



APPETIZERS

SHRIMP COCKTAIL	12
<i>Served with Binion's cocktail sauce</i>	
CRISPY BRAISED SHORT RIBS	12
<i>Served with garlic confit, watercress salad and HardCore cider reduction</i>	
PAN-ROASTED LOBSTER & CRAB CAKES	15
<i>Served with sweet summer creamed corn and fresh herbs</i>	
"One in the Oven" STUFFED QUAIL	13
<i>Served with a crispy potato cake, applewood smoked bacon and sherry vinegar</i>	
SHRIMP SCAMPI	14
<i>Served with garlic herb butter and Havarti cheese</i>	
ROSEMARY GRILLED JUMBO SHRIMP	14
<i>Served with Chef Andre's honey-glazed serrano ham</i>	

SOUPS

CRAB BISQUE	6
<i>Served with fresh crab meat</i>	
FRENCH ONION SOUP	5
<i>Caramelized onions in a hearty broth baked with Gruyère cheese</i>	

SALADS

CLASSIC CAESAR	8
<i>Baby romaine lettuce, toasted garlic crouton, Parmesan tuile and white anchovies</i>	
WEDGE SALAD	6
<i>Crisp iceberg lettuce served with creamy Blue Stilton dressing and crumbled blue cheese</i>	
FRESH GARDEN GREENS	6
<i>Garden field greens, marinated tomatoes, fresh herbs and shallot balsamic vinaigrette</i>	
MAYTAG BLUE CHEESE BIBB	8
<i>Boston Bibb lettuce, bacon lardons, Maytag vinaigrette and finely grated Maytag blue cheese</i>	
HEIRLOOM TOMATO & GOAT CHEESE	7
<i>Green Zebra, Brandywine, Cherokee Purple, Ida Gold tomatoes with Humboldt Fog goat cheese</i>	

ACCOMPANIMENTS 7

AU GRATIN POTATOES	HASH BROWNS
CREAMED CORN	JUMBO ASPARAGUS
CREAMED SPINACH	MASHED POTATOES
FRESH SWEET CORN	SUMMER MUSHROOM MEDLEY
GIANT BAKED POTATO	TRUFFLED MACARONI & CHEESE



STEAKS

FILET MIGNON

Reserve Certified Black Angus

8 Ounce 27

12 Ounce 30

CAJUN SKILLET FILET 32

8 Ounce blackened beef tenderloin topped with prawns and served with lobster cream sauce

SURF & TURF Market Price

PRIME STEAKS

PRIME RIB

12 Ounce boneless cut 24

16 Ounce boneless cut 28

20 Ounce boneless cut 32

RIBEYE 16 Ounce 32

NEW YORK STRIP 14 Ounce 33

PORTERHOUSE 24 Ounce 44

OUTLAW RIBEYE 24 Ounce 60

Certified American Wagyu

OSCAR STYLE* 8

Topped with jumbo lump crab, asparagus and Béarnaise sauce

CHOPS & MORE

IOWA KUROBUTA PORK CHOP 28

Roasted and glazed with caramelized onion pork jus and served with sweet potato dumplings

COLORADO RACK OF LAMB 32

Served with fresh fava beans, eggplant puree and fried goat cheese

LEMON ROASTED SPRING CHICKEN 28

Semi-boneless, young chicken served with chicken jus and fresh lemon and herbs

BROWN BUTTER VEAL CHOP 35

Served with tomato and sweet pea risotto, roasted garlic and fresh pea tendrils

FRESH SEAFOOD

GRILLED KING SALMON STEAK* 28

Served with Maine lobster ragout, asparagus puree and white asparagus

CHILEAN SEA BASS* 40

Served with asparagus, fried capers and lemon buerre blanc

SEARED DIVER SCALLOPS 28

Served with truffle white beans, arugula and roasted garlic mojo

TWIN COLD WATER LOBSTER TAILS Market Price

Served with butter and lemon

ALASKAN KING CRAB LEGS Market Price

Served with butter and lemon

We proudly feature Omaha Steaks.

A gratuity of 18% will be added to parties of 8 or more.



* Please see consumer advisory posted at the host stand.