

STARTERS

BILLY'S "RITZ" CAKE 16

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 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

CRAB SALAD BRUSCHETTA 19

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 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 16

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 \$9 · CRAB CAKE \$14 · AHI TUNA \$10 · 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 42

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

FILET* - 8oz GF 45

Certified Angus Beef. Cheddar Smashed Potatoes, Grilled Asparagus

COWBOY RIBEYE* - 16oz GF 42

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

NY STRIP* - 14oz GF 38

Certified Angus Beef. Cheddar Smashed Potatoes, Grilled Asparagus

GLAZED PORK CHOP* - 12oz GF 28

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 27

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

BOURBON GLAZED SALMON* 27

Vegetable Du Jour, Herb Risotto

RAINBOW TROUT 27

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

CRAB CAKES 36

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 26

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

BARBEQUE CHICKEN 26

Bone-in Free-range Chicken Breast, Citrus, Southern BBQ Sauce, Vegetable Du Jour, Risotto

LAMB SHANK 36

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

BRAISED SHORT RIB 34

Cheddar Smashed Potatoes, Root Vegetable Ragout, Demi Glace

ENHANCEMENTS

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

SHRIMP \$9 · 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 27

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

CAJUN CHICKEN PENNE ALFREDO 24

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

SCALLOPS & LINGUINI 32

Grilled Scallops, Vegetables, Parmesan, Marinara, Linguini

CHEESE TORTELLINI STROGANOFF 25

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

CREAMY PESTO SEAFOOD PASTA 32

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 10

Limoncello Yellow Cake, Mascarpone Frosting, Raspberry Sauce

BELGIAN CHOCOLATE MOUSSE CAKE 10

Creamy Chocolate Cake, Chocolate Shavings

WHITE CHOCOLATE BRANDY GLAZED CHEESECAKE 10

Vanilla Cheesecake, White Chocolate Brandy Glaze

FLOURLESS CHOCOLATE TORTE ^{GF} 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 11

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. 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.

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Interested in Booking a Private Event? Email billysevents@gmail.com for more Information.