

BILLY'S.

RESTAURANT WEEK 2024

FEATURED COCKTAILS

THE POLLARD OLD FASHIONED 17

A twist on a classic drink based on one of Al's favorites. Our single-barrel Pollard tequila is the perfect drink for any occasion—or as Al would say—no occasion needed!

NA SPARKLING APPLE CIDER 9

Apple Cider, Freixenet Non-Alcoholic Champagne, Fresh Lemon Juice, Ginger Ale Splash, served over ice

DREAMSICLE MARTINI 13

Whipped Vodka, Triple Sec, Simple Syrup, Orange Juice Half 'n' Half, & Whipped Cream

DINNER 45

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

FIRST COURSE

WINE PAIRING: *Crossings Sauvignon Blanc, Awatere Valley, Marlborough, New Zealand* Glass 9 / Bottle 32

SHRIMP COCKTAIL GF

Served Chilled with house-made Spicy Cocktail Sauce

AHI TUNA WONTONS*

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

HOUSE SALAD

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

CAESAR SALAD

Romaine Lettuce, Seasoned Croutons, Parmesan Cheese & Caesar Dressing

SECOND COURSE

PRIME RIB*—14 oz (**While Available**)

Served with Cheddar Smashed Potatoes & Grilled Asparagus

WINE PAIRING: *Bonanza Cabernet, California* Glass 14 / Bottle 52

MORNAY CHICKEN

Served with Cheddar Smashed Potatoes & Grilled Asparagus

WINE PAIRING: *Rieslingfreak No. 44 Eden Valley, Australia* Glass 13 / Bottle 48

BOURBON GLAZED SALMON* GF

Served with Cheddar Smashed Potatoes & Grilled Asparagus

WINE PAIRING: *Ken Wright Cellars Pinot Noir, Willamette Valley, Oregon* Glass 17 / Bottle 64

SHRIMP & GRITS

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

WINE PAIRING: *Sonoma Cutrer Russian River Ranches, Sonoma, California* Glass 15 / Bottle 56

THIRD COURSE

LIMONCELLO CAKE WITH MASCARPONE ICING

WINE PAIRING: *Prima Perla Rosé Prosecco, Treviso, Italy* Glass 13

BELGIAN MOUSSE PIE

WINE PAIRING: *Glass Airfield Merlot, Yakima Valley, Washington* Glass 13

FLOURLESS CHOCOLATE TORTE GF

WINE PAIRING: *Gerard Bertrand Art de Vivre Red Blend, Languedoc, France* Glass 14

GF—can be made Gluten Free upon request. Items are not prepared in a GF kitchen and could be cross contaminated during preparation.

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