

STARTERS

BILLY'S "RITZ" CAKE 14

Jumbo Lump Crab Cake, Succotash, Remoulade

THE OYSTER\* MARKET PRICE

Half Dozen Raw, Grilled, or Rockefeller Style

AHI TUNA WONTONS\* 15

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

CALAMARI 12

Fried. Sweet Thai Chili Sauce

LAMB CHOP LOLLIPOPS\* 19

Four Lamb Lollies, Fig Port Wine Reduction

BACON WRAPPED SCALLOPS GF 19

Three Scallops, Bacon, Tequila Lime Agave Cream Sauce

LOBSTER MAC & CHEESE 18

Claw & Knuckle Meat, Penne, Crostinis

CHARCUTERIE BOARD 19

Chef's Selection of Assorted Cheeses, Cured Meats, Olive Mix

FRIED OYSTERS 14

One dozen, Fried. Remoulade

PORK BELLY 15

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

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 9

TOMATO BASIL SOUP GF 7

SOUP DU JOUR 6

HOUSE GF 7

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

CAESAR SALAD 8

Romaine Lettuce, Seasoned Croutons, Parmesan Tuile, Caesar Dressing

BLEU CHEESE WEDGE GF 10

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

ISLAND SALAD 15

Jerk-rubbed Chicken Breast, Mixed Greens, Roasted Red Bell Pepper, Pineapple, Black Bean Corn Relish, Tomatoes, Lime Wedges & Tortilla Strips

STRAWBERRY SALAD GF 14

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

GOAT CHEESE SALAD 12

Baby Spinach, Citrus Herb infused Goat Cheese , Pickled Red Onions, Tomatoes, Crostinis

BEET SALAD GF 12

Baby Spinach, Roasted Beets, Orange Supremes, Toasted Almonds

PECAN CHICKEN 15

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

FRIED OYSTER 15

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

GRILLED SALMON SALAD GF 15

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

SALAD ENHANCEMENTS

CHICKEN \$7 • SHRIMP \$8 • CRAB CAKE \$14 • AHI TUNA \$10 • FRIED OYSTERS \$8

DRESSINGS

Ranch • Bleu Cheese • Sweet Bacon Vinaigrette • Green Goddess • Creamy Italian • Fig Balsamic  
Old Bay Buttermilk • Honey Pecan Vinaigrette • Sweet Vinaigrette • Balsamic • Oil & Vinegar

## LAND & SEA

**PRIME RIB\* - 16oz 39**

*Cheddar Smashed Potatoes, Grilled Asparagus*

**FILET\* - 8oz GF 42**

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

**COWBOY RIBEYE\* - 16oz GF 40**

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

**NY STRIP\* - 12oz GF 36**

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

**GLAZED PORK CHOP\* - 12oz GF 26**

*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 25**

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

**MISO SALMON\* 25**

*Miso Glaze, Vegetable Du Jour, Herb Risotto*

**RAINBOW TROUT 25**

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

**CRAB CAKES 34**

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

**SEAFOOD PLATTER 47**

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

**MORNAY CHICKEN 25**

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

**JERK CHICKEN 25**

*Bone-in Free-range, Citrus, Chilies, Ginger & Garlic Marinade, Vegetable Du Jour, Risotto*

**LAMB SHANK 35**

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

**BRAISED SHORT RIB 33**

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

## ENHANCEMENTS

**BLEU CHEESE CRUST \$4 · ONION CURLS \$3**

**SHRIMP \$8 · CRAB CAKE \$14**

**SCALLOPS \$18 · COLD WATER LOBSTER TAIL \$15**

**LOBSTER MORNAY \$15 · MUSHROOM DEMI-GLACE \$10**

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

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Foodborne Illness

## PASTAS & GRAINS

### SHRIMP & GRITS 26

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

### CAJUN CHICKEN PENNE ALFREDO 21

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

### SCALLOPS & LINGUINI 31

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

### CHEESE TORTELLINI STROGANOFF 23

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

### SHRIMP & ANDOUILLE DIABLO PASTA 26

*Jumbo Shrimp, Andouille Sausage, Diablo Vodka Sauce, Parmesan Cheese, Grape Tomatoes, Fettucine*

### LOBSTER ALFREDO 32

*Claw & Knuckle Meat, Spinach, Alfredo Sauce, Fettuccine*

### RAVIOLI 19

*Spinach & Portobello Ravioli, Brown Butter Sauce, Basil, Roasted Pignolias, Sun-Dried Tomatoes, Feta Cheese*

### CREAMY PESTO SEAFOOD PASTA 31

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

## SIDES

*All Sides \$5*

### CHEDDAR SMASHED POTATOES

### BROCCOLI

### SWEET POTATO FRIES

### FRENCH FRIES

### SUCCOTASH

### RISOTTO

### VEGETABLE DU JOUR

### GRILLED ASPARAGUS

### CHEESY GRITS

## DESSERTS

### LIMONCELLO CAKE WITH MASCARPONE ICING 8

*Limoncello Yellow Cake, Mascarpone Frosting, Raspberry Sauce*

### TRIPLE CHOCOLATE CAKE 8

*Chocolate Cake, Creamy Chocolate Icing, Chocolate Shavings*

### WHITE CHOCOLATE BRANDY GLAZED CHEESECAKE 9

*Vanilla Cheesecake, White Chocolate Brandy Glaze*

### FLOURLESS CHOCOLATE TORTE <sup>GF</sup> 7

*Rich Dark Cocoa in a Dense Treat*

### BUTTERFINGER CHEESECAKE 9

*Traditional Cheesecake, Butterfinger Pieces, Caramel*

### BILLY'S BROWNIE & ICE CREAM 7

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

### CRÈME BRÛLÉE 10

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



# BILLY'S.



Built in 1912, 102 Market Street, formally 102 Salem Avenue has been a part of the downtown Roanoke experience for generations. As such, it has risen and fallen with the larger economic climate of Roanoke. Its first iteration was The Ritz Hotel. Just over a decade later, it was hurt by the prosperous expansion of the downtown area, most notably with 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 the 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. Searching for an appropriate name, Williams decided to draw on two key historic downtown venues. A local popular saloon that features similar classic drinks in a large bar like that centered in the Main Dining Room had recently fallen on hard times and closed. Its owner was Billy Huddleston. In a nod to the buildings founding, they adopted the name of The Ritz Hotel. Not long after opening, John Williams married and eventually took over sole ownership of the restaurant 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.

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