



JACK BINION'S

- STEAK -

APPETIZERS

OYSTERS ROCKEFELLER 18

COCONUT SHRIMP 17

SHRIMP COCKTAIL 26

BINION'S MEATBALLS 23

Three meatballs from our house ground premium beef tenderloin, fresh mozzarella, in-house marinara and seasoned tomato slaw

SOUPS & SALADS

FRENCH ONION SOUP 11

Caramelized onions, savory broth, fresh herb, gruyère croûton

KING CRAB BISQUE 12

King crab, fennel, brandy, crème fraîche

HOUSE SALAD 10

Mesclun, grape tomatoes, english cucumbers, shaved red onions

CAESAR 10

Romaine hearts, house-made croûtons, parmesan caesar dressing

HEIRLOOM TOMATO CAPRESE 12

Heirloom tomatoes, fresh mozzarella cheese, shaved red onions, gorgonzola crumbles, basil, extra-virgin olive oil, balsamic reduction

WEDGE OF BABY ICEBERG 10

Crisp iceberg, grape tomatoes, applewood smoked bacon, hard-boiled eggs

MARTINI-SHAKEN BLT 10

Hearts of romaine lettuce, tomatoes, applewood smoked bacon, Ranch dressing shaken table side

There will be a \$12 split-plate charge assessed on the final bill of any shared entrees.

SPECIALTY ENTRÉES

All Entrees served with your choice of Creamy Mashed Potatoes or Baked Potato

CANADIAN LOBSTER TAIL 2 MP | 1 MP

1/2 lb. cold-water lobster tail, clarified butter, blistered lemon

BERKSHIRE PORK CHOP 38

Single bone chop, apple and fig compote

DOUBLE BONE CHOP 70

Apple and fig compote

FREE-RANGE CHICKEN 31

Two Joyce Farms free range chicken breasts, Dijon tarragon-encrusted
Served on a bed of haricot verts in an apple cider sauce

CHILEAN SEA BASS MP

Corn, tomato, green bean succotash, Champagne Vin Blanc

SEA SCALLOPS MP

Five jumbo sea scallops

ATLANTIC SALMON 35

Pepper glaze and Grand Marnier soy sauce

ACCOMPANIMENTS

STEAMED BROCCOLI WITH HOLLANDAISE SAUCE 10

STEAMED ASPARAGUS WITH HOLLANDAISE SAUCE 12

PAN-ROASTED CABERNET MUSHROOMS 10

SMOKED GOUDA-JALAPEÑO AU GRATIN POTATOES 12

WHITE WINE HARICOT VERTS 10

French green beans sautéed in white wine sauce

GARLIC WILTED BABY SPINACH 10

BINION'S SIGNATURE LOBSTER MAC CASSEROLE 23

Buttered poached lobster meat, shell pasta, white cheddar béchamel sauce

BAKED POTATO 8

LOADED BAKED POTATO 12

Butter, sour cream, applewood smoked bacon, cheese, chives

MASHED POTATOES 7



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At Jack Binion's Steak, we are committed to using the highest quality beef available. Jack Binion's Premium Reserve beef is our own brand, handcut and hand-selected. JBPR is 100% Black Angus, midwestern, corn-fed beef and aged to our specifications. All cuts are cooked under 1,800° radiant broilers.

JACK BINION'S PREMIUM RESERVE STEAKS

All cuts served with your choice of creamy mashed potatoes or baked potato.

NEW YORK STRIP LOIN 16 oz. 45

PORTERHOUSE STEAK 24 oz. 75

BONELESS RIB EYE 16 oz. 57

FILET MIGNON 8 oz. 55

SURF AND TURF

8 oz. Filet with Lobster Tail MP

PRIME RIB WITH AU JUS

12 oz. 45

16 oz. 59

24 oz. 82

STEAK TEMPERATURE DESCRIPTIONS

Rare: *Cold red center, red throughout*

Medium-Rare: *Warm red center, pink throughout*

Medium: *Hot pink center throughout, light juice*

Medium-Well: *Hot pink center, no juice*

Well: *Hot gray center throughout, no juice*

TOP OFF YOUR STEAK

Available only with entrées

CANADIAN LOBSTER TAIL MP

SCAMPI-STYLE PRAWNS (3) 15

BUTTER-SAUTÉED MUSHROOMS 7

CRUMBLLED GORGONZOLA 7

CARAMELIZED ONIONS 7

AU POIVRE-STYLE 6

Peppercorn-encrusted with rich demi-glace brandy sauce

BÉARNAISE SAUCE 5

BINION'S SIGNATURE DESSERTS

VANILLA CRÈME BRÛLÉE 10

Traditional vanilla bean custard, crisp caramelized shell with fresh berries

NEW YORK-STYLE CHEESECAKE 12

Creamy cheesecake, graham cracker crust, berries, raspberry sauce

TRIPLE CHOCOLATE MOUSSE TORTE 12

Dark chocolate, milk chocolate, white chocolate mousse, brownie crust

RUM BREAD PUDDING 10

Cinnamon roll bread pudding with crème anglaise sauce

SORBET AND BERRIES 10

Chef's choice of sorbet topped with fresh berries