

The logo for Billy Reed's is presented in a maroon, stylized serif font. The text is arranged in two lines, with "Billy" on top and "Reed's" below it. The entire logo is enclosed within a thin maroon rectangular border, which is itself set inside a larger black rectangular frame.

Billy
Reed's

**ESTABLISHED
DECEMBER 7TH 1975**

**CLOSED:
THANKSGIVING EVE & DAY
CHRISTMAS EVE & DAY
NEW YEAR'S EVE & DAY**

(No refills on above)

Luncheon

SPECIAL NOTE: ALL OF THE FOLLOWING BURGERS, HOTDOGS & SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRENCH FRIES, POTATO CHIPS, POTATO SALAD, COLE SLAW, OR FRESH FRUIT

AT 11:00 A.M. SUBSTITUTE: A CUP OF SOUP OR DINNER SALAD OR BAKED POTATO FOR \$2.00 EXTRA

AVOCADO \$3.00

OUR HAMBURGER MEAT IS PRIME GROUND CHUCK.

Hamburger (1/2 LB)	15.00	Cheeseburger	16.00
Bacon Burger	18.00	Bacon Cheeseburger	19.00
King Size Burger (12 OZ) HAMBURGER STEAK ON A BUN	16.50		
King Cheeseburger	17.50	King Bacon Cheeseburger	19.50
Turkey Burger (White Meat Patty) or Veggie Burger (Non-Meat Product)...	12.00	w/ Cheese ...	13.00

ALL THE ABOVE BURGERS ARE MADE YOUR WAY. CHOOSE THE GARNISH YOU LIKE, WE WILL BUILD IT.

CHOICES ARE: LETTUCE, TOMATO, DILL PICKLE AND ONION (**WITH THE WORKS MEANS ALL GARNISHES**)

PLUS CHOICE OF 1000 ISLAND, MAYONNAISE, OR B.B.Q. SAUCE

CHEESE’S ARE: AMERICAN, SWISS, CHEDDAR OR MONTEREY JACK.

Billy’s Jumbo (6½ OZ) DOUBLE PATTY HAMBURGER.....	13.00		
ON A TOASTED SESAME SEED BUN, SPECIAL MAYONNAISE SAUCE, SHREDDED LETTUCE & TOMATO (BEST AS DESCRIBED)	w/ Cheese....14.00	w/ Bacon add 2.00	(ONION ON REQUEST)
Caesar Burger (1/2 LB) CRISP ICEBERG LETTUCE LEAVES DREDGED IN OUR.....	15.00		
CAESAR DRESSING, SERVED OPEN FACE WITH ONION & TOMATO. THE SALAD PILED HIGH ON THE SIDE (PREPARED ONLY AS DESCRIBED, NO SIDES)	w/ Cheese....16.00	w/ Bacon add 2.00	
Chili Burger17.00	Chili Dog15.00	SERVED OPEN FACE ON A BUN, SMOTHERED WITH OUR SIRLOIN & BEAN CHILI, CHEESE & ONION ON REQUEST, WITH STRAIGHT CHILI NO BEANS ADD..... 2.00	
Hot Dog (HEBREW NATIONAL ALL BEEF) SPLIT AND GRILLED OPEN FACE ON FRENCH ROLL WITH PICKLE RELISH, CHEESE, AND ONION OR A SET UP (L.T.P.O. SIDE) SAUERKRAUT ON REQUEST	12.00		
Fishwich FILET OF COD ON A TOASTED SESEAME SEED BUN	19.00		
WITH SPECIAL MAYONNAISE SAUCE, SHREDDED LETTUCE & TOMATO, COLESLAW & FRIES			
San Lupe Sandwich (IT’S MILD HOT).....	21.00		
SERVED OPEN FACE ON SOURDOUGH, THIN SLICED ROAST BEEF ON A LAYER OF SPANISH ONION TOPPED WITH GUACAMOLE, GUADALUPE SALSA & BLACK OLIVE ACCENT			
Patty Melt or Tuna Melt ON RYE (RAW OR GRILLED ONIONS ON REQUEST)	19.00		
French Dip Au Jus , THIN SLICED ROAST BEEF ON A FRENCH ROLL	19.00		
Grilled Sour ROAST BEEF, ORETGAS & SWISS CHEESE GRILLED ON SOURDOUGH	19.00		
Reuben	19.00	Grilled Ham & Swiss Cheese on Rye OR BREAD CHOICE	16.00
Clubhouse (ON WHITE TOAST UNLESS SPECIFIED)....	21.00	BLT	16.00 BLT AVO 19.00
“Billy’s Philly” Steak Sandwich (CUBED TOP SIRLOIN)	21.00		
SAUTEED PEPPERS, ONIONS, MUSHROOMS AND CHEESE ON A FRENCH ROLL			
1/2 Sandwich & Soup or Salad CHOICE OF TUNA SALAD, CURRY CASHEW CHICKEN SALAD,....	18.00		
BLT, HAM & CHEESE (GRILLED OR COLD), TURKEY BREAST, OR ROAST BEEF.			

HOT SANDWICHES 21.00 STARTING AT 11:00 A.M. Roast Beef, Roast Turkey Breast, or Meatloaf SERVED WITH MASHED POTATOES, GRAVY, AND FRESH VEGETABLES	COLD SANDWICHES (SIDE CHOICE) 19.00 Tuna Salad, Curry Cashew Chicken Salad, Roast Turkey Breast, Roast Beef (Medium), or Ham & Cheese BREAD CHOICE OR ON GARLIC TOASTED FRENCH ROLL
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Fish & Chips (COD 4 CHUNKS) COLE SLAW, FRENCH FRIES & POTATO CHIPS	23.00	
Crab Cakes (WITH CHIPOTLE SAUCE, COLE SLAW, & POTATO CHIPS).....	23.00	
Low Cal Plate GRILLED BURGER STEAK OR CHICKEN BREAST.....	21.00	Salmon 24.00
FRESH VEGETABLES OR FRESH FRUIT & COTTAGE CHEESE, CHOICE OF BREAD		
Chicken Pot Pie En-Toureen with a Crispy Crust	23.00	
A HEARTY CREAMY CHICKEN & VEGETABLE FILLING SERVED WITH SOUP OR SALAD, BREAD CHOICE		
Baked Italian Noodles EGG NOODLES TOSSED WITH TOMATO MEAT SAUCE,	23.00	
CHEDDAR CHEESE, & PARMESAN. SOUP OR SALAD, CHOICE OF BREAD		

Chilled Salads

SERVED WITH CHOICE OF BREAD OR CRACKERS

A MINI LOAF OF CORN BREAD, DATE NUT, BANANA NUT, OR GARLIC TOAST

	<u>Half</u>	<u>Full</u>
Shrimp Louie PLUMP SHRIMP ON BED OF GREENS, PANTRY GARNISH.....	17.00	... 25.00
Avocado WITH CURRY CASHEW CHICKEN SALAD OR TUNA SALAD, VEGGIE GARNISH ..	17.00	... 23.00
Papaya WITH CURRY CASHEW CHICKEN SALAD OR TUNA SALAD, FRUIT GARNISH.....	17.00	... 23.00
Cobb Salad (OUR VERSION OF THE BROWN DERBY CLASSIC).....	17.00	... 23.00
Chef Salad TURKEY, HAM, SHRIMP & CHEESE, PANTRY GARNISH	17.00	... 23.00
Chinese Chicken Salad (HONG KONG CLASSIC)	17.00	... 23.00
Caesar Salad HOUSE STYLE.....	10.00	... 12.00
Caesar Salad with Grilled Chicken Breast, Shrimp, or Salmon	17.00	... 25.00
Southwestern Salmon Salad	17.00	... 25.00
GRILLED FILET OF SALMON AND SOUTHWEST CRUNCHY VEGGIES, IN A TORTILLA SHELL, SPICY DRESSING		

Homemade Soups & Chili A La Carte

SERVED WITH CHOICE OF BREAD OR CRACKERS

A MINI LOAF OF CORN BREAD, DATE NUT, BANANA NUT, OR GARLIC TOAST

	<u>Cup</u>	<u>Bowl</u>
Split Pea, Navy Bean, Vegetable Beef, Chicken Noodle,		
Cream of Chicken, or New England Clam Chowder	6.50 9.50
Our Famous “Hot Chili” with Cubed Sirloin & Beans	7.95	... 10.95
Straight Chili No Beans (CHEESE & ONION ON REQUEST FOR EITHER CHILI)	8.95	... 11.95

NOT RESPONSIBLE FOR LOST ARTICLES – SERVICE RIGHTS RESERVED – SALES TAX ADDED ON ALL PURCHASES

NO PERSONAL CHECKS ACCEPTED • ALL CREDIT CARDS ACCEPTED • NO CHECKS

Billy’s Wraps:	MADE WITH WARM SPINACH TORTILLAS	
	CHOICE OF SIDE, CHOICE OF DRESSING SERVED ON THE SIDE	
California	GRILLED CHICKEN BREAST, AVOCADO, BACON, LETTUCE & TOMATO	21.00
Veggie	LETTUCE, TOMATO, ONION, AVOCADO, SPINACH & CHEESE	18.00

Fish Tacos	(3) GRILLED COD ON SOFT CORN TORTILLAS (CHOICE OF SIDE).....	21.00
BBQ Pork “Loin Ribs”	(1 LB PLUS)	24.00
	WHILE THEY LAST, STARTING AT 11:30AM, ONION RING, WITH FRENCH FRIES & COLESLAW, CHOICE OF BREAD. SIDE SUBSTITUTIONS 1.00 EXTRA EACH	

Appetizers			
Shrimp Cocktail.....	14.00	Onion Rings	8.00
Crab Cakes (3)	14.00	Hot Wings	10.00
Fried Calamari.....	12.00	Quesadilla.....	10.00
Stuffed Potato Skins	10.00	with Chicken or Beef	14.00
		Guacamole and Chips.....	10.00

All Dinner Entrees Include			
SOUP OR SALAD, FRESH VEGETABLE DU JOUR AND DINNER BREAD			
A MINI LOAF OF CORN BREAD, DATE NUT, BANANA NUT, OR GARLIC TOAST (CAUTION, DATE SEEDS POSSIBLE)			
POTATO: FRENCH FRIES, MASHED POTATOES, SWEET POTATO, BAKED POTATO OR RICE PILAF			
SOUPS: SPLIT PEA, NAVY BEAN, VEGETABLE BEEF, CREAM OF CHICKEN, CHICKEN NOODLE, OR NEW ENGLAND CLAM CHOWDER			
SALAD DRESSINGS: HOUSE (O.V. RED ITALIAN), CAESAR, RANCH, BLUE CHEESE, 1000 ISLAND, DRESSINGS ARE HOUSE RECIPES.			
OUR BEEF IS ANGUS CHOICE CENTER CUT AGED 21 DAYS PLUS.			

Prime Rib	((12+ OZ, STARTING AT 5:00 P.M.)	44.00
	ANGUS BEEF SLOW ROASTED SERVED WITH OUR FAMOUS AU JUS & HORSERADISH SAUCE	
New York Steak	(12 OZ)	44.00
	BROILED TO SPECIFICATION, SAUTEED MUSHROOMS	
Filet Mignon Steak	(8 OZ +) SAUTEED MUSHROOMS	49.00
Billy’s Steak Ribeye House Style	(10 OZ) PRIME RIB ROASTED RARE, CHILLED,.....	44.00
	A GENEROUS CUT BROILED, AVAILABLE MED-RARE FORWARD WITH SAUTEED PEPPERS, ONIONS, & MUSHROOMS, DEMI-GLAZE	
Veal Calves’ Liver & Onions	26.50
	GRILLED, BACON, SCALLION, HOLLANDAISE SAUCE	
Yankee Pot Roast	26.50
	TRI-TIPS OF BEEF, MUSHROOMS SAUCE AU NATURAL	
Hamburger Steak	(12 OZ PRIME GROUND CHUCK).....	26.50
	BROILED, GRILLED ONIONS, TOPPED WITH MUSHROOMS, BACON & BROWN GRAVY	
Meatloaf	26.50
	A ‘HEFTY’ PORTION OF GROUND CHUCK & PORK, MIXED WITH GREEN PEPPERS ONIONS, SPICES, HERBS, BREAD CRUMBS & EGGS, TOPPED WITH BROWN GRAVY OR TOMATO SAUCE	
Country Fried Steak	(CUBED TOP SIRLOIN)	26.50
	LIGHTLY BREADED WITH COUNTRY GRAVY, OF COURSE	
Grilled Boneless Pork Chops	(LIGHT ROSEMARY BREADING) 2 CENTER CUTS,	26.50
	SERVED WITH SAGE CORN BREAD DRESSING, SPICED APPLES WITH RAISINS, SAUCE AU NATURAL	
Roast Breast of Turkey Dinner	(ALL THE TRIMMINGS).....	26.50
	SAGE CORN BREAD DRESSING, MASHED POTATOES & GIBLET GRAVY, CRANBERRIES	
Chicken Piccata	26.50
	SAUTEED CHICKEN BREAST WITH MUSHROOMS, CAPERS, LEMON & WHITE WINE SAUCE	
Chicken Parmesan	26.50
	SAUTEED BREAST OF CHICKEN CUTLET WITH A COVERLET OF CHEESE, TOMATO SAUCE	
Chicken Cutlet Almondine	26.50
	BREAST, LIGHTLY BREADED, SAUTEED, SAUCE AU NATURAL, TOASTED SLICED ALMONDS	
Filet of Sole	(PETRALE).....	32.00
	EGG AND FLOUR WASH, SAUTEED, FRESH LEMON & TARTAR SAUCE	
Salmon	(FRESH ALASKAN).....	34.00
	BROILED, WITH LEMON/DILL SAUCE ON THE SIDE	
Halibut Steak	40.00
	SAUTEED, TARTAR SAUCE, FRESH LEMON	

**HEALTH LAW REGULATIONS STATE THAT RARE OR UNCOOKED FOOD MAY BE HAZARDOUS TO YOUR HEALTH.*



ESTABLISHED
DECEMBER 7TH 1975

~ BEERS ~

Domestic — 6.00

BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LIGHT
MICHELOB ULTRA

DRAFT

BUDWEISER
FAT TIRE
MANGO CART

Imported — 6.50

SAM ADAMS
STELLA ARTOIS
MODELO
PACIFICA
IPA GOOSE ISLAND
CORONA

Non-Alcoholic — 6.00

O'DOULS
STELLA ARTOIS

~ WINE LIST ~

White Wine

	<i>glass</i>	<i>bottle</i>
COASTAL VINES SAUVINGNON BLANC, <i>California</i>	8.50	25.00
SALMON CREEK CELLARS PINOT GRIGIO, <i>California</i>	8.50	25.00
SALMON CREEK CELLARS CHARDONNAY, <i>California</i>	7.00	21.00
CASTLE ROCK CHARDONNAY, <i>Central Coast</i>	8.50	25.00
PICKET FENCE CHARDONNAY, <i>Russian River Valley</i>	9.00	27.00
ROBERT MONDAVI CHARDONNAY, <i>California</i>	10.00	28.00

Red Wine

	<i>glass</i>	<i>bottle</i>
SILVER RIDGE WINERY PINOT NOIR, <i>California</i>	8.50	25.00
SALMON CREEK CELLARS MERLOT, <i>California</i>	7.00	21.00
ROBERT MONDAVI MERLOT, <i>California</i>	9.00	25.00
RUTHERFORD VINTNERS MERLOT, <i>Napa</i>	9.00	27.00
SALMON CREEK CELLARS CABERNET SAUVIGNON, <i>California</i>	7.00	27.00
RED DIAMOND WINERY CABERNET SAUVIGNON, <i>Washington</i>	8.50	25.00
DE LOACH CABERNET SAUVIGNON, <i>California</i>	7.50	23.00
COLORES DEL SOL CABERNET SAUVIGNON, <i>Argentina</i>	8.50	27.00

Desserts

A Word From Billy ...

IN OUR OWN LITTLE "BAKE SHOP" WE MAKE ALL OUR PASTRIES BY HAND, JUST AS YOUR GRANDMOTHER WISHED SHE COULD MAKE THEM. IT TAKES TIME AND TENDER LOVING CARE. IF WE HAD A FACTORY PERHAPS WE COULD HAVE EVERYTHING, EVERYDAY . . . BUT WE DON'T.

WE THINK YOU WANT THE VERY BEST PASTRY IT IS POSSIBLE TO MAKE,
SO EVERY DAY WE MAKE AS MUCH AS WE ARE ABLE, **FOR IN-HOUSE DINING**
FORGIVE US IF WE RUN OUT. TRY AGAIN, NEXT TIME.

WHOLE PIES AND CAKES **TO GO** MUST BE ORDERED **ONE DAY IN ADVANCE**.
ONE SHOULD ALWAYS HAVE SOMETHING SWEET, AND SHARING IS BONDING TOO.

AND FOR "GUILDING THE LILLY" ICE CREAM, WHY NOT? IT'S ALSO KNOWN AS "ALA MODE!" WE HAVE BOTH KINDS. VANILLA AND DARK CHOCOLATE CAPPUCCINO. GREAT ON ALL PASTRY.

BILLY'S FAMOUS "TOP HAT" PASTRIES

Pies.....6.95 Cakes.....7.95 Ala Mode Add.....3.00 PER SCOOP

Banana Cream – Coconut Cream – Southern Pecan

HAVE ALL THE **MONKEYS** AND **SQUIRRELS** FROM THE VERY TOP OF THE TREES SCREAMING AND CHATTERING THEIR DELIGHT. THESE PIES WILL HAVE YOU CRAVING FOR MORE. YOU MIGHT EVEN SPONTANEOUSLY CLIMB A TREE TO JOIN THE CHOIR.

Chocolate Cream Pie

A VERY DEEP DARK VELVETY CHOCOLATE PUDDING WITH JUST A TOUCH OF MOCHA. TOPPED WITH WHIPPED CREAM AND CHOCOLATE SHAVINGS. IT'S NOT POSSIBLE TO KEEP A PIECE IN THE FRIDGE OVERNIGHT, "THE DEVIL NEVER SLEEPS" BUT YOU WILL WHEN IT'S GONE!

Lemon Meringue Pie

THIS SOUTHERN BELLE, ONE COULD CALL JUST A LITTLE SHAKY, SLIGHTLY NERVOUS. TART AND SASSY SWEET AND NOT FILLING. A SIMPLE YET COMPLEX DELICATE TEASE. FLAUNTING SHAMELESSLY A FULL MERINGUE SAIL.

Boston Cream Pie

AS YOU KNOW, THIS ISN'T A PIE AT ALL. AND OUR VERSION IS MORE THAN A BOSTON EVER THOUGHT OF BEING. IT'S REALLY METROPOLITAN. A LAYER OF WHITE CAKE WITH VANILLA CREAM PUDDING AND WHIPPED CREAM, ICED WITH BUTTER CREAM AND CHOCOLATE SHAVINGS. THEN IT IS SERVED WITH A LADLE OF HOT FUDGE SAUCE OVER THE TOP. WOW, IT'S WORTH COMING ALL THE WAY FROM BOSTON FOR.

Strawberry Pie

ALL YEAR LONG WE SERVE LOVELY FRESH STRAWBERRIES IN OUR OWN SPECIAL GLAZE, ON A CRISP (WOULD YOU BELIEVE IT!) CRUST. TOPPED WITH WHIPPED CREAM.

Fresh Peach Pie

AVAILABLE ALL SUMMER LONG, AND TALKED ABOUT AND ASKED FOR THE OTHER THREE SEASONS. THE GLAZE WE MAKE IS **SOOO ADDICTIVE** EVEN THE PEACHES CAN'T WAIT TO GET RIPE. SERVED ON A CRISP CRUST WITH WHIPPED CREAM AND A SPRINKLE OF NUTMEG.

Apple – Cherry – Strawberry Rhubarb – Blueberry – Boysenberry

CHOCK FULL OF NATURE'S VERY OWN GOODNESS AND OUR ADDED SECRETS, BURSTING BETWEEN FLAKEY, GOLDEN CRUST!

Buttermilk Pie LEMONY WITH A VANILLA UNDERTONE

MYSTERIOUS, A SWEET TOOTH'S FANTASY, HOLD ON TO YOURS, ALL OF THEM!

Coconut “n” Pineapple Cake

LAYERS OF YELLOW CAKE FILLED WITH APRICOT PRESERVES, PINEAPPLE AND VANILLA PUDDING, AND THEN FROSTED WITH OLD-FASHIONED BOILED ICING COVERED WITH COCONUT. JUST LIKE THE CAKE GRANDMOTHER MADE FOR SUNDAY DINNER WHEN ALL THE RELATIVES CAME.

Chocolate Fudge Cake

A TRIPLE TREAT FOR THE "CHOCOHOLIC," LAYERS AND LAYERS OF CHOCOLATE CAKE, DARK CHOCOLATE PUDDING AND FUDGE FROSTING MADE WITH SOUR CREAM TO CUT THE EDGE.

Carrot Cake

A MOIST, SPICY CAKE WITH PINEAPPLE AND BLACK WALNUTS. CREAM CHEESE ICING TRIMMED WITH BLACK WALNUTS. A LONG TIME FAVORITE, AND RABBITS GIVE IT TWO EARS-UP!

Rum Cake

LAYERS OF YELLOW CAKE, RUM SOAKED, FILLED WITH VANILLA PUDDING, AND FROSTED WITH WHIPPED CREAM ICING, STUDED WITH SLICED TOASTED ALMONDS AND DRIZZLED WITH CHOCOLATE. YOU MIGHT NEED A DESIGNATED DRIVER!

Strawberry Cake

LAYERS AND LAYERS AND LAYERS OF YELLOW CAKE WITH FRESH STRAWBERRIES, GLAZE, VANILLA CREAM PUDDING AND WHIPPED CREAM. DECORATED WITH LOVELY LUSCIOUS FRESH RED BERRIES. IT'S TOO PRETTY TO EAT, BUT WE THINK YOU WILL MANAGE.

German Chocolate Cake

LAYERS AND LAYERS OF MOIST SWEET MILK CHOCOLATE, COCONUT AND PECAN FILLING AND ICING. YOU DON'T REALLY HAVE TO BE GERMAN TO THINK IT'S "WONDERBAR."

CheeseCake7.95 Fresh Strawberry or Fresh Peach (Seasonal)..... 9.75
YUMMY AND MOIST WITH A GRAHAM CRACKER AND NUT CRUST WITH WHIPPED CREAM ROSETTE

YUMMY AND MOIST WITH A GRAHAM CRACKER AND NUT CRUST WITH WHIPPED CREAM ROSETTE

Hot Fudge Sundae.....7.50

Dish of Ice Cream (2 Scoops), Vanilla or Chocolate Cappuccino 6.00

Old Fashioned Egg Custard Cup or Tapioca4.50

Billy's Old-Fashioned Cinnamon Roll 6.95

Billy's Old Fashioned Caramel Pecan Cinnamon Roll 7.95

COMPLIMENTARY **Boston Cream Pie** ON YOUR BIRTHDAY (HONESTY COUNTS)