

SANDWICHES

Served with one side

Williams Famous Fish	19
Flaky cod, breaded, broiled, or blackened, with lettuce, tomato, and onion on a toasted brioche bun, served with cocktail or tarter sauce	
Great Burger	18
Angus beef patty with bacon, lettuce, tomato, red onion, and choice of cheese on a brioche bun (extras for \$1/ea: grilled onion, fried egg, blue cheese, sauteed mushrooms)	
Firehouse Chicken	17
Fried chicken breast with smoked cheddar, sliced tomato, bacon, shredded lettuce, and habanero ranch on a toasted brioche bun	
Veal and Peppers	18
Sauteed veal, sweet and hot peppers, melted provolone cheese, mixed greens, and roasted garlic aioli on a toasted ciabatta bun	

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Williams Country Club	16
Triple layer, sliced turkey with bacon, lettuce, tomato, and cheddar on toasted white bread	
Chicken & Bacon	16
Chicken breast, grilled or fried, with bacon, lettuce, tomato, and choice of cheese on brioche bun	
Blackened Chicken Wrap w/ Avocado	16
Blackened chicken in a tortilla with shredded lettuce, tomato, avocado, cheddar cheese, and cilantro ranch	
Blackened Ahi	21
Blackened ahi tuna with shaved lettuce, diced tomato, avocado, quick pickled red onion, and Cajun remoulade in a grilled tortilla	
Reuben	16
Corned beef, sauerkraut, melted Swiss cheese, and creamy Russian dressing on toasted Jewish rye	

MAINS

*Served with two sides

Sesame Pork Chop	32
Hoisin-sesame glazed 10 oz pork chop, grilled, and topped with house-made pickled cucumber salad	
Orange Roughy	35
Delicate Australian orange roughy topped with jumbo lump crab in Grand Marnier butter and fresh basil	
Steak and Frites	53
Flavorful rib eye served over double-fried hand cut fries and maître d'hôtel butter, *served with one side	

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Limoncello Chicken	35
Pan-seared tender chicken breast with melted mozzarella and limoncello cream	
Stuffed Shrimp	40
Five butterflied jumbo shrimp with crab stuffing over dill cream and roasted pepper coulis	
Filet Mignon D'Isigny	55
High-quality beef tenderloin topped with hollandaise sauce made with premium Isigny Sainte-Mère butter	

PASTA

Tuscan Rigatoni	24
Mini rigatoni tossed in a light vodka cream, topped with fresh herbs, tangy goat cheese, and crispy prosciutto	
Gnocchi Fonduta	22
Fluffy potato pasta dumplings in our house-made pomodoro sauce with fresh basil and melted fontina Italian cheese	

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Penne Crab Diavolo	28
Penne tossed with sauteed banana peppers, cherry tomatoes and roasted garlic, topped with jumbo lump crab meat	
Blackened Chicken Alfredo	24
Blackened chicken breast on top of cheesy alfredo penne	

BEVERAGES

4.00

Coffee	Mountain Dew
Hot Tea	Mist Twist
Iced Tea	Ginger Ale
Pepsi	Orange Juice
Diet Pepsi	Tomato Juice

San Pallegirino 5.00

DESSERTS

Pecan Ball	9.50
Dessert du Jour	8.50

We proudly use produce and dairy products from local sources when available. All chicken is free range organic. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to change without notice.