



## Cocktails

**Espresso Martini**...Titos' Vodka, Kahlua, Bailey's Irish Cream & espresso .....11.50

**Raspberry Lemon Drop Martini**...Absolut Citron, fresh lemon & raspberries ..... 11.00

**Jackson's Perfect Margarita**... Hornitos & Citronge ..... 11.00

**Chili Pineapple Margarita**...Sauza blanco, gran gala & pineapple .....10.25

**Bourbon Smash**...Maker's Mark, muddled lemon & mint ..... 13.25

**Classic Mojito**...Cruzan Rum, fresh muddled mint & lime .....10.00

**Mango Mojito**...Malibu Mango Rum, fresh muddled mint & lime ..... 10.50

**Jackson's Mule**...Tito's Vodka, Fever Tree Ginger Beer & fresh muddled lime ..... 10.50

**Limoncello Spritz**... Limoncello & Prosecco.....11.50

**Old Fashioned**...Maker's Mark, muddled orange & macerated plums..... 12.75

**House Spirits - Bacardi, Sauza Blanco, Gordon's London Dry Gin, Dewar's, Gordon's Vodka & Jim Beam**

## Wines by the Glass

	6 oz   9 oz	
<b>Prosecco</b> , Zardetto, Brut.....	9.75   --	
<b>Pinot Grigio</b> , Stella, '24.....	7.35   11	
<b>Sauvignon Blanc</b> , Dashwood, '24.....	8.75   13	
<b>Sauvignon Blanc</b> , Kim Crawford, '24.....	10.75   16	
<b>Riesling</b> , Dr. Loosen, '24 Dr. L.....	9.75   14	
<b>Chardonnay</b> , Waterbrook, '23.....	8.25   12	
<b>Chardonnay</b> , Kendall Jackson, '24.....	10.25   15	
<b>Chardonnay</b> , Sonoma-Cutrer, '24.....	12.25   18	

	6 oz   9 oz
<b>Rosé</b> , Ferrari Carano, '24.....	9.75   14
<b>Pinot Noir</b> , MacMurray Ranch, '23.....	11.50   17
<b>Pinot Noir</b> , Meiomi, '23.....	12.25   18
<b>Pinot Noir</b> , La Crema, '23.....	14.25   21
<b>Malbec</b> , Tilia, '24.....	8.25   12
<b>Merlot</b> , Columbia Crest, '22.....	8.75   13
<b>Cab. Sauv.</b> , Pendulum '22.....	10.25   15
<b>Cab. Sauv.</b> , Ch. Ste. Michelle, '22.....	10.75   16
<b>Cab. Sauv.</b> , Duckhorn, '22 Decoy.....	13.35   20

\*\*\*BOTTLED WINE IS AVAILABLE ON BACK MENU PAGE\*\*\*

## Beer

**Jackson's Pale Ale**, tap ..... 7.25

**Lucky Lounge Lager**, tap..... 7.25

**Blue Moon Belgian White Ale**, tap.....8.00

**Solace Partly Cloudy IPA**, tap..... 7.75

**Miller Lite**, tap..... 7.25

**Bud Light**, bottle..... 6.75

**Devils Backbone Vienna Lager**, bottle ..... 8.00

**Corona**, bottle.....7.75

**Stella Artois**, bottle.....7.75

**Michelob Ultra**, bottle..... 7.25

**Athletic Run Wild IPA NA**, can ..... 7.50

Our restaurant is dedicated to Bill Jackson, a great chef and better friend, who was stolen from us by ALS March 1, 2008. Our zany name and retro warehouse design reflect how important it was to Bill that our guests be relaxed, comfortable and happy. Bill took what he did seriously but never took himself that way. He understood his food wasn't about him; it was all about the people cooking and serving it. His wisdom and laughter will never leave us. Sharing it with you brings us joy.

Bill, Chris, Spencer, Chad, Paul, Sarith and the Usual Suspects created the food. We hope you enjoy their inspired results.

The design team of Leon Chatelain and Alex Crawford of Chatelain Architects developed the vision and the plans for "Billy's Place."

Our favorite artist, John Gable of Woolwich, Maine painted our murals and Bill's "family portrait" by the kitchen. Bill loved the Rascals.

Jill, Spencer and Kirsten used their life time allotment of B, S & T side by side with Craig, Rob, Adriana, Brian and Matt of Shawmut Design and Construction to get our retro warehouse built.

Special thanks to the stars behind the curtain: Dana, Marion, Lori, Carleen, Cheryl, Katie, Natalie, Dave, Kevin, Ascary, Tom & Jon. We couldn't open with out you.

**ROCK ON, BILLY!**

030326-03



## Starters

<b>Hot Spinach, Parmesan &amp; Artichoke Dip</b> ...with fresh tortilla chips.....	12
<b>Deviled Eggs w. Spiced Pecans &amp; Sugar Cured Bacon</b> .....	13
<b>Blue Crab &amp; Shrimp Fritters</b> ...grilled corn salsa & lobster ginger sauce .....	13
<b>Crispy Fried Point Judith Calamari</b> ...tossed with thin green beans and pepper jelly .....	17
<b>Tuna Poke 2.0*</b> ...ahi tuna, guacamole, ginger, cilantro & spicy mayo on crispy nori chips.....	18
<b>Lobster Bisque</b> .....	9
<b>Corn &amp; Crab Chowder</b> .....	9
<b>Community Bread Basket</b> ...choice of Ozzie rolls, Best Buns bread or an assortment of each...served with honey butter.....	1

**\$1 of each bread order will be contributed to fight food insecurity in our community.**

## Mighty Fine Sushi

<b>California Roll</b> .....	14	<b>Crunchy Shrimp &amp; Macadamia Roll</b> .....	17
<b>Firecracker Rock Shrimp Roll</b> .....	17	<b>Spicy Tuna Roll*</b> .....	18
<b>Volcano Roll*</b> ...dueling California roll, half w. spicy tuna & tobiko, half w. shrimp Sriracha...19			

## Salads

<b>Field Greens</b> ...sun dried cranberries, grape tomatoes, garlic croutons, scallions & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add \$1 .....	9
<b>Caesar</b> ...mildly spicy with romaine hearts & baby greens, capers, Reggiano parmesan & garlic croutons .....	10
<b>Billy's Chop House</b> ...mixed greens, fresh corn off the cob, tomatoes, scallions, Tillamook white cheddar, garlic croutons & buttermilk herb dressing...with bacon, add \$1.....	11
<b>Warm Goat Cheese &amp; Spiced Pecan Salad</b> ...field greens, scallions, sun dried cranberries, grape tomatoes, garlic croutons & champagne vinaigrette.....	12
<b>Roast Chicken Salad</b> ...baby spinach & baby kale, walnuts, apples, avocado, bacon, blue cheese w. Pommery mustard vinaigrette & a deviled egg with pecans.....	20
<b>Chicken, Avocado &amp; Beet Salad</b> ...fresh roasted beets, pine nuts, Laura Chenel goat cheese & red grape tomatoes w. mixed greens and citrus vinaigrette .....	21
<b>Short Smoked Grilled Salmon Salad*</b> ...field greens, tomatoes and garlic croutons w. champagne vinaigrette & a deviled egg w. pecans...goat cheese, add \$1.....	27
<b>Sesame Crusted Tuna Salad*</b> ...drizzled w. cilantro ginger sauce...roasted beets, avocado, red grape tomatoes w. mixed greens and citrus vinaigrette.....	28
<b>Waldorf Steak Salad*</b> ...grilled filet tips, blue cheese, walnuts, apples, celery & dried cranberries w. field greens & champagne vinaigrette .....	30
<b>Lobster Club Salad</b> ...lobster salad from a fresh Maine lobster... with field greens, tomatoes, avocado, fresh corn off the cob, sugar cured bacon, a deviled egg & champagne vinaigrette .....	market

## Sandwiches

<b>Grilled Cheese &amp; Bacon</b> ...Tillamook cheddar, smoked gouda, havarti, pecanwood smoked bacon & caramelized onions on rustic Italian bread with fresh, hand cut fries .....	14
<b>Veggie Burger Wrap</b> ...brown rice, rainbow quinoa, beet & black bean burger with tzatziki sauce & crisp romaine leaves for wrapping...with cucumber, tomato & corn salad .....	17
<b>Grilled Chicken &amp; Havarti Cheese</b> ...roasted peppers & citrus mayo on grilled ice box bread w. fresh, hand cut fries .....	18
<b>Cheddar Cheeseburger*</b> ...CAB®, Tillamook cheddar, mustard mayo, ketchup, pickle & fries .....	19
<b>Bacon Cheeseburger*</b> ...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fresh, hand cut fries .....	20
<b>Slow Roasted French Dip*</b> ...thinly sliced prime rib on a Best Buns butter roll with mayo...fresh, hand cut fries & au jus.....	32
<b>Jumbo Lump Crab Cake</b> ...broiled or sauteed with remoulade on brioche & hand cut fries .....	market
<b>Jackson's Lobster Roll</b> ...lobster salad from a fresh Maine lobster on a grilled roll w. roasted corn on the cob & fresh, hand cut fries .....	market

## Sides

<b>Fresh, Hand Cut Fries</b> .....	6	<b>Rainbow Quinoa w. Pecans &amp; Walnuts</b> .....	6
<b>Cucumber, Tomato &amp; Corn Salad</b> .....	6	<b>Hot Baked Potato</b> .....	6
<b>Grilled Broccolini</b> .....	7	<b>Mac 'N Cheese</b> .....	7
<b>Brussels Sprouts, Bacon &amp; Spiced Pecans</b> .....	7	<b>Loaded Baker</b> .....	8



## ***Fresh Seafood***

<b>Hickory Grilled Absolutely Fresh Fish*</b> ...hand filleted in house daily.....	market
<b>Jumbo Lump Crab Cake</b> ...broiled or baked with fresh, hand cut fries & cole slaw.....	market
<b>Crispy Fish Tacos</b> ...habanero slaw & corn tortillas with fresh, hand cut fries.....	20
<b>Fish Fingers</b> ...crisply fried cod in Lucky Lounge Lager beer batter...hand cut fries & slaw.....	20
<b>Short Smoked Salmon Filet*</b> ...marinated & smoked, then hickory grilled.... Creole mustard sauce...with fresh asparagus & rainbow quinoa w. pecans & walnuts.....	30
<b>Broiled Crab Cake &amp; Filet Mignon*</b> ...with fresh, hand cut fries.....	5 oz filet...54

## ***Beef***

<b>Steak Frites*</b> ...hickory grilled, marinated Certified Angus Beef® hanger steak, fresh, hand cut fries and a field greens salad .....	34
<b>Wood Grilled Filet Mignon*</b> ...a hot baked potato & roasted cremini mushrooms... & a field greens salad .....	8 oz...53, 6 oz...46
<b>5 Star® Reserve Rib Eye Steak*</b> ...crispy Brussels sprouts w. bacon & spiced pecans & a field greens salad .....	52
<b>Drunken Rib Eye*</b> ...5 Star® Reserve...marinated in our Great American Pale Ale... fresh, hand cut fries, roasted cremini mushrooms & a field greens salad.....	52
<b>Friday &amp; Saturday...Aged 5 Star® Reserve Prime Rib*</b> ...traditional or blackened... a hot baked potato, roasted mushrooms & a field greens salad... while it lasts.....	16 oz...51, 12 oz...44

<b>RARE</b>	<b>MED. RARE</b>	<b>MEDIUM</b>	<b>MED. WELL</b>	<b>WELL DONE</b>
COOL RED CENTER	WARM RED CENTER	HOT RED CENTER	HOT PINK CENTER	ORDER CHICKEN

## ***Chicken & Pasta***

<b>Penne Primavera</b> ...broccolini, mushrooms, asparagus, tomatoes, baby kale, basil, garlic, olive oil & Reggiano parmesan...add chicken...\$4, add shrimp...\$4, add both...\$7 .....	19
<b>Jambalaya Pasta</b> ...sauteed shrimp, chicken, andouille sausage, tomato, scallions & penne in a spicy creole cream sauce .....	26
<b>Ozzie's Brick Chicken</b> ...wood grilled boneless half chicken w. lemon rosemary sauce & grilled broccolini .....	28

## ***Billy's Kids Under 12***

Served w. milk, fountain soda, juice or lemonade & choice of fries, unsweetened applesauce or carrots

<b>Grilled Cheese</b> .....	5	<b>CAB® Cheeseburger</b> .....	6
<b>Mac 'N Cheese</b> .....	5	<b>Fish Fingers</b> .....	8
<b>Grilled Short Smoked Salmon</b> .....	8	<b>Tenderloin Steak</b> ...while it lasts .....	12

## ***Desserts***

A portion of all dessert sales will be donated to [No Kid Hungry®/Share Our Strength](#).

<b>Lemon "Marshmallow Meringue" Pie</b> .....	9
<b>Warm White Chocolate Bread Pudding</b> ...bourbon custard sauce, vanilla ice cream & caramel.....	10
<b>Warm Flourless Chocolate Waffle &amp; Vanilla Ice Cream</b> .....	10

*\* May contain raw or undercooked ingredients.  
Regarding the safety of these items, written information is available upon request.*



Our wines by the glass are available in 6 oz and 9 oz pours.

### Pinot Grigio

<b>Stella</b> , 2024, Umbria	7.35   11   27	<b>Attems</b> , 2022, Venezia	46
<b>Acrobat</b> , 2023, Oregon	39		

### Sauvignon Blanc

<b>Dashwood</b> , 2024, New Zealand	8.75   13   33	<b>Duckhorn</b> , 2024, Napa, 91WE	54
<b>Kim Crawford</b> , 2024, Marlborough	10.75   16   42	<b>Cloudy Bay</b> , 2024, Marlborough, 93WS	64

### Chardonnay

<b>Waterbrook</b> , 2023, Columbia Valley	8.25   12   31	<b>Sonoma-Cutrer</b> , '24, Russian River Vy.	12.25   18   46
<b>Ch. Ste. Michelle</b> , 2022, Columbia Valley	33	<b>Patz &amp; Hall</b> , 2022, Sonoma, 93WS	56
<b>Kendall Jackson</b> , 2024, California	10.25   15   39	<b>Flowers</b> , 2023, Sonoma Coast, 93WS	60
<b>Chalk Hill</b> , 2023, Sonoma, 92WS	46	<b>Cakebread</b> , 2023, Napa, 90WE	70

### Exciting Whites

<b>Prosecco</b> , Zardetto, NV, Italy	9.75   --   37	<b>Conundrum</b> , Caymus, '23, California	37
<b>Champagne</b> , Perrier-Jouët, Brut, FR, 90WS	116	<b>Chenin Blanc</b> , Dry Creek Vineyards, '22, Sonoma	42
<b>Riesling</b> , Dr. Loosen, '24 Dr. L, Germany	9.75   14   37	<b>Rosé</b> , Ferrari Carano, '24, California	9.75   14   37
<b>Albarino</b> , Martin Codax, '24 Burgans, Spain	44		

### Pinot Noir

<b>MacMurray Ranch</b> , '23 Central Coast	11.50   17   44	<b>Niner</b> , 2022, Edna Valley, 94WE	56
<b>Meiomi</b> , '23, Mont.-Sonoma-Santa Barb.	12.25   18   46	<b>Tolosa</b> , 2019 Heritage, Edna Valley, 91WE	57
<b>La Crema</b> , 2023, Monterey, 90WE	14.25   21   54		

### Shiraz/Syrah

<b>Waterbrook</b> , 2021, Columbia Valley	33	<b>Halter Ranch</b> , 2020, Paso Robles, 90WE	52
<b>Yalumba</b> , 2023, Australia	39	<b>Elderton</b> , 2020, Barossa, 91V	59

### Cabernet Sauvignon & Cabernet Blends

<b>Sterling</b> , 2022, Central Coast	29	<b>Stags' Leap</b> , 2022, Napa, 92WA	66
<b>Pendulum</b> , 2022, Columbia Vy., 90WE	10.25   15   39	<b>Daou Reserve</b> , 2022, Paso Robles, 94WA	62
<b>Ch. Ste. Michelle</b> , '22, Columbia Vy., 91WE	10.75   16   42	<b>L'Ecole No. 41</b> , 2021, Walla Walla, 92WE	64
<b>Louis Martini</b> , 2019, California	44	<b>Chalk Hill</b> , 2022 Estate Red, Sonoma, 91WE	72
<b>Raymond</b> , 2022, Napa	50	<b>St. Supery</b> , 2019, Napa	72
<b>Duckhorn</b> , '22 Decoy, Sonoma, 93WE	13.35   20   50	<b>Stonestreet</b> , '19 Estate, Alexander Valley, 94WA	76
<b>Catena</b> , 2021, Mendoza, 91WA	52	<b>Silverado</b> , 2019 Geo, Napa, 91WE	106
<b>Alexander Valley</b> , '22 Wetzel, Alexander Vy.	52	<b>Caymus</b> , 2023, Napa	126
<b>Girard</b> , 2021, Napa, 93WE	60	<b>Shafer</b> , 2022 One Point Five, Stags Leap, 96WE	172

### Exciting Reds

<b>Malbec</b> , Tilia, 2024, Mendoza	8.25   12   31	<b>Chianti Classico</b> , D'Albola, 2023, Tuscany, 90WS	39
<b>Malbec</b> , Don Miguel Gascon, '20 Reserva	50	<b>Zinfandel</b> , Seghesio, 2023, Sonoma, 90WS	46
<b>Merlot</b> , Columbia Crest, '22, Columbia Vy.	8.75   13   33	<b>Zin-Cab-Petite Sirah</b> , The Prisoner, 2022, Napa	64
<b>Merlot</b> , Markham, 2019, Napa, 91WS	54	<b>Red Blend</b> , Orin Swift, '23 Abstract, CA., 95WE	59

95-100 Extraordinary | 90-94 Outstanding

Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)

Wines are grouped by grape from milder & sweeter to drier & more intense.

We card everyone under 26. It's a great idea & it's the law. If we forget, please ask for a manager.