

Appetizers

Garden Crudité	5
seasonal dipping sauce	
Baby Mixed Greens	10
white balsamic vinaigrette	
Market Soup	10
daily soup	
Baby Iceberg Wedge Salad	12
gorgonzola cheese, smoked bacon, Caesar dressing	
California Hummus	12
cilantro, lime, jalapeno, calamata olives & grilled pita	
Fresh Herb Grilled Chicken Paillard Salad	15 / 23
arugula, tomato, cucumber, feta cheese, calamata olives	
William's Salad	16 / 25
grilled hanger steak, mesclun greens, red onion, hearts of palm blue cheese, calamata olives, Dijon vinaigrette	

Sandwiches

William's Burger	17
smoked bacon, Vermont cheddar cheese, caramelized onions & William's fries	
Grilled Turkey Burger	15
green onion, roasted chili pepper & baby mixed greens	
Grilled Cajun Chicken Sliders	16
spicy remoulade & William's fries	
Sliced Prime Steak Sandwich	22
caramelized onions, mushrooms, Swiss cheese, baby mixed greens & William's fries	

Entrées

Braised Beef Short-Rib Ravioli	15 / 23
fresh horseradish, mushrooms, brown butter	
Clay-Pot Roasted PEI Mussels	20
aged chorizo, onion, spicy tomato & William's fries	
Grilled Jamaican Jerk Chicken Kabob	24
bacon-braised spinach, onion, lemon	
Grilled Hanger Steak	25
four-cheese macaroni & garlic bread	
Market Fish	25
daily preparation	
Lobster & Shrimp Cannelloni	27
champagne-lobster sauce, arugula salad, pesto	
Pastrami-Spiced Fresh Atlantic Salmon Filet	27
green peppercorn mustard, sautéed spinach	
Dry-Aged Prime New York Strip Steak	30 / 40
smashed potatoes, creamed corn	

Sides

Four Cheese Macaroni	8
Sautéed Spinach with garlic & chili	8
Creamed Corn with sautéed peppers & scallions	8
Smashed Potatoes	8

Stan Duskiwicz III ~ Executive Chef

Please let us know about any dietary restrictions. Vegetarian / Vegan options are available.