

## STARTERS

**BILLY'S "RITZ" CAKE 17**

*Jumbo Lump Crab Cake, Succotash, Remoulade*

**THE OYSTER\* MARKET PRICE**

*Half Dozen Raw, Grilled, or Rockefeller Style*

**AHI TUNA WONTONS\* 16**

*Ahi Tuna, Nori, Wonton Chips, Sweet Thai Chili Sauce, Citrus Salsa*

**CALAMARI 14**

*Fried. Sweet Thai Chili Sauce*

**LAMB CHOP LOLLIPOPS\* 19**

*Four Lamb Lollies, Fig Port Wine Reduction*

**BACON WRAPPED SCALLOPS GF 22**

*Three Scallops, Bacon, Tequila Lime Agave Cream Sauce*

**LOBSTER MAC & CHEESE 19**

*Claw & Knuckle Meat, Penne, Crostinis*

**FRIED OYSTERS 14**

*One dozen, Fried. Remoulade*

**PORK BELLY 15**

*Beer & Soy Braised, Jalapeño Slaw, Pickled Ginger, Vegetable Ribbons, Sweet Spicy Chili Sauce*

**CRAB SALAD BRUSCHETTA 22**

*Jumbo Lump Crab Salad, Ciabatta*

**THREE CHEESE SHRIMP DIP 18**

*Creole Shrimp, Cheese Blend, Flour Tortillas*

**AVOCADO DIP WITH HOUSEMADE TORTILLAS & FRESH VEGETABLES GF 12**

**CHEF'S FLAVORED HUMMUS WITH HOUSEMADE PITA CHIPS & FRESH VEGETABLES GF 12**

**CHIPS & SALSA GF 9**

## SOUPS & SALADS

**SPICY CRAB & CORN CHOWDER 11**

**TOMATO BASIL SOUP GF 8**

**SOUP DU JOUR 7**

**HOUSE GF 8**

*Mixed Greens, Tomatoes, Cucumbers, Cheddar Cheese, Toasted Almonds*

**CAESAR SALAD 10**

*Romaine Lettuce, Seasoned Croutons, Parmesan Tuile, Caesar Dressing*

**BLEU CHEESE WEDGE GF 12**

*Iceberg Wedge, Tomato, Cucumber, Bleu Cheese Crumbles, Bacon, Bleu Cheese Dressing*

**STRAWBERRY SALAD GF 14**

*Strawberries, Baby Spinach, Romaine, Blueberries, Dried Cranberries & Roasted Pecans*

**PECAN CHICKEN 16**

*Mixed Greens, Grilled Chicken Breast, Tomatoes, Celery, Red Onion, Croutons, Toasted Pecans*

**FRIED OYSTER 16**

*Baby Spinach, Bacon, Boursin Cheese, Pickled Onion, Croutons*

**GRILLED SALMON SALAD GF 17**

*Petite Salmon Filet, Romaine, Baby Spinach, Red Onion, Avocado, Grape Tomatoes, Pine Nuts*

## SALAD ENHANCEMENTS

**CHICKEN \$8 · SHRIMP \$9 · CRAB CAKE \$15 · AHI TUNA \$11 · FRIED OYSTERS \$8**

### DRESSINGS

*Ranch · Bleu Cheese · Sweet Bacon Vinaigrette · Green Goddess · Creamy Italian · Creamy Vidalia Onion  
Old Bay Buttermilk · Honey Pecan Vinaigrette · Sweet Vinaigrette · Balsamic · Oil & Vinegar*

GF This item can be prepared as a Gluten-free Option upon request

\*This item may be served undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Foodborne Illness

## LAND & SEA

### PRIME RIB\* - 16OZ 45

*Cheddar Smashed Potatoes, Grilled Asparagus  
(While Available)*

### FILET\* - 8OZ <sup>GF</sup> 49

*Certified Angus Beef. Cheddar Smashed Potatoes, Grilled Asparagus*

### COWBOY RIBEYE\* - 16OZ <sup>GF</sup> 47

*Bone-in Certified Angus Beef. Cheddar Smashed Potatoes, Grilled Asparagus*

### NY STRIP\* - 14OZ <sup>GF</sup> 41

*Certified Angus Beef. Cheddar Smashed Potatoes, Grilled Asparagus*

### GLAZED PORK CHOP\* - 12OZ <sup>GF</sup> 29

*Double-cut. Bourbon Glaze, Cheddar Smashed Potatoes, Grilled Asparagus*

### CATCH OF THE DAY MARKET PRICE

*Pan-seared, 30 Spice or Blackened. Vegetable Du Jour, Risotto*

### MAHI-MAHI 29

*Pan-seared, 30 Spice or Blackened. Pineapple Salsa, Vegetable Du Jour, Risotto*

### BOURBON GLAZED SALMON\* 29

*Vegetable Du Jour, Herb Risotto*

### RAINBOW TROUT 29

*Breaded, Pan-fried, Toasted Almonds, Vegetable Du Jour Risotto*

### CRAB CAKES 39

*Jumbo Lump Crab Cakes, Remoulade, Cheddar Smashed Potatoes, Grilled Asparagus*

### SEAFOOD PLATTER 49

*Fried or Grilled. Scallops, Shrimp, & Cold Water Lobster Tail, Vegetable Du Jour & Risotto*

### MORNAY CHICKEN 27

*Bone-in Free-range Chicken Breast, Shiitake Mushrooms, Grated Gruyere Sauce, Vegetable Du Jour, Risotto*

### LAMB SHANK 39

*Fall-off-the-Bone Braised Lamb Shank, Fig Port Reduction, Risotto, Stewed Vegetables*

### BRAISED SHORT RIB 37

*Cheddar Smashed Potatoes, Root Vegetable Ragout, Demi Glace*

## ENHANCEMENTS

BLEU CHEESE CRUST \$5 · ONION CURLS \$5

SHRIMP \$10 · CRAB CAKE \$15 · SCALLOPS \$18

LOBSTER MORNAY \$17 · MUSHROOM DEMI-GLACE \$12

COLD WATER LOBSTER TAIL MARKET PRICE

<sup>GF</sup> This item can be prepared as a Gluten-free Option upon request

\*This item may be served undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Foodborne Illness

## PASTAS & GRAINS

### SHRIMP & GRITS 28

*Padow's Country Ham, Coastal Shrimp, Grape Tomatoes, Stone-ground Grits, Habanero Cream Sauce*

### CAJUN CHICKEN PENNE ALFREDO 26

*Cajun-seasoned Chicken, Grape Tomatoes, Scallions, made-to-order Alfredo Sauce & Parmesan Cheese*

### SCALLOPS & LINGUINI 34

*Grilled Scallops, Vegetables, Parmesan, Marinara, Linguini*

### CHEESE TORTELLINI STROGANOFF 27

*Cheese Tortellini, Stroganoff Sauce, Prime Rib, Mushrooms, Onions, Grape Tomatoes, Scallions*

### CREAMY PESTO SEAFOOD PASTA 37

*Linguini Pasta, Scallops, Shrimp, Onions, Red Peppers, Grape Tomatoes, Creamy Pesto*

## SIDES

*All Sides \$6*

### CHEDDAR SMASHED POTATOES

### SWEET POTATO FRIES

### FRENCH FRIES

### SUCCOTASH

### RISOTTO

### VEGETABLE DU JOUR

### GRILLED ASPARAGUS

### CHEESY GRITS

## DESSERTS

### LIMONCELLO CAKE WITH MASCARPONE ICING 10

*Limoncello Yellow Cake, Mascarpone Frosting, Raspberry Sauce*

### BELGIAN CHOCOLATE MOUSSE CAKE 11

*Creamy Chocolate Cake, Chocolate Shavings*

### WHITE CHOCOLATE BRANDY GLAZED CHEESECAKE 10

*Vanilla Cheesecake, White Chocolate Brandy Glaze*

### FLOURLESS CHOCOLATE TORTE <sup>GF</sup> 10

*Rich Dark Cocoa in a Dense Treat*

### BUTTERFINGER CHEESECAKE 10

*Traditional Cheesecake, Butterfinger Pieces, Caramel Sauce*

### BILLY'S BROWNIE & ICE CREAM 9

*Brownie a la Mode, Chocolate Syrup, Powdered Sugar, Whipped Cream*

### CRÈME BRÛLÉE 12

*Vanilla Bean Crème Brûlée, Mixed Berries, Raspberry Sauce*

<sup>GF</sup> This item can be prepared as a Gluten-free Option upon request

\*This item may be served undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Foodborne Illness

# BILLY'S.



Built in 1912, 102 Market Street, formally 102 Salem Avenue has been a part of the downtown Roanoke experience for generations. Its first iteration was The Ritz Hotel, however, just over a decade later, it was hurt by the prosperous expansion of the downtown area, most notably the construction of The Patrick Henry Hotel in 1925. As the 1950's drew to a close, so did the downtown boom. With the construction of The Crossroads Mall in 1961, Roanoke City property suffered an economic slump.

Then, in 1979, the city launched the Design '79 initiative which aimed to stimulate the revitalization and redevelopment of Roanoke's downtown market area. John Williams and his business partners foresaw the impact of this movement on the potential for 102 Salem Avenue. In late 1979, they opened the newest venture in the building, a restaurant. Searching for an appropriate name, Williams decided to draw on two historic downtown venues. First, a local popular saloon that featured similar classic drinks in a large bar like that centered in the Main Dining Room had recently fallen on hard times and closed—owned by Billy Huddleston. Combining his name with a nod to the buildings founding as the Ritz Hotel, John settled on the name Billy's Ritz. Not long after opening, John Williams married and with his wife Betsy the duo continued to operate the landmark for the next 29 years. In 2004, they opened a cheese shop in the location of the current Board Room called Say Cheese. In 2007, the Williams' announced they were leaving the restaurant business at the end of the year. Purchased in 2008, the new owners opened Billy's after significant renovations on May 23, 2012. The former space occupied by the hotel is now an event space and the Ritz lofts.

**102 MARKET STREET • ROANOKE, VA 24011**  
**540.206.3353 • [INFO@BILLYSROANOKE.COM](mailto:INFO@BILLYSROANOKE.COM)**

Interested in Booking a Private Event? Email [billysevents@gmail.com](mailto:billysevents@gmail.com) for more Information.