



JACK BINION'S

- STEAK -

STARTERS

OYSTERS ROCKEFELLER*	25.95
Spinach, Gruyère, Bacon, Pernod	
CRISPY CALAMARI	23.95
Sweetie Drop Peppers, Artichoke Hearts, Garlic Lemon Aioli	
JACK BINION'S COLOSSAL SEAFOOD TOWER*	99.95/175.95
Seasonal Market Selections	
CRAB & ROCK SHRIMP BRIOCHE	25.95
Crab & Rock Shrimp Salad, Butter Toasted Brioche Bread, Stone Ground Mustard Aioli, Pickled Vegetables	
GRILLED BACON	21.95
Grilled Applewood Smoked, Triple Thick Cut Bacon, Chimichurri	
SHRIMP COCKTAIL	26.95
Horseradish, Cocktail Sauce, Lemon	
KETCHUP SPICED HOUSE POTATO CHIPS & DIP	14.95
Pepper Jack Cheese Fondue	
CRISPY SWEET POTATO PUFFS	14.95
Maple Brown Butter, Candied Walnuts, Toasted Meringue	

SOUP & SALAD

BLOODY MARY SHAKEN & STIRRED WEDGE SALAD	17.95
Fried Green Tomato, Bacon, Blue Cheese Stuffed Olives, Bloody Mary Vinaigrette	
CAESAR SALAD	17.95
Baby Gem Lettuce, Caesar Dressing, Butter Herb Parmesan Croutons	
FRIED MOZZARELLA HEIRLOOM TOMATO SALAD	17.95
Fried Buffalo Mozzarella, Heirloom Tomatoes	
FRENCH ONION SOUP	16.95
Sherry, Gruyère, Crouton	
LOBSTER BISQUE	17.95
Crème Fraîche	

SLOW ROASTED PRIME RIB OF BEEF*

12 OZ. QUEEN CUT 49.95 18 OZ. KING CUT 65.95
24 OZ. JACK'S CUT 76.95

Slow-Roasted Prime Rib, Red Wine Balsamic Roasted Onion, Roasted Carrot Garnish, Horseradish and Au Jus. Blackened Upon Request.

STEAKS

FILET MIGNON*	10 OZ.	74.95
NY STRIP*	14 OZ.	75.95
BONE-IN RIBEYE*	16 OZ.	76.95
WAGYU RIB CAP*	8 OZ.	89.95
PORTERHOUSE*	34 OZ.	144.95

STEAK ENHANCEMENTS

SHRIMP SCAMPI	26.95
LUMP CRAB	29.95
LOBSTER TAIL	6 OZ. 31.95

STEAK SAUCES

HOUSE-MADE STEAK SAUCE	6.95
RED WINE DEMI	
AU POIVRE	
BÉARNAISE*	
CHIMICHURRI	

SIGNATURE DISHES

SEARED SALMON*	45.95
Crispy Skin Salmon, Artichoke Hearts, Sunchoke, Crispy Artichoke Leaves, Tomato Relish	
BLACK PEPPER CREAM SHRIMP	48.95
Grilled Shrimp, Black Pepper Cream Sauce, Polenta Cake	
ROTISSERIE CHICKEN	45.95
Half Chicken, Bourbon BBQ Pork Baked Beans, Ranch Spiced Onion Strings	
SCALLOPS	59.95
Carrot Sauce, Brussels Sprouts, Pomegranate	

SIDE DISHES 14.95

ROASTED CARROTS, GINGER CARROT PURÉE
CREAMED SPINACH, BACON
RANCH SPICED ONION STRINGS
HASH BROWN CASSEROLE, CARAMELIZED ONIONS, GRUYÈRE & PEPPER JACK
SMASHED POTATOES, CHIMICHURRI & CRÈME FRAÎCHE
BOURBON BBQ PORK BAKED BEANS
SAUTÉED PEAS, EDAMAME, LIMA BEANS
RED WINE & BALSAMIC GLAZED CIPOLLINI ONIONS
ASPARAGUS- GRILLED AU GRATIN
GARLIC BUTTER WILD MUSHROOMS
PEPPER JACK MAC & CHEESE
PARMESAN CRUSTED BRUSSELS SPROUTS

JACK BINION'S BAKED POTATO	16.95
6 shots of toppings: Shredded Cheese, Sour Cream, Chopped Bacon, Chives, Whipped Butter, Pepper Jack Fondue	

DESSERTS 15.95

CHOCOLATE LAYER CAKE	
Chocolate Buttercream, Pretzel Streusel & Bourbon White Chocolate Sauce	
BANANA CREAM PIE	
Pecan Crust & Salted Caramel Drizzle	
NY STYLE CHEESECAKE	
Glazed Strawberries, Vanilla Bean Whipped Cream	
BLACKBERRY COBBLER	
Sweet Biscuit, Vanilla Ice Cream	
SEASONAL SELECTION OF ICE CREAM & SORBET	
Served with a Shortbread Cookie, Bananas Foster	
CRÈME BRÛLÉE	
Vanilla Bean Custard, Caramelized Sugar Crust, Blueberries & Red Currants	