

CLASSIC SHRIMP COCKTAIL Imported Poached Prawns chilled and served with a Vodka Cocktail Sauce	21	PRIME RIB POUTINE Prime Rib Medallions, Battered Shitake Mushrooms, Crispy Fried Yukon Gold Potato Planks covered in an American Lager and Louisiana Pepper Sauce Infused Cheese Fondue	19
TEMPURA BATTERED LOBSTER Tempura Battered Lobster, Fried Green Tomato with Cajun Cream Corn and Applewood Smoked Bacon	26	MARYLAND STYLE CRAB CAKES Pan-fried Jumbo Lump Crab Cake accented with house spices, served with Creamy Creole Mustard Cognac Sauce	18
FRIED GREEN TOMATOES Corn flour Breaded Green Tomatoes served with Bacon Tomato Jam and Pimento Cheese	14	JUMBO LUMP CRAB COCKTAIL Chilled Jumbo Lump Crab Meat, served with a Citron Vodka Cocktail Sauce and a Horseradish Dijon Cream Sauce	28
CRAB MEAT AU GRATIN Sautéed Jumbo Lump Crab Meat finished in a Boursin Cream Sauce and topped with Parmesan Cheese	24	LOLLI-POP LAMB CHOPS Blackened Lamb Chop atop Smoked Tasso Ham and Cheddar Grits with Port Wine Reduced Demi-glace	28
AVOCADO WEDGES Crispy Avocado Wedges with Sweet Colossal Crab and a Spicy Chipotle Ranch	19	BLUE CRAB CLAWS Fried Crab Claws with Traditional Rémolade or marinated with housemade Garlic and Citrus Infused Marinade	23
BROILED OYSTERS Broiled Oysters topped with Parmesan Cheese and Gremolata	16	JACK'S SEAFOOD PLATTER Fried Crab Claws with Traditional Remoulade, marinated with housemade Garlic and Citrus Infused Marinade, Imported Shrimp Cocktail, Tempura Battered Imported Prawns and Crab Cakes	90 120
ESCARGOT BOURGUIGNON Imported Snails encased in French Flaky Puff Pastry finished with Garlic Butter	16		
		Platter 1 feeds 4 to 6 people	90
		Platter 2 feeds 8 to 10 people	120

S A L A D S

THE GARDEN SALAD Spring Greens and Iceberg Lettuce, Carrots, and Tomato Wedges with Croutons and Choice of Dressing	9	BLT SALAD Bibb Lettuce, topped with Applewood-Smoked Bacon, Boiled Egg, Diced Tomatoes, and Fresh Avocado Ranch Dressing	12
ICEBERG WEDGE Wedge of Iceberg Lettuce, Blue Cheese, Applewood-Smoked Bacon, Egg and Diced Tomatoes	11	BINION'S STEAK HOUSE CHOPPED SALAD Romaine, Grape Tomatoes, Bacon Bits, Carrots, Roasted Corn and Maytag Blue Cheese with White French dressing	12
CLASSIC CAESAR SALAD Hearts of Romaine tossed with Focaccia Croutons, traditional Caesar Dressing	11	WILTED SPINACH SALAD Baby Spinach, Shaved Mushrooms, Red Onions and Eggs with a Bacon Raspberry Vinaigrette Dressing	11

S I G N A T U R E S O U P S

CRAB BISQUE Blue Crab with Silver Queen Corn garnished with Crème Fraîche	11
CLASSIC ONION SOUP AU GRATIN French Onion Soup with a splash of Sherry, topped with Croutons, Imported Swiss and Parmesan Cheese	11
WISCONSIN CHEDDAR AND POTATO CHOWDER Served in a Garlic-Toasted Sourdough Bread Bowl	11
VENISON & KING CRAB GUMBO Venison Smoked Sausage and Alaskan King Crab Meat Gumbo garnished with a Louisiana Blue Crab and Vegetable Rice Pilaf	13

SIDE DISHES \$9.00

GARLIC MASHED POTATOES
FIRE ROASTED CORN
SAUTÉED MUSHROOMS
CHILI ROASTED CAULIFLOWER
BAKED POTATO
CAJUN TASSO HAM & SMOKED CHEDDAR CHEESE GRITS
SAUTÉED SPINACH
CREAMED SPINACH
FIVE-CHEESE CAMPANELLE
AU GRATIN POTATOES
ASPARAGUS SPEARS