

Open 7am
Monday - Friday

E A T


Bill's

DRINK

Open 8am
Weekends

DINNER

APPETIZERS

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

RAW BAR

OYSTERS * - 1/2 DOZEN <i>east / west coast prosecco mignonette, cocktail sauce</i>	15
KING CRAB LOUIE <i>avocado, cucumber, pickled onions</i>	12
TUNA CRUDO * <i>avocado, basil, peppadews</i>	11

SEE OUR CHALKBOARD
For Today's Features

SOUPS

DU JOUR <i>featured on the board</i>	5
MINISTRONE	5
SPLIT PEA & HAM	5

SALADS

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

ENTREES

MICHIGAN RAINBOW TROUT <i>indian brook farms, zucchini, sweet corn, red bell pepper, skillet potatoes</i>	25
GRILLED SWORDFISH <i>tuscan white beans, french beans, grilled artichoke, ammoglio sauce</i>	28
FAROE ISLAND SALMON * <i>arugula pistachio pesto, cauliflower puree watercress, shaved asparagus</i>	28
MUSSELS & HOUSE FRIES <i>garlic butter, white wine, crushed chiles, aioli</i>	18
GREAT LAKES WALLEYE <i>tomato brodo, eggplant, yellow squash, zucchini, garlic toast</i>	29
BILL'S BURGER * <i>gruyere or roquefort, arugula, port wine onions dijon aioli, house cut fries</i>	15
MEATBALLS <i>polenta, tomato basil sauce, house ricotta</i>	17
BRICK CHICKEN <i>roasted brussels sprouts, new potatoes, cipollini onions</i>	22
PROVIMI VEAL PICCATA <i>linguine, lemon, caper, parsley</i>	24
BERKSHIRE PORK CHOP * <i>french beans, onion rings, peaches, maple bourbon sauce</i>	12 OZ 27

PASTA

gluten free pasta available upon request

SCALLOP SALTIMBOCCA * <i>linguine, prosciutto, sage, sun-dried tomatoes</i>	25
PAPPARDELLE BOLOGNESE <i>beef, pork, pancetta, parmigiano reggiano</i>	20
CHICKEN TOSCA <i>capellini, artichokes, lemon beurre blanc</i>	19

ALLEN BROTHERS' STEAKS

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

FILET MIGNON * <i>asparagus, mashed potatoes</i>	8 OZ 30 6 OZ 27
NY STRIP AU POIVRE * <i>house cut fries, shallot kale</i>	12 OZ 32
RIBEYE * <i>asparagus, mashed potatoes</i>	14 OZ 40

ENTREE SALADS

TRADITIONAL TUNA NICOISE <i>albacore, french beans, new potato, egg, olive, tomato</i>	20
GRILLED SHRIMP KALE CAESAR <i>baby kale, toasted bread crumbs, parmesan, lemon caesar dressing substitute chicken</i>	22 18
ITALIAN GRAIN SALAD <i>red bell pepper, sweet corn, fava beans, arugula chevre, red wine vinaigrette with salmon *</i>	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.