



## RESTAURANT WEEK 2018

### 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

##### LAYERED CHOCOLATE PUDDING

##### LIMONCELLO CAKE WITH MASCARPONE ICING

\*\*\*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.