



## STARTERS

In the tradition of the best American Grills, we prepare our menu with emphasis on simple, honest flavors. We use fresh, seasonal and artisan ingredients, supporting local growers whenever possible.

### FRIED CALAMARI

Cajun spiced calamari, served with a lemon garlic aioli.

7.50

### BRUSCHETTA

Trio of toppings - chopped tomato with feta cheese and basil, chevre with herbs, spinach with artichoke. Served on slices of grilled country bread.

6.50

### CRAB CHIPOTLE SPREAD

Fresh Dungeness crab seasoned lightly with mild Chipotle chilies and served with grilled pita points drizzled with lime vinaigrette.

7.25

## SOUPS & SALADS

### SOUP OF THE DAY

Each morning the kitchen prepares a fresh soup from our collection of customer favorites. Please ask your server.

Cup 3.25 Bowl 4.25

### CLAM CHOWDER

Ax Billy's own unique Pacific style chowder with tender clams, chopped and simmered with clam juice, onions, carrots, celery, cream and herbs.

Cup 4.25 Bowl 5.25

### HOUSE SALAD

Crisp lettuce with cucumbers, grated carrots, cabbage and tomatoes. With choice of housemade dressings. Add bleu cheese crumbles .50

3.25

### CAESAR SALAD

Romaine lettuce with our housemade Caesar dressing, croutons and freshly grated parmesan. Add grilled chicken, shrimp or salmon 3.00 Side Caesar salad 4.00

6.75

### CHICKEN SESAME SALAD

Sesame marinated chicken with candied almonds and mandarin oranges tossed with crisp lettuce.

7.50

### GRILLED CHICKEN AND ROASTED VEGETABLE SALAD

Willamette Valley breast of chicken, grilled with lemon & olive oil and tossed with fire-roasted vegetables, lettuce and balsamic blue cheese dressing.

9.50

### AX BILLY SPINACH COBB SALAD

Tender spinach with smoked bacon, chicken, mushrooms, hard boiled eggs, tomatoes, bleu cheese crumbles and your choice of dressing.

9.25

Ask your server about our banquet facilities and services for parties, meetings and weddings.



# SPECIALS

INSPIRED BY THE SEASONAL BOUNTY OF FRESH INGREDIENTS, AS WELL AS THE EXPERTISE AND CREATIVITY OF OUR KITCHEN, WE OFFER A VARIETY OF NIGHTLY SPECIALS. PLEASE SEE THE "SPECIALS" PAGE INSERTED IN YOUR MENU OR ASK YOUR SERVER.

# MAIN COURSES

Add Soup of the Day or House Salad 2.00

## SALMON WITH RED CURRY

Pacific salmon marinated in a mild curry, charbroiled and served with shitake mushrooms, vegetables du jour and rice.

17.95

## SEAFOOD PASTA

Delicious assortment of prawns, lobster, scallops and whitefish served with pasta in a San Francisco style tomato broth with peppers, onions and herbs.

16.95

## CAJUN CHICKEN ALFREDO



A frequently requested dish of tender chicken breast lightly blackened with cajun spices and combined with roasted red pepper, bay shrimp and linguine tossed in a sherry cream sauce.

12.95

## OVEN ROASTED CHICKEN



Marinated tender breast of chicken roasted in our wood burning oven and served with natural jus. Served with your choice of two side dishes.

16.95

## TRI TIP STEAK

Six Ounce choice Tri Tip marinated in fresh herbs & amber ale and grilled to order with an au jus horseradish sauce. Served with your choice of two side dishes.

14.95

## 12 OZ NEW YORK STEAK

Prime beef, seasoned with herbs and char-grilled to order, with cognac butter. Served with your choice of two side dishes.

21.95

## AX BILLY RIBS



Dry rubbed and aged pork, with Kansas City style barbecue sauce. Served with your choice of two side dishes.

Full Rack 16.95    Half Rack 12.95

# SIDES

Vegetable of the Day  
Sauteéd Mushrooms  
Sauteéd Greens

Mashed Potatoes  
French Fries  
Rice Medley

Roasted Red Potatoes  
2% Cottage Cheese  
Fruit



Ax Billy Grill favorite



Vegetarian item

Split orders add 1.50  
On parties of six or more, a 17% gratuity will be added