

JACK BINION'S STEAK HOUSE



APPETIZERS

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| SHRIMP COCKTAIL Served with Binion's cocktail sauce | 12 |
| PAN ROASTED CRAB CAKE Served with sweet corn and lobster ragout | 15 |
| SHRIMP SCAMPI Served with garlic herb butter | 14 |
| OYSTERS ROCKEFELLER Fried Blue Point oysters, creamy spinach and hollandaise sauce | 13 |
| BRAISED VEAL Served with creamy polenta and cultivated mushrooms | 15 |
| BEEF CARPACCIO Served with frisee and red onion salad, fried Maytag bleu cheese and Mediterranean aioli | 13 |

SALADS

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| CLASSIC CAESAR SALAD Baby romaine lettuce, toasted garlic crouton, Parmesan tuile and white anchovies | 8 |
| FRESH SUMMER GREENS Summer field greens with marinated tomatoes, fresh herbs and shallot balsamic vinaigrette dressing | 6 |
| WEDGE SALAD Iceberg lettuce topped with applewood smoked bacon and crumbled Maytag bleu cheese dressing | 6 |
| SPINACH SALAD Baby spinach served with applewood smoked bacon, shaved red onions, marinated tomatoes, poached egg and a warm bacon dressing | 9 |
| TOMATO & GOAT CHEESE Assorted heirloom tomatoes with Humboldt Fog goat cheese | 11 |

SOUPS

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| CRAB BISQUE Served with fresh crab meat | 6 |
| FRENCH ONION SOUP Caramelized onions in a hearty broth topped with a garlic crouton and baked Gruyere cheese | 5 |

ACCOMPANIMENTS 7

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| AU GRATIN POTATOES | JUMBO ASPARAGUS |
| CREAMED CORN | MASHED POTATOES |
| CREAMED SPINACH | MUSHROOM MEDLEY |
| FRESH SWEET CORN | TRUFFLED MACARONI & CHEESE |
| GIANT BAKED POTATO | STEAK FRIES |
| ROASTED FINGERLING POTATOES | HONEY-GLAZED BABY CARROTS |
| SUGAR SNAP PEAS | |
| JACK BINION'S LEGENDARY HASH BROWNS | |

STEAKS

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| BEEF TENDERLOIN | 8 ounce 27 | 12 ounce 30 |
| THE LEGEND | | 34 |
| 8 ounce filet set on top of a grilled crostini, served with a cipollini onion sauce and sautéed foie gras | | |

PRIME STEAKS

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| PRIME RIB | 12 ounce 24 | 16 ounce 28 | 20 ounce 32 |
| NEW YORK STRIP | 14 ounce | | 33 |
| PORTERHOUSE | 24 ounce | | 44 |
| RIBEYE | 16 ounce | | 32 |
| OUTLAW RIBEYE | 24 ounces of Certified American Wagyu | | 65 |
| BONE-IN NEW YORK STRIP | 16 ounce bone-in New York served with caramelized shallots and steak fries | | 36 |

ADDITIONS

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| OSCAR STYLE | 8 |
| Topped with jumbo lump crab, asparagus and béarnaise sauce | |
| ROSEMARY GRILLED JUMBO SHRIMP | 12 |
| BRANDY PEPPERCORN SAUCE | 2 |
| CHASSEUR SAUCE | 2 |
| LOBSTER CREAM SAUCE | 4 |
| BÉARNAISE SAUCE | 2 |
| COLD WATER LOBSTER TAIL | MARKET PRICE |

CHOPS & MORE

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| MAPLE CURED PORK CHOP | 28 |
| Served with collard greens and stone ground grits | |
| BRAISED SPRING LAMB | 32 |
| Braised lamb shank served with goat cheese polenta | |
| PAN ROASTED SPLIT CHICKEN | 25 |
| Sautéed airline breast and crispy chicken confit served with fingerling potatoes and roasted chicken jus | |
| VEAL PORTERHOUSE | 30 |
| Served with a cherry pepper demi-glace | |

FRESH SEAFOOD

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| KING SALMON | 28 |
| Served with sun-dried tomato and arugula risotto, bacon and littleneck clams | |
| WHOLE ROASTED FRESH CATCH | 32 |
| Served with orange glaze and fennel salad with horseradish oil | |
| DIVER SEA SCALLOPS | 28 |
| Served with Yukon gold potato puree, asparagus and pancetta | |
| TWIN COLD WATER LOBSTER TAILS | MARKET PRICE |
| Served with drawn butter and lemon | |
| ALASKAN KING CRAB LEGS | MARKET PRICE |
| Served with drawn butter and lemon | |