



JACK BINION'S

- STEAK -

APPETIZER

TABLE FLIGHT*

New Orleans BBQ shrimp, crab cakes, baby back ribs, baked oysters

SOUPS & SALADS

CHOICE OF:

FRENCH ONION

JACK'S WEDGE SALAD

JACK'S CAESAR SALAD

ENTRÉES

CHOICE OF:

BRAISED SHORT RIB

With roasted garlic mashed potatoes, pan gravy, roasted vegetables

ATLANTIC SALMON FILLET

Pan-seared salmon, jasmine rice pilaf, tomato tapenade, lobster meat, leek cream sauce

16 OZ. KUROBUTA PORK CHOP*

Grilled pork chop, blue cheese Yukon Gold mashed potatoes, roasted pineapple habanero sauce

STEAK DIANNE*

Beef medallions, roasted garlic Yukon Gold mashed potatoes, wild mushroom brandy cream sauce

GRILLED FREE RANGE CHICKEN BREAST

Garlic & herb-marinated grilled chicken breast, spinach risotto, wild mushroom Rosa Regale cream

DESSERTS

CHOICE OF:

CRÈME BRÛLÉE

BINION'S "SIGNATURE" DESSERT FLIGHT



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A service charge of 20% will be added to parties of 8 or more.



JACK BINION'S - STEAK -

APPETIZER

TABLE FLIGHT*

New Orleans BBQ shrimp, baby back ribs, fried green tomatoes, baked oysters

SOUPS & SALADS

CHOICE OF:

FRENCH ONION

LOBSTER BISQUE

JACK'S WEDGE SALAD

POMEGRANATE SPINACH SALAD

JACK'S CAESAR SALAD

ENTRÉES

CHOICE OF:

BRAISED SHORT RIB

With roasted garlic mashed potatoes, pan gravy

AUSTRALIA RACK OF LAMB*

Roasted pomegranate-marinated rack of lamb, roasted potato hash with rosemary & mint demi-glace

ATLANTIC SALMON FILLET

Pan-seared salmon, jasmine rice pilaf, tomato tapenade, lobster meat, leek cream sauce

6 OZ. FILET & SHRIMP*

Grilled filet and shrimp, potato gratin, asparagus, demi-glace

BINION'S SEAFOOD PASTA

Sea bass, lobster meat, shrimp, fettuccine pasta with vermouth-saffron cream sauce and Parmigiano-Reggiano cheese

GRILLED FREE-RANGE CHICKEN BREAST

Garlic & herb-marinated grilled chicken breast, spinach risotto, wild mushroom Rosa Regale cream

19 OZ. JBPR RIB EYE

Yukon Gold mashed potatoes, asparagus, demi-glace

DESSERTS

CHOICE OF:

KEY LIME PIE

CRÈME BRÛLÉE

CHOCOLATE CAKE



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SOUPS & SALADS

CHOICE OF:

FRENCH ONION

LOBSTER BISQUE

POMEGRANATE SPINACH SALAD

JACK'S CAESAR SALAD

JACK'S WEDGE SALAD

ENTRÉES

CHOICE OF:

BRAISED SHORT RIB

With roasted garlic mashed potatoes, pan gravy

AUSTRALIA RACK OF LAMB *

Roasted pomegranate-marinated rack of lamb, roasted potato hash with rosemary & mint demi-glace

PAN-SEARED SEA BASS

Ravioli Florentine, roasted corn, tomato ragout

9 OZ. FILET & LOBSTER*

Grilled filet & butter-poached lobster, scalloped potato gratin, asparagus, demi-glace

BINION'S SEAFOOD PASTA

Sea bass, lobster meat, shrimp, linguine pasta with vermouth saffron cream sauce and Parmigiano-Reggiano cheese

19 OZ. JBPR RIB EYE*

Yukon Gold mashed potatoes, asparagus, demi-glace

JACK'S SEAFOOD GRITS

Sautéed shrimp, sea scallops, tasso gravy over mascarpone cheese grits

GRILLED FREE-RANGE CHICKEN BREAST

Garlic & herb-marinated grilled chicken breast, spinach risotto, wild mushroom Rosa Regale cream

DESSERTS

CHOICE OF:

KEY LIME PIE

CRÈME BRÛLÉE

CHOCOLATE CAKE

CARROT CAKE

CHEESECAKE



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