

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
- COLORADO LAMB MEATBALLS
pistachio mint pesto, honey lemon yogurt 10
- PROSCIUTTO WRAPPED ARTICHOKEs
fig balsamic jam, chevre 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, peaches, 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

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.