

JACK BINION'S STEAK HOUSE

APPETIZERS

CRAB CAKE	19
<i>Jalapeño cream reduction, lime crema, and crispy jalapeño chips</i>	
LOBSTER SCAMPI	18
<i>Garlic-herb butter and Havarti cheese</i>	
OYSTERS ROCKAFELLER	17
<i>Topped with bacon, spinach, and anise</i>	
SHRIMP COCKTAIL	17
<i>Served with Binion's cocktail sauce</i>	
FRIED CHEESE CURDS	13
<i>Fresh White Cheddar cheese curds served with Dijon mustard aioli</i>	
CANDIED BACON	11
<i>Brown sugar, stone ground mustard, and cracked black pepper</i>	

SOUPS AND SALADS

Make any soup a bowl for \$2

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

KING'S CUT	16 ounce	35
QUEEN CUT	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.

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 —

RIBEYE	16 ounce	48
NEW YORK STRIP	14 ounce	48
SIRLOIN	10 ounce	36

— USDA CHOICE CUTS —

PORTERHOUSE	24 ounce	60
FILET	8 ounce	38
FILET	6 ounce	30

— TO ACCOMPANY YOUR STEAK —

SEARED SCALLOPS	20	FOIE GRAS AIOLI	10
JUMBO SHRIMP <i>Fried or sautéed</i>	18	FRIED ONION STRAWS	5
OSCAR STYLE	14	BÉARNAISE SAUCE	5
CRAB CAKE	14	LOBSTER TAIL 4 ounce	MARKET
		CRAB LEGS 1/2 pound	MARKET

— S E A F O O D —

LOBSTER THERMIDOR <i>Served with herb risotto and chive oil</i>	45
DIVER SEA SCALLOPS <i>Crème fraîche, asparagus tips, and tarragon</i>	38
SEARED SCOTTISH SALMON <i>Served with French green bean and smoked tomato jam</i>	32
ALASKAN KING CRAB LEGS	MARKET
TWIN COLD WATER LOBSTER TAIL	MARKET

— S P E C I A L T I E S —

RICOTTA RAVIOLI <i>Tarragon cream sauce, lobster, and asparagus</i>	42
PORK CHOPS <i>Apple gastrique, beet puree, and asparagus coulis</i>	36
PAN ROASTED CHICKEN <i>Served with braised brussel sprouts and rosemary maple reduction</i>	30

— SIDES \$10 —

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

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