

# JACK BINION'S STEAK HOUSE

## APPETIZERS

<b>CRAB CAKES</b>	19
<i>Coconut curry aioli, lemon grass</i>	
<b>LOBSTER SCAMPI</b>	18
<i>Garlic-herb butter and Havarti cheese</i>	
<b>OYSTERS ROCKEFELLER</b>	17
<i>Topped with bacon, spinach, and anise</i>	
<b>SHRIMP COCKTAIL</b>	17
<i>Served with Binion's cocktail sauce</i>	
<b>FRIED CHEESE CURDS</b>	13
<i>Fresh White Cheddar cheese curds, served with Dijon mustard aioli</i>	
<b>CANDIED BACON</b>	11
<i>Brown sugar, maple reduction, and cracked black pepper</i>	

## SOUPS AND SALADS

Make any soup a bowl for \$2

<b>CRAB BISQUE</b>	10
<b>FRENCH ONION</b>	8
<b>HEIRLOOM BEET</b>	11
<i>Fried leeks, goat cheese, candied bacon, and French green bean, served with a creamy Dijon vinaigrette</i>	
<b>CAESAR</b>	10
<i>Baby romaine, roasted garlic crouton, and Parmesan cheese</i>	
<b>JACK'S HOUSE</b>	9
<i>Romaine and iceberg, herb marinated tomato, English cucumber, White Cheddar, and garlic crouton, served with choice of dressing</i>	
<b>WEDGE</b>	9
<i>Iceberg, apple-wood smoked bacon, herb marinated tomato, and red onion, served with crumbled blue cheese dressing</i>	

*Salad Dressings: Ranch, Caesar, Dorothy Lynch, Thousand Island, Italian, Red Wine Vinaigrette, White Balsamic Vinaigrette, and Blue Cheese*

## PRIME RIB

*Slow-roasted in Kosher salt, served with Au Jus, Yorkshire pudding, and creamy or raw horseradish*

<b>KING'S CUT</b>	16 ounce	35
<b>QUEEN'S CUT</b>	12 ounce	30

**OMAHA STEAKS**

No split checks for parties of six or more. Please let your server know of any dietary restrictions.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician for further information. No split checks on parties of six or more.

*Binion's*

## — S T E A K S —

*All of our steaks are finely seasoned with Jack Binion's Steak House seasoning and topped with garlic-herb butter*

### STEAK TEMPERATURES

*Rare: Cool, red center • Medium Rare: Warm, red center*

*Medium: Warm, pink center • Medium Well: A touch of pink center • Well: Gray-brown throughout*

### — USDA PRIME STEAKS —

<b>JACK'S HOUSE CUT</b> <i>Bone-in Ribeye, Worcestershire demi glace, onion straws</i>	24 ounce	77
<b>RIBEYE</b>	16 ounce	48
<b>NEW YORK STRIP</b>	14 ounce	48

### — USDA CHOICE CUTS —

<b>PORTERHOUSE</b>	24 ounce	60
<b>FILET</b>	8 ounce	38
<b>FILET</b>	6 ounce	30

### — ACCOMPANY YOUR STEAK —

<b>SEARED SCALLOPS</b>	20	<b>FRIED ONION STRAWS</b>	5
<b>JUMBO SHRIMP</b> <i>Fried or sautéed</i>	18	<b>BÉARNAISE SAUCE</b>	5
<b>OSCAR STYLE</b>	14	<b>DEMI GLACE</b>	5
<b>CRAB CAKE</b>	14	<b>LOBSTER TAIL 4 ounce</b>	MARKET
		<b>CRAB LEGS 1/2 pound</b>	MARKET

## — S E A F O O D —

<b>DIVER SEA SCALLOPS</b> <i>Cauliflower purée, apple-wood bacon, and smoked tomato tarragon cream</i>	38
<b>BEER BATTERED SHRIMP</b> <i>Served with house-cut French fries and Binion's cocktail sauce</i>	36
<b>SEARED SCOTTISH SALMON</b> <i>Served with French green bean and smoked tomato jam</i>	32
<b>ALASKAN KING CRAB LEGS</b>	MARKET
<b>COLD WATER LOBSTER TAIL</b>	MARKET

## — S P E C I A L T I E S —

<b>COLORADO LAMB CHOPS</b> <i>Artichoke olive salad and roasted garlic chickpea purée</i>	36
<b>VEAL MILANESE</b> <i>Parmesan-panko breaded cutlets, arugula salad, caper butter sauce</i>	36
<b>PAN ROASTED CHICKEN</b> <i>Served with braised brussel sprouts and rosemary maple reduction</i>	30

### — SIDES \$10 —

<b>PARMESAN TRUFFLE FRIES</b>	<b>LARGE BAKED POTATO</b>
<b>FOUR CHEESE MACARONI</b>	<b>BROILED ASPARAGUS WITH BÉARNAISE SAUCE</b>
<b>BOURBON AND MAPLE GLAZED CARROTS</b>	<b>OVEN ROASTED BRUSSEL SPROUTS</b>
<b>ROASTED GARLIC MASHED POTATOES</b>	<b>JACK BINION'S LEGENDARY HASHBROWNS</b>
<b>BRAISED MUSHROOMS</b>	<b>SEASONAL VEGETABLES</b>

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