

STARTERS

BILLY'S "RITZ" CAKE 15

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

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

STRAWBERRY SALAD GF 14

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

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

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
~Parties of 10 or more are subject to 20% gratuity~

LAND & SEA

PRIME RIB* - 16oz 39

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

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

BOURBON GLAZED SALMON* 25

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 \$19

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

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PASTAS & GRAINS

SHRIMP & GRITS 26

Padon'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

CREAMY PESTO SEAFOOD PASTA 31

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

SIDES

All Sides \$5

CHEDDAR SMASHED POTATOES

SWEET POTATO FRIES

FRENCH FRIES

SUCCOTASH

RISOTTO

VEGETABLE DU JOUR

GRILLED ASPARAGUS

CHEESY GRITS

DESSERTS

LIMONCELLO CAKE WITH MASCARPONE ICING 9

Limoncello Yellow Cake, Mascarpone Frosting, Raspberry Sauce

TRIPLE CHOCOLATE CAKE 9

Chocolate Cake, Creamy Chocolate Icing, Chocolate Shavings

WHITE CHOCOLATE BRANDY GLAZED CHEESECAKE 9

Vanilla Cheesecake, White Chocolate Brandy Glaze

FLOURLESS CHOCOLATE TORTE ^{GF} 9

Rich Dark Cocoa in a Dense Treat

BUTTERFINGER CHEESECAKE 9

Traditional Cheesecake, Butterfinger Pieces, Caramel Sauce

BILLY'S BROWNIE & ICE CREAM 9

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

CRÈME BRÛLÉE 10

Vanilla Bean Crème Brûlée, Mixed Berries, Raspberry Sauce

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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 for more Information.