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JACK BINION'S

- STEAK -

STARTERS

OYSTERS ROCKEFELLER*

Spinach, Gruyère, Pernod

CRISPY CALAMARI

Sweety Drop Peppers, Artichoke Hearts, Garlic Lemon Aioli

CRAB & ROCK SHRIMP BRIOCHE

Crab & Rock Shrimp Salad, Butter Toasted Brioche Bread, Stone Ground Mustard Aioli, Pickled Vegetables

JACK BINION’S COLOSSAL SEAFOOD TOWER*

Seasonal Market Selections

Serves 3-4

GRILLED BACON

Grilled Applewood-Smoked Triple Thick Cut Bacon, Chimichurri

SHRIMP COCKTAIL

Horseradish, Cocktail Sauce, Lemon

KETCHUP SPICED HOUSE POTATO CHIPS & DIP

Pepper Jack Fondue

SOUP & SALAD

BLOODY MARY SHAKEN & STIRRED WEDGE SALAD

Fried Green Tomato, Bacon, Blue Cheese Stuffed Olives, Bloody Mary Vinaigrette

CAESAR SALAD

Baby Gem Lettuce, Caesar Dressing, Butter Herb Parmesan Croutons

FRIED MOZZARELLA HEIRLOOM TOMATO SALAD

Fried Buffalo Mozzarella, Heirloom Tomatoes

FRENCH ONION SOUP

Sherry, Gruyère, Butter Herb Parmesan Croutons

LOBSTER BISQUE

Crème Fraîche

SLOW-ROASTED PRIME RIB OF BEEF*

12 oz. QUEEN CUT

16 oz. KING CUT

20 oz. JACK’S CUT

Slow-Roasted Prime Rib, Red Wine Balsamic Roasted Onion,

STEAKS

FILET MIGNON*

10 oz.

NY STRIP*

14 oz.

RIBEYE*

16 oz.

WAGYU RIB CAP*

8 oz.

STEAK ENHANCEMENTS

SHRIMP SCAMPI

LUMP CRAB

LOBSTER TAIL

CRAB OSCAR*

SCALLOP OSCAR*

BLUE CHEESE CRUST

STEAK SAUCE

HOUSE-MADE STEAK SAUCE

CHIMICHURRI

AU POIVRE

AU JUS

BÉARNAISE*

SIGNATURE DISHES

SEARED SALMON*

Crispy Skin Salmon, Artichoke Hearts, Sunchoke, Crispy Artichoke Leaves, Tomato Relish

BLACK PEPPER CREAM SHRIMP

Grilled Shrimp, Black Pepper Cream Sauce, Polenta Cake

ROTISSERIE CHICKEN

Half Chicken, Bourbon BBQ Pork Baked Beans, Ranch Spiced Onion Strings

SCALLOPS*

Carrot Sauce, Brussels Sprouts, Pomegranate

SIDE DISHES

CREAMED SPINACH, BACON

RANCH SPICED ONION STRINGS

SMASHED POTATOES, CHIMICHURRI & CRÈME FRAÎCHE

BOURBON BBQ PORK BAKED BEANS

ASPARAGUS-GRILLED AU GRATIN

GARLIC BUTTER WILD MUSHROOMS

PEPPER JACK MAC & CHEESE

PARMESAN CRUSTED BRUSSELS SPROUTS

JACK BINION’S BAKED POTATO

6 shots of toppings: Shredded Cheese, Sour Cream, Chopped Bacon, Chives, Whipped Butter, Pepper Jack Fondue

JACK’S INFAMOUS PRIXE FIXE

FIRST COURSE

choice of one

CAESAR SALAD

Baby Gem Lettuce, Caesar Dressing, Butter Herb Parmesan Croutons

FRENCH ONION SOUP

Sherry, Gruyère, Butter Herb Parmesan Croutons

ENTRÉE

12 OZ. QUEEN CUT PRIME RIB*

Slow-Roasted Prime Rib, Red Wine Balsamic Roasted Onion, Roasted Carrot Garnish, Horseradish, Au Jus

SIDE

choice of one

SMASHED POTATOES WITH CHIMICHURRI

PARMESEAN ENCRUSTED BRUSSELS SPROUTS

DESSERT

choice of one

SEASONAL COBBLER

Seasonal Fruit or Berries, Sweet Biscuit, Vanilla Ice Cream

SEASONAL SELECTION OF ICE CREAM & SORBET

Served with a Shortbread Cookie, Bananas Foster



JACK BINION'S

- STEAK -

BEER

- MILLER LITE
- COORS LIGHT
- BUDWEISER
- BUD LIGHT
- BLUE MOON BELGIAN WHITE
- LEINENKUGEL’S SEASONAL
- SAMUEL ADAMS BOSTON LAGER
- VOODOO RANGER IPA
- MICHELOB ULTRA
- MODELO ESPECIAL
- MODELO NEGRA
- PERONI NASTRO AZZURRO
- STELLA ARTOIS
- CORONA EXTRA
- HEINEKEN
- PILSNER URQUELL

THE LUCKY 7

CASINO ROYALE
Bombay Sapphire Gin, Carpano Antica Dry Formula Ver-
mouth, Pimento Stuffed Olive or Lemon Twist Garnish

DOUBLE DOWN
Wheatley Vodka, Aviation Gin, Lillet Blanc, Lemon Peel

THE BOSS’S OLD FASHIONED
Buffalo Trace Bourbon, Angostura Bitters, Scrappy’s Or-
ange Bitters, Splash of Club Soda, Orange Chip, Luxardo
Cherry Garnish, Smoked with Cherry Wood

THE GAMBLER
Woodford Double Oak Bourbon, Domaine de Canton Gin-
ger Liqueur, Velvet Falernum Syrup, Bitters, Fresh Lemon
Juice

TIKI PARADISE
Cîroc Coconut Vodka, DeKuyper Peachtree Schnapps, Pine-
apple & Lime Juices, a few Secret Ingredients,
a Wedge of Pineapple and Voilá!

CHOCOLATE ESPRESSO MARTINI
Stoli Vanil Vodka, Baileys Irish Cream,
Freshly Brewed Espresso, Touch of Kahlúa Coffee
Liqueur, Drizzled Hershey’s Chocolate Syrup

THE T.O.D. MANHATTAN
Rittenhouse Straight Rye Whisky, Carpano Antica Sweet
Vermouth, Angostura Bitters, Luxardo Cherry Garnish

THE X ROCKER
Aviation Old Tom Gin, Carpano Antica
Sweet Vermouth, Scrappy’s Orange Bitters, Orange Peel

WINE BY THE GLASS

SPARKLING, ROSE & WHITE

- La Marca Prosecco, Italy, NV
- Tintero Moscato d’ Asti,
Piedmont, IT 2022
- GH Mumm Cordon Rouge, Brut Rose,
Reims, FR, NV
- Vanderpump Rose,
Cotes de Provence, FR 2020
- Dr. Loosen ‘Dr. L’ Riesling,
Mosel, DE, 2021
- Terlato Pinot Grigio,
Colli Orientali Dell Friuli, IT, 2022
- Pascal Jolivet ‘Attitude’ Sauvignon Blanc
Loire, FR, 2022
- Sait Clair ‘Dillons Point’ Sauvignon Blanc
Marlborough, NZ, 2021
- Sea Sun Chardonnay, CA, 2020/2021
- Davis Bynum Chardonnay, River West
Vineyards, Russian River Valley, CA, 2017

RED

- Imagery Pinot Noir, CA, 2020
- Talbott ‘Kali Hart’ Pinot Noir,
Monterey, CA, 2021
- Belle Gloss ‘Clark & Telephone’ Pinot Noir
Santa Barbara, CA 2021
- Ruffino ‘Riserva Ducale’ Chianti Classico,
Tuscany, IT, 2017
- Ferrari-Carano Merlot,
Sonoma County, CA 2021
- Achaval-Ferrer Malbec,
Mendoza, AR, 2020
- Aleksander Bordeaux Blend,
Paso Robles, CA, 2012
- Louis M Martini Cabernet Sauvignon,
Sonoma County, CA, 2018
- Justin Cabernet Sauvignon,
Paso Robles, CA, 2020
- Vanderpump Cabernet Sauvignon,
Sonoma County, CA, 2020
- Beringer Cabernet Sauvignon,
‘Knights Valley,’ CA, 2019
- Seghesio Family Vineyards Zinfandel,
Sonoma County, CA, 2021