

Open 7am
Monday - Friday

E A T


Bill's

DRINK

Open 8am
Weekends

DINNER

APPETIZERS

- CHEVRE STUFFED SQUASH BLOSSOMS
ammoglio, basil & almond pesto, balsamic 12
- BEEF CARPACCIO *
truffle vinaigrette, creminis, red onion, arugula 12
- ESCARGOT STUFFED MUSHROOMS
garlic butter, french bread 11
- RISOTTO BALLS
porcini, fontina, saffron cream 8
- 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
- TUNA CRUDO *
avocado, basil, peppadews 11

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
*romaine, 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
*panzanella salad, asparagus, rhubarb, heirloom tomatoes
basil & almond pesto* 25
- GRILLED SWORDFISH
tuscan white beans, french beans, grilled artichoke, ammoglio sauce 28
- SKUNA BAY SALMON *
cauliflower risotto, broccolini, caramelized onions, citrus balsamic 28
- MUSSELS & HOUSE FRIES
garlic butter, white wine, crushed chiles, aioli 18
- BILL'S BURGER *
*gruyere, provolone, or roquefort, arugula, port wine onions
dijon aioli, house cut fries* 17
- MEATBALLS
polenta, tomato basil sauce, house ricotta 17
- BRICK CHICKEN
charred vegetables, new potatoes, cipollini onions 22
- PROVIMI VEAL MARSALA
linguine, wild mushrooms, parsley 24
- BRAISED LAMB SHANK
fregola, balsamic demi, pea tendrils 28
- FILET MIGNON *
asparagus, mashed potatoes, roquefort sauce 8 oz 30
6 oz 27
- PRIME NY STRIP AU POIVRE *
broccolini, house cut fries, bill's steak sauce 12 oz 38
- BERKSHIRE PORK CHOP *
french beans, onion rings, apples, maple bourbon sauce 12 oz 27

PASTA

gluten free pasta available upon request

- SHRIMP POMODORO
linguine, heirloom grape tomatoes, basil 24
- PAPPARDELLE BOLOGNESE
beef, pork, pancetta, parmigiano reggiano 20
- CHICKEN TOSCA
capellini, artichokes, lemon beurre blanc 19

ENTREE SALADS

- TRADITIONAL TUNA NICOISE
albacore, french beans, new potato, egg, olive, tomato 20
- GRILLED SHRIMP KALE CAESAR
romaine, toasted bread crumbs, parmesan, lemon caesar dressing 22
substitute chicken 18
*substitute 4oz skuna bay salmon ** 22
- CHICKEN & SHAVED BRUSSELS SPROUTS
apple, citrus poached cherries, toasted almonds, maple vinaigrette 18