



GLUTEN SENSITIVE DINNER MENU

These menu options are based on the most current ingredient information from our suppliers. During normal operations involving shared cooking and preparation areas the possibility exists for food items containing gluten to come into contact with other food products. We are unable to guarantee that any menu items can be completely gluten free.

Please let us know the level of your gluten sensitivity and a manager will consult with you to ensure your exceptional dining experience.

Starters & Mighty Fine Sushi

Deviled Eggs w. Spiced Pecans & Sugar Cured Bacon...9

Tuna Poke 2.0*...ahi tuna, guacamole, ginger, cilantro & spicy mayo on crispy nori chips...12

Crunchy Shrimp & Macadamia Roll...12 | Spicy Tuna Roll*...14

Salads

Field Greens...sun dried cranberries, grape tomatoes, scallions & champagne vinaigrette...7, blue cheese or Laura Chenel goat cheese, add \$1

Caesar...mildly spicy w. romaine hearts & baby greens, capers & Reggiano parmesan...8

Billy's Chop House Salad...mixed greens, fresh corn off the cob, tomatoes, scallions, Cabot aged white cheddar & buttermilk herb dressing...8, with bacon, add \$1

Goat Cheese & Spiced Pecan Salad...field greens, scallions, sun dried cranberries, grape tomatoes and champagne vinaigrette...9

Chicken, Avocado & Beet Salad...fresh roasted beets, pine nuts, Laura Chenel goat cheese & red grape tomatoes w. mixed greens and citrus vinaigrette...16

Roast Chicken Salad...baby spinach & baby kale, walnuts, apples, avocado, bacon, blue cheese w. Pommery mustard vinaigrette & a deviled egg with pecans...16

Waldorf Steak Salad*...grilled filet tips, blue cheese, walnuts, apples, celery & dried cranberries w. field greens & champagne vinaigrette...19

Sesame Crusted Tuna Salad*...drizzled w. cilantro ginger sauce...roasted beets, avocado, red grape tomatoes w. mixed greens & citrus vinaigrette...19

Lobster Club Salad...lobster salad from a fresh Maine lobster...with field greens, tomatoes, avocado, fresh corn off the cob, sugar cured bacon, a deviled egg & champagne vinaigrette...market

***Naked Sandwiches*...Gluten free bread available, add \$1**

Veggie Burger Wrap...brown rice, rainbow quinoa, beet & black bean burger with tzatziki sauce & crisp romaine leaves for wrapping...with cucumber, tomato & corn salad...13

Cheddar Cheeseburger*...CAB®, cheddar, mustard mayo, ketchup, pickle & fries...14

Bacon Cheeseburger*...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fresh, hand cut fries...15

Grilled Chicken & Havarti Cheese...roasted peppers & citrus mayo with hand cut fries...14

Sides

Hand Cut Fresh Fries...4 | Cucumber, Tomato & Corn Salad...4 | Grilled Broccolini...4

Sauteed Spinach...4 | Hot Baked Potato...4 | Rainbow Quinoa w. Pecans & Walnuts...4

Crispy Brussels Sprouts w. Bacon & Spiced Pecans...5

*May contain raw or undercooked ingredients. Written information is available on request regarding these items.

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Fresh Seafood

Hickory Grilled Absolutely Fresh Fish*...hand filleted in house daily...
cucumber, tomato & corn salad & grilled broccolini...market

Crispy Fish Tacos...habanero slaw & corn tortillas with fresh, hand cut fries...16

Hong Kong Style Sea Bass or Sesame Crusted Tuna*...with fresh leaf spinach
in a soy sherry broth with sesame ginger, scallions & sticky rice.....Sea Bass...27, Tuna...21

Beef

Steak Frites*...hickory grilled, marinated Certified Angus Beef® hanger steak,
fresh, hand cut fries and a field greens salad...26

Wood Grilled Filet Mignon*...a hot baked potato & roasted cremini mushrooms &
a field greens salad...8 oz...31, 6 oz...27

5 Star® Reserve Rib Eye Steak*...fresh, hand cut fries & a field greens salad...33

Friday & Saturday...Aged 5 Star® Reserve Prime Rib*...traditional or blackened...
a hot baked potato, roasted mushrooms & a field greens salad...
while it lasts...16 oz...34, 12 oz...29

Chicken, Veggies & More

Ozzie's Brick Chicken...wood grilled Bell & Evans boneless half chicken
w. lemon rosemary sauce & grilled broccolini...19

Jambalaya Pasta...sauteed shrimp, chicken, andouille sausage, tomato, scallions &
penne in a spicy creole cream sauce...22

Penne Primavera...broccolini, mushrooms, asparagus, tomatoes, arugula, basil, garlic,
olive oil & Reggiano parmesan...17, add chicken...\$3, add shrimp...\$4, add both...\$6

Billy's Kids Under 12...Gluten free bread available, add \$1

Served w. milk, fountain soda, juice or lemonade & fries, unsweetened applesauce or carrots

CAB® Cheeseburger...6 | **Tenderloin Steak**...while it lasts...11

Desserts

Warm Flourless Chocolate Waffle & vanilla ice cream...8



**BBBC, our Shirlington Bakery,
offers Gluten Sensitive Cookies**

Please let us know the level of your gluten sensitivity and a manager will consult with you to ensure your exceptional dining experience. Our staff and loved ones also have varying degrees of gluten sensitivity. We will continue to modify recipes to expand the items on this menu.