

Open 3pm Monday & Tuesday

Open 11:30am Wednesday - Friday



E A T

Bill's

DRINK

Open 10am

Saturdays & Sundays

DINNER

APPETIZERS

OYSTERS * - 1/2 DOZEN <i>east / west coast</i> <i>prosecco mignonette, cocktail sauce</i>	22
JUMBO LUMP CRAB LOUIE <i>avocado, cucumber, pickled onions</i>	16
SMOKED WHITEFISH BRUSCHETTA <i>scallions, capers, peppadews</i>	14
CALAMARI <i>peppadews, lemon caper sauce</i>	18
HOUSE CUT TRUFFLE FRIES <i>parmesan, toasted garlic, aioli</i>	12
RISOTTO BALLS <i>mozzarella, tomato basil sauce</i>	12
COLORADO LAMB MEATBALLS <i>pistachio mint pesto, tzatziki</i>	14
SICILIAN TUNA CRUDO* <i>citrus, pickled shallots, pistachio, shaved fennel</i> <i>blood orange vinaigrette, aged balsamic</i>	22

SEE OUR
CHALKBOARD
For Today's Features

SOUPS

FRENCH ONION	12
SPLIT PEA & HAM	7 / 8

SALADS

BEET & BURRATA <i>arugula, shaved fennel, spiced pepitas</i> <i>dijon vinaigrette</i>	14
KALE CAESAR <i>romaine, toasted bread crumbs, parmesan</i> <i>lemon caesar dressing</i>	10
HARRIS O. <i>romaine, iceberg, crumbled bleu, bacon</i> <i>tomato, red onion, sweet & sour dressing</i>	10

ENTREES

SEAFOOD BRODETTO <i>daily fish, mussels, shrimp, calamari, clam & lobster broth</i>	30
NORTH ROAD SALMON* <i>herb fregola, fava beans, red bell pepper, scallions</i> <i>pickled radish, spring pea puree</i>	30
SHRIMP ALLA VODKA RIGATONI <i>parmesan reggiano, chili flakes, basil</i>	28
PARMESAN CHICKEN CUTLET <i>heirloom tomatoes, aged balsamic, burrata, basil, arugula</i>	28
BRICK CHICKEN <i>parmesan fingerling potatoes, grilled asparagus</i> <i>portobello mushrooms, lemon herb chicken sauce</i>	28
PROVIMI VEAL MARSALA <i>linguine, roasted wild mushrooms, parsley</i>	32
BILL'S BURGER* <i>provolone, gruyere, or bleu, arugula, port wine onions</i> <i>dijon aioli, house cut fries</i>	22
BERKSHIRE PORK CHOP* <i>french beans, onion rings, apples, maple bourbon sauce</i>	12oz 32
MEATBALLS <i>polenta, tomato basil sauce, house ricotta</i>	24
SPRING VEGETABLE PAPPARDELLE <i>asparagus, peas, roasted wild mushrooms</i> <i>pesto rosso sauce, toasted breadcrumbs</i>	24
FILET MIGNON* <i>rosemary fingerling potatoes, roasted wild mushrooms</i> <i>balsamic demi</i>	8oz 50 6oz 40
PRIME NY STRIP* <i>olive oil mashed potatoes, grilled asparagus, salsa verde</i>	12oz 52

ENTREE SALADS

GRILLED SHRIMP KALE CAESAR <i>romaine, toasted bread crumbs, parmesan</i> <i>lemon caesar dressing</i> <i>substitute chicken 22</i>	26
TUNA NICOISE <i>french beans, redskins, hard boiled egg, tomato, gherkins</i> <i>olives, bibb, dijon vinaigrette</i>	26

Please be advised that food prepared in our kitchen may contain:
milk, egg, wheat, soy, peanuts, tree nuts, fish and shellfish.
Alert your server of any allergies you may have.

*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.

Additional entrance & parking available in back

www.BillsBloomfieldHills.com