

RAW BAR

LOCAL OYSTERS
On the Half Shell



JUMBO SHRIMP COCKTAIL
Jumbo Shrimp,
Served with Cocktail Sauce

APPETIZERS

CRAB CAKE
Lump Crab, Peppers, Shallots,
Served with Spiced Aioli



CRISPY SHRIMP
Jumbo Shrimp, Spices,
Served with Lemon Aioli

GRILLED BACON
Thick Cut Bacon,
Pickled Vegetables, Herbs

FRENCH ONION SOUP
Gruyere Cheese,
House Croutons

SALADS

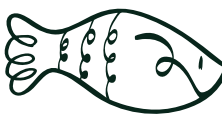
WEDGE SALAD
Iceberg, Bacon, Egg, Grape
Tomato, Red Onion,
Blue Cheese



BILLIE'S SIMPLE GREENS SALAD
Romaine Hearts, Feta, English
Cucumber, Vidalia Onion, Dill,
Champagne-Dijon Vinaigrette

ENTREES

FAROE ISLAND SALMON
8oz Pan Seared,
Served with Corn Medley,
Chimichurri Sauce



BILLIE'S CHEESEBURGER
8oz. Beef Patty,
American, LTO,
Special Sauce, Potato Bun
with Fries

ORGANIC CHICKEN
Marinated in Citrus, Pepper, and
Rosemary, Finished with Au Jus,
Served with Marble Potato,
Roasted Garlic

STEAK FRITES
8oz. Picanha Cut,
Served with French Fries,
House Steak Sauce

STEAKS

FILET
8oz.....

COWBOY RIBEYE
18oz Bone-In.....



NY STRIP
12oz.....

PORTERHOUSE
42oz, Serves 2+.....

ALL STEAKS ARE USDA PRIME

SAUCES

DEMI-GLACE

HOUSE STEAK SAUCE

CHIMICHURRI

SAUCE AU POIVRE
with Green Peppercorns, Brandy, Cream

SIDES

CREAMED SPINACH
with Roasted Garlic, Bacon

ROASTED ASPARAGUS

CREAMED CORN
with Onions & Garlic

HOUSE CUT FRENCH FRIES
with Ketchup, Parsley

MASHED POTATOES

TOMATO & SWEET ONION
w/ Parsley, House Steak Sauce

LOADED BAKED POTATO
with Sour Cream, Assorted Cheeses,
Scallions, Bacon

SAUTEED MUSHROOMS
with Assorted Mushrooms, Garlic, Herbs, Olive Oil

*Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
22% Service Charge added for all parties of 6+.