded 12

ROASTED GARLIC AND CHEDDAR MASHED POTATOES 8

AU GRATIN POTATOES 10

MACARONI AND CHEESE 10 | add lobster 17

MUSHROOM RISOTTO 10

SAUTÉED JUMBO MUSHROOMS 10

SAUTÉED SPINACH 8

SAUTÉED BROCCOLINI 10

HERB-BUTTERED ASPARAGUS 10

William B's Steakhouse is proud to introduce our Executive Sous Chef David Crockett. David joins our team with over three decades of culinary experience and a passion for creating artistic and unforgettable dishes. Chef David has added signature dishes to our new menu with a unique fusion of Mediterranean flavors and Southern comfort food.