

Smokin BBQ

Served with house made breadsticks and your choice of two signature sides.

ALL YOU CAN EAT RIBS ON THURSDAYS!

RIB DINNER FOR TWO • \$41.99

Slab of ribs seasoned to perfection, slowly smoked to bring out the hard wood flavor for a succulent experience. Served with house or greek salad for two.

BBQ PLATTER • \$19.99

Ribs, Beef Brisket and Pulled Pork.

HALF SLAB RIB DINNER • \$23.99

Slowly smoked St. Louis cut rib brushed with our house made BBQ sauce.

FULL SLAB RIB DINNER • \$35.99

Slowly smoked St. Louis cut rib brushed with our house made BBQ sauce.

SMOKED BBQ CHICKEN • \$15.99

Half a chicken, smoked and smothered in BBQ sauce.

A La Carte

HALF SLAB ST. LOUIS RIBS • \$15.99

FULL SLAB ST. LOUIS RIBS • \$25.99

COLD SLAB OF RIBS TO GO • \$21.99

Seasoned and smoked to perfection. Take home and warm it up in the oven or on your grill. Comes with 8 oz of our house made BBQ sauce.

Pasta

Served with house made breadsticks

BILLY'S SPECIAL MOSTACCIOLI • \$15.99

The oldest recipe in the family. Fresh mushrooms, mild peppers, onions, sliced Italian sausage sautéed and laid into our house made spaghetti sauce, topped with three cheeses and ziti noodles. Then more cheese baked on top.

SMOKED MAC & CHEESE • \$17.99

A creamy blend of seven cheeses mixed with ziti noodles, topped with Panko bread crumbs and baked until golden brown.

Add Beef Brisket or Pulled Pork - 3.99

FETTUCCHINE CHICKEN ALFREDO • \$18.99

A seasoned flavorful sauce with lots of parmesan reggiano cheese, served over fettuccine noodles. No chicken - 14.99

BAKED SPAGHETTI • \$13.99

Made with our house made meat sauce then baked with mozzarella cheese on top.

Add Sausage - 2.99 Add Mushrooms - 1.50

Billy's Favorites

Served with house made bread sticks and choice of one signature side

SHEPHERD'S PIE • \$15.99

Ours is made here with real mashed potatoes, garden vegetables and seasoned ground sirloin on top of our house made beef gravy and topped with cheddar cheese. No sides.

NORTHERN BEEF PASTIE • \$16.99

Seasoned ground beef mixed with fresh carrots, celery, onions, rutabaga and potatoes rolled up in a pastry and baked until golden brown. Served with our house made beef gravy.

LUMBERJACK CHICKEN • \$17.99

3 seasoned grilled chicken tenderloins topped with bacon, mushrooms, mozzarella and cheddar cheese melted on top. Served with a side of honey mustard dressing.

CHICKEN PARMESAN • \$16.99

Breaded chicken topped with house made meat sauce and smothered with melted mozzarella cheese on top. Baked to a golden brown. Served with spaghetti. No Sides.

Signature Sides

A LA CARTE • \$3.99

Baked Potato	Mashed Potatoes
French Fries	Sweet Potato
Blue Cheese Coleslaw	Soup of the day
Side House Salad	Green Beans
French Onion Soup	(add 2.00)
Famous Tip N' Chili	(add 3.00)

Desserts

VANILLA BEAN CHEESE BRULEE • \$5.99

A vanilla bean creme Brûlée custard with Madagascar vanilla pods. The crispy baby oat crust is laced with even more vanilla. Served with caramel or chocolate drizzle.

HOUSE MADE TEXAS STYLE SPICED

CHOCOLATE CAKE • \$5.99

Chocolate glazed cake served with vanilla ice cream and topped with whip cream and chocolate drizzle.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 18% gratuity may be added for groups of 6 or more. We accept MasterCard, Visa, Discover, or American Express