

BILLY'S.

RESTAURANT WEEK 2022

LUNCH OPTION 12

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

STRAWBERRY SALAD ^{GF}

*Sliced Strawberries, Baby Spinach & Chopped Romaine, Blueberries, Dried Cranberries,
& Roasted Pecans, served with a Sweet Vinaigrette Dressing*

ADULT GRILLED CHEESE

Smoked Cheddar, Swiss, American & Monterey Jack Cheeses with Appleswood Smoked Bacon served with a cup of Tomato Basil Soup

ALL-AMERICAN BURGER*

American Cheese, Lettuce, Tomato, Onion, Housemade Pickles, & Mayo. Served with French Fries

DINNER OPTION 40

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

FIRST COURSE

PORK BELLY

Beer & Soy Braised, Jalapeno Slaw, Pickled Ginger, Vegetable Ribbons, Sweet & Spicy Chili Sauce

AHI TUNA WONTONS*

Ahi Tuna served atop 3 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*—10 oz

Served with Cheddar Smashed Potatoes & Grilled Asparagus.

SHRIMP & GRITS

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

GLAZED PORK CHOP* ^{GF}

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

MAHI-MAHI

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

THIRD COURSE

LIMONCELLO CAKE WITH MASCARPONE ICING

THREE LAYER TRIPLE CHOCOLATE CAKE

****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.*