

LITTLE BILLY'S STEAKHOUSE

DINNER MENU

APPETIZERS

Saganaki	11
Jumbo Shrimp Cocktail	15
Crab Stuffed Mushroom Caps	9
Paidakia Ribs	17
LBH Spicy Prawns	15
Escargot	9
Chicken Livers	9
Pita with Humus & Tzatziki Dip	8
Spanakopita	9
Chicken Wings	10
Garlic Butter Prawns	11

SOUP

Soup of the day	7
French Onion	7

SALADS

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

PIZZA

Up to 4 toppings of your choice	
Medium	20
Large	24

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 97
Lobster Tails | Prawns | Calamari | King Crab Legs | Scallops
Signature Greek Salad, Traditional Roasted Potatoes, Rice and Pita Bread

Greek Platter 95
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 33

New York New York
8 oz 29 | 10 oz 32

Rib Eye
10 oz 35

Chef Cut Bone-In Rib Eye
20 oz 42

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 29

Ahi Tuna
Grilled medium rare tuna fillet with a sweet balsamic reduction 21

Halibut
8 oz. pan seared halibut fillet baked in a creamy baby dill sauce 33

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 28

Lamb Rack
Pan seared and then baked with our Chef's house sauteed sauce 37

Roast Lamb
Marinated lamb shoulder baked in our Chef's special mustard sauce 24

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 23 | 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	19
Calamari Classic calamari bathed in pint gris and flash fried to perfection	19
Pepper Steak Pepper Chicken or Pepper Prawns A sweet stir fry loaded with onion, red, green and yellow peppers	21
BBQ Ribs Oven Baked BBQ Back Ribs With Our Homemade Smokey BBQ Sauce	24
Pidakia Ribs Grilled Greek ribs rubbed with our chef's spices and brushed with our secret grill butter	24
Moussaka Layers of potato, eggplant, zucchini, lean ground beef topped with a cream sauce	24
Chicken Breast A charbroiled double chicken breast marinated with our Greek seasoning	21
Chicken Parmesan A tender breaded chicken breast with a topping of tomato sauce and a section of cheeses	21
Garlic Butter Prawns In our secret house garlic butter	24

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	16
Pesto and Creamy Alfredo Linguini	16
Lasagna	18
Creamy Gorgonzola Mac & Cheese	17

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

DESSERT

Chocolate Cake	9
Cheesecake	8
Baklava	6.50
Apple Pocket	8.00
Hot Raspberries	6.50

**All prices do not include applicable taxes