



Featured wine by
Silver Oak
Alexander Valley 2012 \$108
Napa Valley 2012 \$149



1st

B&B Beef & Barley Soup

Soup du Jour

Iceberg Wedge

blue cheese dressing with crumbled blue

Brisket Ravioli

house-made ravioli, pork belly & marinara

B&B Meatballs

2nd

The Butcher Shop Burger

*with white cheddar & Applewood smoked bacon
served with steak fries*

The Hill Country Burger

*with TX smoked sausage, pepper jack & BBQ mayo
served with steak fries*

Pan Seared Salmon (GF)

with mushrooms & baby kale in a citrus beurre blanc sauce

Cobb Salad (GF)

with sliced filet or grilled chicken

B&B Italian Special

*on semolina hero, salami, capicola, mortadella, provolone, roasted red peppers & balsamic vinaigrette
served with house-made potato chips*

The Washington

*on baguette, B&B roast beef, turkey, deluxe ham, lettuce & tomato with mustard & mayo
served with house-made potato chips*

Croque Monsieur

*french ham, béchamel & horseradish havarti
served with steak fries*

B&B “Steak” House Salad (GF)

filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

B&B “Veg” House Salad (V)

portabella filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

Soz. Filet
*simply grilled, au poivre sauce or Roquefort crusted
(additional \$20 per order)*

*Please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your health risk of foodborne illness.



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1st

Mr. G's Classic Caesar Salad (GF)

Iceberg Wedge
blue cheese dressing with crumbled blue

Sizzling Bacon

B&B "Steak" House Salad (GF)
filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

B&B Meatballs

Brisket Ravioli
house-made ravioli, pork belly & marinara

Chef Tommy's Bacon (additional \$8 per order)
crumbled blue cheese with truffle-infused honey

BLT Salad (additional \$8 per order)
beef steak tomato, thick cut bacon, warm mozzarella di bufala, spinach & aged balsamic reduction

2nd

10oz. Filet (GF)
simply grilled, au poivre sauce or Roquefort crusted

Chicken Fried Pork Chop
pork belly confit with sauerkraut & pineapple glaze

Chicken Shank (GF)
natural juices, grilled lemon, Cipollini onions

Pan Seared Salmon (GF)
wild mushrooms with snow peas, kale & citrus beurre blanc sauce

Bacon Wrapped Crab Stuffed Shrimp
served over fried rice

B&B "Veg" House Salad (V)
portabella filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

Bone-in NY Strip 18oz. Dry-Aged USDA Prime (additional \$25 per order) (GF)
Bone-in Ribeye 22oz. Dry-Aged USDA Prime (additional \$25 per order) (GF)

Toppings (additional charge will apply)
Truffle Butter - \$4, Oscar Style - \$12, Carpet Bagger - \$12, Foie Gras Diane - \$14

3rd

New York Cheesecake • Chocolate Cake • Carrot Cake • Bread Pudding

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