

Open 7am
Monday - Friday

E A T



DRINK

Open 8am
Weekends

DINNER

APPETIZERS

- GRILLED OCTOPUS
*arugula, great northern beans
herb caper vinaigrette* 12
- FRIED FROG LEGS
lemon, pecorino, parsley 8
- ESCARGOT STUFFED MUSHROOMS
garlic butter, french bread 11
- RISOTTO BALLS
marinara, mozzarella 8
- BEEF TENDERLOIN CARPACCIO *
arugula, cremini, black pepper, olive oil 12
- HOUSE CUT TRUFFLE FRIES
parmesan, toasted garlic, aioli 9

RAW BAR

- OYSTERS * - 1/2 DOZEN
*east / west coast
prosecco mignonette, cocktail sauce* 15
- KING CRAB LOUIE
avocado, cucumber, pickled onions 12
- SHRIMP COCKTAIL
lemon, horseradish, orange cocktail sauce 12

SEE OUR CHALKBOARD
For Today's Features

SOUPS

- DU JOUR
featured on the board 5
- MINISTRONE 5
- SPLIT PEA & HAM 5

SALADS

- ROASTED BEET & BURRATA
white balsamic vinaigrette, arugula, walnuts 10
- KALE CAESAR
*baby kale, toasted bread crumbs, parmesan
lemon caesar dressing* 7
- HARRIS O.
*romaine, iceberg, crumbled roquefort, bacon
tomato, red onion, sweet & sour dressing* 6

ENTREES

- MICHIGAN RAINBOW TROUT
indian brook farms, beluga lentils, frisee, dijon vinaigrette 24
- GRILLED SWORDFISH
tuscan white beans, french beans, grilled artichoke, ammoglio sauce 28
- PISTACHIO PESTO CRUSTED SALMON *
hard roasted carrots, cauliflower mash 28
- RICOTTA GNUDI
*swiss chard, roasted wild mushrooms, butternut squash, basil oil
with scallops* 17
27
- MUSSELS & HOUSE FRIES
garlic butter, white wine, crushed chiles, aioli 18
- BILL'S BURGER *
*gruyere or roquefort, arugula, port wine onions
dijon aioli, house cut fries* 15
- MEATBALLS
polenta, tomato basil sauce, house ricotta 17
- PRIME RIB HASH *
sunny eggs, garlic toast, au jus 19
- BRICK CHICKEN
roasted brussels sprouts, new potatoes, cipollini onions 22
- PROVIMI VEAL PICCATA
linguine, lemon, caper, parsley 24
- BERKSHIRE PORK CHOP *
french beans, onion rings, pears, maple bourbon sauce 12 OZ 27

PASTA

gluten free pasta available upon request

- FRUTTI DI MARE
linguine, scallops, shrimp, mussels, octopus, arrabiata sauce 24
- PAPPARDELLE BOLOGNESE
beef, pork, pancetta, parmigiano reggiano 20
- SHRIMP STROZZAPRETI
pancetta, grape tomatoes, baby kale, basil cream 21

ALLEN BROTHERS' STEAKS

choice of steak sauce: bill's, roquefort, or diane

- FILET MIGNON *
asparagus, mashed potatoes 8 OZ 30
6 OZ 27
- NY STRIP AU POIVRE *
house cut fries, shallot kale 12 OZ 32
- RIBEYE *
asparagus, mashed potatoes, roasted garlic 14 OZ 40

ENTREE SALADS

- TRADITIONAL TUNA NICOISE
albacore, french beans, new potato, egg, olive, tomato 20
- SHRIMP KALE CAESAR
*baby kale, toasted bread crumbs, parmesan, lemon caesar dressing
substitute chicken* 22
18
- ITALIAN FARRO
*butternut squash, roasted grapes, walnuts
grilled portobello, chevre, balsamic vinaigrette
with salmon ** 15
26

www.BillsBloomfieldHills.com

Additional entrance & parking available in back

*State of Michigan Requirement: These items may be served raw or undercooked. Consumption of raw or undercooked eggs, poultry, seafood, shellfish or meat may increase your risk of food borne illness, especially if you have certain medical conditions.