

APPETIZERS

- LAMB LOLLIPOPS**
Lamb lollipops, house made hummus, mint sauce drizzle
- MARYLAND CRAB CAKE**
Jumbo lump crab cake, marinated blue crab claws, colossal crab cocktail
- SLAB BACON**
House cured, candied, cayenne-spiced
- MUSSELS**
Cooked in garlic white wine and herb butter, with toasted crostini
- BBQ SHRIMP**
Shrimp and lobster dumplings, garlic and herb butter
- CALAMARI**
Crispy fried with Thai chili sauce, banana peppers
- SIZZLING OYSTERS**
Garlic and herb butter
- SEARED AHI TUNA**
Sesame crusted, wakame salad, soy vinaigrette
- CHARCUTERIE BOARD**
Chef's selection of meats and cheeses, with seasoned accoutrements

RAW BAR

- OYSTERS**
- POACHED SHRIMP**
- KING CRAB LEGS**
- SEAFOOD TROLLEY**
King crab, snow crab, oysters, gulf shrimp, lobster
- SNOW CRAB LEGS**

SALAD

- CAESAR**
Heart of romaine, shaved Asiago, polenta croutons, anchovies
- SPINACH SALAD**
Warm bacon dressing, mushrooms, crispy shallots, hard-boiled egg
- BLT WEDGE**
Baby iceberg lettuce, heirloom tomatoes, slab bacon chips, blue cheese dressing and crumbles
- MOZZARELLA**
Heirloom tomatoes, micro-greens, crispy shallots, aged balsamic, extra-virgin olive oil
- CHOPPED SALAD**
Eggs, olives, tomatoes, red onions, blue cheese, bacon, cucumber, crisp shallots, buttermilk dressing

SOUP

- 5 ONION**
Onion shell, crouton, Swiss cheese gratin
- MARYLAND CREAMY CRAB BISQUE**

SPECIALTIES

- ATLANTIC SALMON**
Wasabi mash, baby bok choy, soy, lemongrass beurre blanc
- MIXED SEAFOOD SAUTÉE**
Lobster, shrimp, scallops, mussels sautéed in garlic and white wine served over pappardelle pasta
- CHILEAN SEA BASS**
Macadamia and black pepper-crusted, Yukon Gold potato purée, sautéed spinach, lobster butter sauce
- YELLOWFIN TUNA OSCAR**
Seared rare, jumbo lump crab meat, asparagus, Béarnaise sauce, Yukon Gold mashed
- JUMBO SHRIMP**
Smoked Cheddar and jalapeño grits, charred tomato vinaigrette, asparagus tips
- CHICKEN BREAST**
Double breast, boursin cheese crust with grilled asparagus and Yukon gold mashed potato
- SEA SCALLOPS**
Saffron risotto, caper sauce, white wine beurre blanc
- LAMB LOIN CHOPS**
Sweet potato lyonnaise, ratatouille, merlot demi
- BALSAMIC INFUSED PORTOBELLO**
Asparagus tips, cherry tomatoes, basil chimichurri

SIGNATURE STEAKS

At Jack Binion's Steak, we are committed to using the highest quality beef available. Our steaks are prime, Midwestern corn-fed and aged to our specifications, 100% Black Angus. All cuts are seasoned with our signature Jack Binion's seasoning and are cooked under 1,800° radiant broilers

*All steaks are complemented with roasted marrowbone and bacon-onion marmalade

- FILET MIGNON**
8 oz.
12 oz.
- NEW YORK STRIP**
16 oz.
- RIB EYE**
16 oz.
- RIB EYE BONE-IN**
20 oz.
- PORTERHOUSE FOR "2"**
40oz.

STEAK SAUCES
Au Poivre • Hollandaise • Béarnaise • Creamy Horseradish
Cabernet Reduction

STEAK ENHANCER
Tri-Peppercorn Rub • Blackened Rub
Blue Cheese Crust • Herb Butter

SIGNATURE PAIRINGS

Jumbo Lump Crab	Seared Scallops (2)
King Crab Legs	Oscar
7 oz. Lobster Tail	Crab Cake
BBQ Shrimp (2)	

ACCOMPANIMENTS

- DUCK FAT FRIES**
Sea salt
- YUKON GOLD MASHED**
Garlic, butter, herbs, more garlic
- ROASTED CAULIFLOWER**
Extra-virgin olive oil, Italian parsley, chili flake, Parmesan crunch
- MUSHROOMS**
Jumbo wild mushrooms, and herbs
- BAKED POTATO**
Loaded
- SWEET POTATO CASSEROLE**
Pecan streusel, cream, butter, spices, herbs
- MAC & CHEESE**
Elbow macaroni, three cheeses
- SAVORY BRAISED COLLARD GREENS**
Smoked pork
- ASPARAGUS**
Grilled, extra-virgin olive oil, lemon essence
- SPINACH "CARBONARA"**
Slab bacon, egg, onions, Parmesan cheese
- AU GRATIN FINGERLINGS**
Fingerling potatoes layered with three cheese sauce

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients.