



BILLY CAN CAN
RESTAURANT
WEEK 2023



\$49 PER GUEST

STARTERS

choose 1

SALOON-MADE RICOTTA DIP
tomato-peach relish, ciabatta

HEIRLOOM TOMATO SALAD
muskmelon, grilled cucumber,
fried bread, country ham, lemon basil

SMOKED FISH DIP
smoked white fish, pickled red onions,
sour cream, trout roe, dill,
ol red's tater chips

DUELING SAUSAGES
saloon-made, various pickled
vegetables and condiments

ENTRÉES

choose 1

BUTCHER'S STEAK FRITES
8oz. hand-cut fries, saloon steak sauce

BONE-IN PORK CHOP
whiskey-brined, creamed corn,
grilled peaches, roasted peppers

STREET CORN RAVIOLI
ricotta stuffed, creamed corn, shishitos,
queso fresco, cherry tomato, spicy aioli

FRESH CATCH
spring pea, carrot, ancient grain salad,
black garlic, mint

HOT FRIED QUAIL
cabbage slaw, pickle biscuit, ranchovy

DESSERTS

choose 1 per 2

BANANA PUDDING
Maker's Mark caramel, butterscotch
custard, graham wafer crumble

COCONUT LIME POUND CAKE
swiss meringue, almond brittle,
rhubarb sorbet, crème anglaise

CARROT CHEESECAKE
carrot caramel, spiced walnuts,
pickled golden raisins

CHOCOLATE PUDDING CAKE
flourless, chocolate chip oat crumble,
raspberry ice cream



RESTAURANT WEEK WINES

Your choice of 3 half-glasses for \$21

PROSECCO DOC

Belstar, Veneto, Italy

2020 CHENIN BLANC

Cave de Saumur, Loire, France

2022 PINOT NOIR ROSÉ

Stressed Vines, Sonoma Coast,
California

2019 MOURVÈDRE

William Chris, Texas High Plains