

# LITTLE BILLY'S STEAKHOUSE

## DINNER MENU

### APPETIZERS

Saganaki	12
Jumbo Shrimp Cocktail	15
Crab Stuffed Mushroom Caps	9
Paidakia Ribs	18
LBH Spicy Prawns	15
Escargot	9
Chicken Livers	9
Pita with Humus & Tzatziki Dip	9
Spanakopita	9
Chicken Wings	12
Garlic Butter Prawns	13

### SOUP

Soup of the day	7
French Onion	7

### SALADS

House Salad	9
Greek Salad	11
LBH Special Salad	10
Gorgonzola Cheese Iceberg Wedge	9
Classic Caesar Salad	10
Add shrimp 4   Add chicken 6   Add prawn 8	
Mambo Caesar Salad	10
Ahi Tuna Bite Salad	15

### PIZZA

Up to 4 toppings of your choice	
Medium	23
Large	26

Salami | Lean Ground Beef | Mushrooms | Black Olives  
Pepperoni | Chicken | Green Peppers | Pineapple | Ham  
Tomatoes | Red Peppers | Onions | Coldwater Shrimp  
Jalapeño Peppers | Spinach | Bacon

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## APPETIZER PLATTERS

Hot Seafood Platter 99  
Lobster Tails | Prawns | Calamari | King Crab Legs | Scallops  
Signature Greek Salad, Traditional Roasted Potatoes, Rice and Pita Bread

Greek Platter 99  
For four people  
Calamari | Lamb, Prawn, Beef & Chicken Souvlaki | Lamb Chops  
Paidakia Ribs | Garlic Jumbo Prawns | Humus & Tzatziki | Spinach Pie  
Signature Greek Salad, Traditional Roasted Potatoes, Rice and Pita Bread  
For extra sides 5

## PRINCIPLE PLATTERS

### STEAK

Our steaks are cut in house from specially selected Canadian Argus Reserve Beef aged minimum of 28 days for extra tenderness and grilled to order

Beef Tenderloin  
7 oz 29 | 9 oz 35

New York New York  
8 oz 31 | 10 oz 34

Rib Eye  
10 oz 37

Chef Cut Bone-In Rib Eye  
20 oz 44

Pork or Chicken Schnitzel  
Topped with peppercorn sauce 23

All entrees are served with a spring salad— artisanal greens topped with crushed nuts and cranberries— fresh vegetables and your choice of our signature baked potato or shoestring fries.

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## SEAFOOD

Wild Sockeye Salmon  
A baked 8oz. salmon fillet topped with a creamy baby dill butter sauce 28

Scallop Al Forno  
Pan seared al forno diver scallops in a cream sauce 31

Ahi Tuna  
Grilled medium rare tuna fillet with a sweet balsamic reduction 22

Halibut  
8 oz. pan seared halibut fillet baked in a creamy baby dill sauce 35

All seafood entrees are served with Yukon gold mashed potatoes, fresh seasoned vegetables and a house salad— artisanal greens topped with crushed nuts and cranberries

## LAMB

Lamb Chops  
Charbroiled lamb chops with our unique house seasonings 31

Lamb Rack  
Pan seared and then baked with our Chef's house sauteed sauce 39

Roast Lamb  
Marinated lamb shoulder baked in our Chef's special mustard sauce 27

All lamb dishes are served with our signature Greek salad, traditional roasted potatoes and rice

## ADD-ONS

Blue Cheese Butter 3 | Peppercorn Sauce 3  
Lobster Tails 24 | Alaskan King Crab Legs 23  
Imperial Potatoes Au Gratin 9 | Fries 5  
Sauteed Mushrooms 8 | Baked Potato 5  
1/2 Creamy Gorgonzola Mac & Cheese 8

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## GREEK SPECIALTIES

### Souvlaki

Beef | Chicken | Lamb | Prawn

Two grilled skewers of your choice 23

### Calamari

Classic calamari bathed in pint gris and flash fried to perfection 23

### Pepper Steak | Pepper Chicken or Pepper Prawns

A sweet stir fry loaded with onion, red, green and yellow peppers 23

### BBQ Ribs

Oven Baked BBQ Back Ribs With Our Homemade Smokey  
BBQ Sauce 26

### Pidakia Ribs

Grilled Greek ribs rubbed with our chef's spices and brushed with our  
secret grill butter 26

### Moussaka

Layers of potato, eggplant, zucchini, lean ground beef topped  
with a cream sauce 25

### Chicken Breast

A charbroiled double chicken breast marinated with our  
Greek seasoning 23.95

### Chicken Parmesan

A tender breaded chicken breast with a topping of tomato sauce  
and a section of cheeses 23.95

### Garlic Butter Prawns

In our secret house garlic butter 26.95

All Greek dishes are served with our signature Greek salad,  
traditional roasted potatoes and rice

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## PASTA

Lobster Linguini	
Baby Lobster Tails, Jumbo Prawns & Scallops in a mild spicy Red Lobster Sauce	29
Tomato and Basil Penne	17
Pesto and Creamy Alfredo Linguini	17
Lasagna	21.95
Creamy Gorgonzola Mac & Cheese	18

All pasta dishes server with a spring salad— artisanal greens topped with crushed nuts and cranberries

## DESSERT

Chocolate Cake	9
Cheesecake	8
Baklava	8
Apple Pocket	8
Hot Raspberries	6.50

\*\*All prices do not include applicable taxes