

JACK BINION'S STEAK HOUSE

STARTERS

CRAB CAKES <i>Creole mustard remoulade</i>	20
SHRIMP SCAMPI <i>White wine herb butter, havarti cheese, garlic bread</i>	18
SHRIMP COCKTAIL <i>Served with Binion's cocktail sauce</i>	17
BRAISED PORK BELLY CROSTINI <i>Kurobuta pork belly, cipollini onion relish, pickled apple, charred shishito pepper</i>	16
PANCETTA WRAPPED SCALLOPS <i>Risotto cakes, garlic herb sauce, Pecorino Romano, balsamic reduction</i>	16
SPINACH & ARTICHOKE DIP <i>Pecorino Romano and herb crostini's</i>	14
FRIED CHEESE CURDS <i>Served with spicy marinara</i>	13
CANDIED BACON <i>Brown sugar, maple reduction, and cracked black pepper</i>	11

SOUPS AND SALADS

CRAB BISQUE	12
FRENCH ONION	8
HEIRLOOM TOMATO SALAD <i>Heirloom tomato, fresh mozzarella, mixed greens, fried basil, white balsamic vinaigrette</i>	10
CAESAR <i>Romaine hearts, parmesan cheese, garlic croutons, parmesan tuile</i>	10
WEDGE <i>Iceberg, apple-wood smoked bacon, herb marinated tomato, and pickled red onion, served with crumbled blue cheese dressing</i>	10
JACK'S HOUSE <i>Mixed greens, herb marinated tomato, English cucumber, white cheddar, garlic croutons</i>	9

OFF THE GRILL

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

JACK'S HOUSE CUT <i>Bone-in Ribeye, Worcestershire demi glace, onion straws</i>	18 ounce	80
RIBEYE	16 ounce	65
NEW YORK STRIP	14 ounce	62

USDA CHOICE CUTS

PORTERHOUSE	24 ounce	70
FILET	8 ounce	58
FILET	6 ounce	44

Binion's

— ACCOMPANY YOUR STEAK —

SEARED SCALLOPS	20
JUMBO SHRIMP <i>Fried or sautéed</i>	18
OSCAR STYLE	18
FRIED ONION STRAWS	5
BÉARNAISE SAUCE	5
DEMI GLACE	5

— PRIME RIB —

KING'S CUT	16 ounce	44
<i>Served with Au Jus and Yorkshire pudding</i>		
QUEEN'S CUT	12 ounce	36
<i>Served with Au Jus and Yorkshire pudding</i>		

— LAND AND SEA —

PORK CHOPS	36
<i>Brown sugar spiced rub, chipotle barbecue glaze, apple slaw</i>	
PAN ROASTED CHICKEN	30
<i>Basil pesto marinade, heirloom tomato, Italian cheese blend, lemon cream sauce, Mediterranean cous cous</i>	
AMERICAN WAGYU BURGER	28
<i>Eight ounce ground wagyu, Kurobuta pork belly, cipollini onion relish, charred cheese curds, white truffle aioli, house pickles, and steak frits</i>	

BEER BATTERED SHRIMP	36
<i>Served with house-cut French fries and Binion's cocktail sauce</i>	
ATLANTIC SALMON	36
<i>Blackened spice, pineapple pico, confit garlic rice pilaf</i>	
JACK'S SHRIMP PASTA	32
<i>Sautéed shrimp, penne pasta, blistered tomato, chorizo sausage, cilantro, Cajun cream sauce, grilled baguette</i>	
ALASKAN KING CRAB LEGS	MARKET
COLD WATER LOBSTER TAIL	MARKET

— D U E T S —

STEAK & SHRIMP	60
<i>Six ounce filet, choice of fried or sautéed shrimp</i>	
STEAK & CAKE	60
<i>Six ounce filet, lump crab cake, Bearnaise sauce</i>	
SURF & TURF	MARKET
<i>Eight ounce filet, choice of cold water lobster tail or Atlantic king crab legs</i>	

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.

— SIDES \$ 1 0 —

PARMESAN TRUFFLE FRIES	BINION'S BRUSSEL SPROUTS
ROASTED GARLIC MASHED POTATOES	JACK'S LEGENDARY HASH BROWNS
BRAISED MUSHROOMS	SEASONAL RISOTTO
LARGE BAKED POTATO	SMOKED GOUDA MAC & CHEESE
PARMESAN ASPARAGUS WITH CONFIT GARLIC	

Binion's