

BILLY'S.

RESTAURANT WEEK 2021

LUNCH OPTION 10

Choose 1 Option Below. Sodas & Tea Included. Menu is only available 11:00am-4:00pm.

BBQ SANDWICH

Pulled Pork, Billy's Barbecue Sauce & Coleslaw on a Challa Bun. Served with French Fries.

ISLAND SALAD GF

Jerk Rubbed Chicken Breast, Mixed Greens, Roasted Red Bell Pepper, Pineapple, Black Bean Corn Relish, Tomatoes, Lime Wedges, Tortilla Strips.

GRILLED CHEESE

Smoked Cheddar, Swiss, American & Monterey Jack Cheese with Applewood Smoked Bacon. Served with a Cup of Tomato Basil Soup for Dipping!

DINNER OPTION 35

Choose 1 Option Below from Each Course. Menu is only available 4:00pm– Close.

FIRST COURSE

BILLY'S RITZ CAKE

Jumbo Lump Crab Cake, served over Succotash, topped with Remoulade.

AHI TUNA WONTONS*

Ahi Tuna served atop Wonton Chips, with Citrus Salsa & House Sweet Thai Chili Sauce.

HOUSE SALAD GF

Mixed Greens, Tomatoes, Cucumbers, Cheddar Cheese & Slivered Almonds.

CAESAR SALAD

Romaine Lettuce, Seasoned Croutons, Parmesan Cheese & Caesar Dressing.

SECOND COURSE

PRIME RIB*—12 oz

Served with Cheddar Smashed Potatoes & Grilled Asparagus.

GLAZED PORK CHOP* GF

Double Cut with a Bourbon Glaze, served with Cheddar Smashed Potatoes & Grilled Asparagus.

MAHI-MAHI GF

Fire Grilled or Blackened, topped with Pineapple Salsa, served with Vegetable Medley & Herb Risotto.

SHRIMP & GRITS

Padow's Country Ham, Grape Tomatoes, Habanero Cream Sauce & Stone Ground White Cheddar Grits.

THIRD COURSE

LIMONCELLO CAKE WITH MASCARPONE ICING

BREAD PUDDING

****No Substitutions on Restaurant Week Menu Please****

GF This item can be prepared as a Gluten Free Option

** Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.*