



## RAW

**BILL'S PLATEAU DE MER TO SHARE** 110  
*Lobster, oysters, stone crab claws, prawns, littleneck clams & ceviche; For 3 or more*

**EAST AND WEST COAST OYSTERS** M/P, DAILY

**FLORIDA STONE CRAB CLAWS** 21 FOR 3 PIECES  
*Dijonaise & ginger mignonette*

**JUMBO TIGER PRAWNS** 18 FOR 3 PIECES  
*Cocktail sauce & fresh borseradish*

**CALIFORNIA GOLDEN OSETRA** 85  
*Traditional caviar service, 30g*

## FISH & SHELLFISH

**MANHATTAN SHELLFISH CHOWDER** 32  
*Jumbo prawns, oyster crackers & saffron*

**CRISPY FRIED DOVER SOLE** M/P  
*Dill pickle chips & gribiche*

**NANTUCKET BAY SCALLOPS** 37  
*Romanesco cauliflower & vermouth butter*

**MEDITERRANEAN OCTOPUS** 27  
*Smoked black olives & chorizo*

**LOUP DE MER** 29  
*Shaved artichoke & Marcona almonds*

## SALADS & APPETIZERS

**CREAM OF PORCINI SOUP** 14  
*Hazelnuts, drysberry, rosemary*

**ESCAROLE AND GEM SALAD** 12  
*Breakfast radish, fines berbs, cucumber dressing*

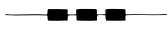
**AUTUMN VEGETABLE CRUDITES** 16  
*Raw, cooked, pickled, green goddess dressing*

**CHUCK STEAK TARTARE** 14  
*Dijon, quail egg, sicilian capers, grilled filone*

**HUDSON VALLEY FOIE GRAS** 22  
*Tokyo Turnips and Deep Woods Maple Syrup*

**CHILLED SEAFOOD SALAD** 15  
*Avocado, iceberg, heart of palm, citrus*

**ATLANTIC FISH FRY** 15  
*Preserved lemon, parsley, malt vinegar mayonnaise*



## MEAT & POULTRY

**DOMESTIC RACK OF LAMB** 46  
*Persillade & ni poise olive*

**SMOKED BACON CHOP** 38  
*Sauerkraut & mustard*

**ORGANIC EBERLY CHICKEN** 32  
*Toast & gravy*

## PRIME-AGED BEEF

*Bordelaise, borseradish lardo & sbalot confit*

**28 DAY DELMONICO (18oz)** 52

**28 DAY RIBEYE (16oz)** 48

**BILL'S BURGER (12oz)** 21

## PASTA

**SPAGHETTI FRA DIAVOLO** 21  
*Canadian lobster, oregano, cherry tomatoes*

**BAKED PACCHERI** 17  
*Eggplant, san marzano, scamorza, opal basil*

**FAGIOLI E VONGOLE** 17  
*Cockles, rapini, fennel sausage*

**BILL'S BOLOGNESE** 19  
*Tagliatelli & cabrito*



## SIDES

**YUKON POTATO PUREE CHEDDAR, CHIVES**

**FRENCH FRIES ROSEMARY, SEA SALT**

**POMMES SOUFFLE PARSLEY, BLACK PEPPER**

**CREMINI MUSHROOMS ESCARGOT BUTTER**

**CAST IRON BROCCOLI CHILI, LEMON**



## FOR TWO

**35 DAY PRIME PORTERHOUSE (40oz)** 125  
*Bearnaise and pommes souffle*

**BRAISED VEAL SHANK** 110  
*Soffritto & gremolata*

**WILD MUSCOVY DUCK** 85  
*Green grapes & brussel sprouts*

## Cocktails

— \$14 —

*Based on cocktails from the pre-prohibition and prohibition era*

### Bill's Royal Rickey

Adapted from Tom Bullock's *The Ideal Bartender*, 1917  
*Aylesbury Duck Vodka, Cedia Acai Berry, Chartreuse, and fresh ginger lemonade*

### Champagne Cocktail

Adapted from Jerry Thomas's *Bon Vivant's Companion*, 1862  
*Pierre Ferrand 1840 formulae cognac, house spiced sugar cube, brut champagne*

### Whisky Sour

Adapted from Jerry Thomas's *The Bartender's Guide*, 1862  
*The Black Grouse Scotch, fresh apple and lemon juice, honey, dandelion and burdock bitters, organic egg white*

### Hanky Panky

Adapted from Harry Craddock's *The Savoy Cocktail Book*, 1930  
*Dorothy Parker Gin, Sweet Vermouth, Fernet Branca*

### Gingerbread Sazerac

Adapted from Fred Hart's *The Sazeracs Lying Club*, 1878  
*Bulleit Rye Whiskey, Aged Cognac, Gingerbread Spice, Peychaud's Bitters, Absinthe wash*

### Mary Pickford

Adapted from Basil Wood's *When It's Cocktail Time in Cuba*, 1928  
*Apricot infused Bacardi Rum, pineapple, lime and cherry*



### Beer

**DRAUGHT BEER \$8**  
Ommegang Witte 5.1% abv, NY  
Six Point Bengali Tiger IPA 6.4% abv, NY  
Brooklyn Pale Ale 8% abv, NY  
Guinness Stout 6% abv, Ireland  
Pilsner Urquell 4.4% abv, Czech Republic  
Stella Artois 5.9% abv, Belgium

**BOTTLED BEER \$8**  
Amstel Light 3.5% abv, Netherlands

### Non-Alcoholic Drinks

Bukler NA Larger \$6  
Dads Root Beer \$5  
John Ryan Black Cherry Soda \$5  
Nu Grape Soda \$5  
Bubble Up Lemon & Lime Soda \$5

### Aperitif

Punt e Mes \$12  
Aperol \$12  
Campari \$12  
Dubonnet Rouge \$12  
Dimmi Di Milano \$13  
Cochhi Americano \$13  
Lillet Blanc \$12  
Lillet Rose \$12  
Dolin Blanc Vermouth \$12  
Carpano Antica Formula \$12  
Pernod \$11  
Ricard \$11  
Pernod Absinthe \$14

## Wine

— BY THE GLASS —

### Champagne

2007 Domaine Du Pas St. Martin, Saumur Brut LOIRE, FRANCE \$19  
MV Demoi BRUT TDC 187ml CHAMPAGNE, FRANCE \$22  
MV La Caravelle Brut 'Cuvee Niña' CHAMPAGNE, FRANCE \$28  
2009 Dirier-cade Cremant d'Alsace brut rose ALSACE, FRANCE \$19

### Whites

2010 Chateau De Plaisance, 'Chateau De Plaisance' Savennieres LOIRE, FRANCE \$26  
2009 Binner 'Riesling Kazenthal' ALSACE, FRANCE \$20  
2011 Colombaia Bianco Vino da tavola TOSCANA \$14  
2011 Torre Quarto Falanghina nina PUGLIA, ITALY \$12  
2011 Abando Blanco Rioja SPAIN \$17

### Rose

2011 Prieure de Montezargues TAVEL ROSE, RHONE, FRANCE \$17

### Reds

2002 Coturri, 'Loat creek pinot noir' SONOMA VALLEY, USA \$16  
2009 La Celata, 'Battaglia Della Trebbia', Gutturmio Fermo DOC COLLI PIACENTINI, ITALY \$14  
2008 Parusso Barolo PIEDMONT, ITALY \$26  
2009 Chateau Lamartine 'Prestige du Malbec' CAHORS FRANCE \$21  
2002 Château Gueyrosse, Saint Emilion Grand Cru BORDEAUX, FRANCE \$30



### Vodka

Absolut \$11  
Aylesbury Duck \$12  
Tito's \$12  
Stoli \$12  
Grey Goose \$13  
Grey Goose Citron/ Orange \$13  
Belvedere \$14  
Chopin \$15  
Stoli Elit \$18

### Gin

Damrack \$11  
Beefeater \$12  
Plymouth \$12  
Bols Genever \$12  
Dorothy Parker \$12  
Hendricks \$13  
Tanqueray \$13  
Bombay Sapphire \$13  
Brooklyn Gin \$14  
Tanqueray Ten \$16  
*(for Fever Tree Tonic Water add \$2)*

### Rum

Denizen \$11  
Bacardi Oakheart Spiced \$11  
Gosling Black Seal \$12  
Mount Gay \$13  
Banks 5 Island Rum \$14  
Banks 5 Island Aged \$17  
Leblon Cachaca \$14  
Smith and Cross Jamacan \$15  
Bacardi 8yr \$16  
Ron Zacapa 23yr \$16

### Tequila/ Mezcal

Siete Leguas Blanco \$12  
Avion Blanco \$13  
Don Julio Blanco \$14  
Arte Nom Blanco 1079 \$14  
Siete Leguas Reposado \$13  
Avion Reposado \$14  
Don Julio Reposado \$15  
Arte Nom Reposado 1414 \$15  
Siete Leguas Anjeo \$14  
Avion Anjeo \$15  
Don Julio Anjeo \$16  
Arte Nom Anjeo 1146 \$16  
Corzo Anjeo \$18  
Don Julio 1942 \$32  
Casa Dragonos \$44  
El Buho Blanco Mezcal \$12  
Ilegal Reposado Mezcal \$15  
Del Maguey Tobala Mezcal \$28

### Rye Whiskey

Rittenhouse Rye \$11  
Russell's Reserve Rye \$13  
Bulleit Rye \$13  
Michter's Single Barrel Rye \$16  
Hudson Valley Rye \$19  
High West 21yr  
High West Rocky Mountain 21yr \$34

### Bourbon

Elijah Craig \$11  
Makers Mark Bourbon \$12  
Buffalo Trace Bourbon \$13  
Bail Hayden Bourbon \$14  
Russell's Reserve Bourbon \$14  
Woodford Reserve Bourbon \$15  
Blantons Bourbon \$16  
Berkshire Mountain Bourbon \$18

### Tennessee Whiskey

Jack Daniels No7 \$12  
George Dickel No12 Tennessee \$12

### World Whisky

Yamazaki 12yr \$15 (Japan)  
Jameson \$12 (Ireland)  
Redbreast 12yr \$14  
Jameson 18yr \$18 (Ireland)

### Scotch Whisky

Dewars \$11  
Cutty Sark \$12  
The Famous Grouse \$12  
The Black Grouse \$12  
Great King St Blended Scotch \$12  
Johnnie Walker Black \$14  
Chivas Regal 12yr \$14  
Auchentoshan 3 Wood \$14  
Laphroaig 10yr \$14  
The Macallan 12yr \$16  
Coal Ila 12yr \$16  
Glenmorangie Original \$16  
The Glenlivet 12yr Nadurra \$16  
The Oban 14yr \$17  
Lagavulin 16yr \$17  
Springbank 15yr \$18  
The Macallan 15yr Fine Oak \$18  
Ardbeg Correyvecken \$21  
Compass Box Hedonism Pure Grain \$21  
Highland Park 18yr \$25  
The Macallan 18yr \$28  
Glenmorangie 18yr \$28  
Chivas Regal 21yr "Royal Salute" \$38  
Johnnie Walker Blue \$42  
The Glenlivet 25yr \$55

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses. Please note a 20% gratuity will be added to tables of six guests and more.

Executive Chef Jason Hall  
Chef de Cuisine Ed Carew