

## STARTERS

<b>Mississippi Seafood and Lump Crab Cakes</b> Marinated Tomato and Cucumber, Remoulade	22.99
<b>Colorado Lamb Ribs</b> Smoked, Fig and Honey Glaze, Apple Slaw	24.99
<b>Charcuterie Board</b> Local and Seasonal Cheeses, Meats, Pickles, and Condiments <i>*Please see server for more details</i>	MKT
<b>Shrimp and Grits</b> Skull Island Prawns, Mascarpone Grits, Tasso Gravy, Baguette	20.99
<b>Sea Scallops</b> Salsa Fresca, Avocado Crema, Crispy Tortilla	21.99
<b>Feature Appetizer</b> <i>*Please see server for more details</i>	MKT

## DESIGN YOUR OWN RAW SEAFOOD STARTER

Lump Crab Meat (4oz)	MKT
Jumbo Shrimp	MKT
King Crab Leg (4oz)	MKT
Split Lobster Tails (5oz)	MKT
Blue-Point Oysters on the Half	MKT
Jumbo Lump Crab Cocktail	MKT
Jumbo Shrimp Cocktail Horseradish, Classic Cocktail Sauce	MKT

## SOUPS

<b>French Onion Soup</b> Caramelized Sweet Onions, Fine Sherry, Gruyère Cheese Gratin	11.99
<b>Lobster Bisque</b> Cognac, Cold-Water Lobster Meat	13.99

## SALADS

<b>Jack's Wedge</b> Iceberg Lettuce, Crumbled Bleu Cheese, Applewood Smoked Bacon, Sweet Red Onions, Tomatoes, House Bleu Cheese Dressing	12.99
<b>DIY Cornbread Salad</b> Blue Cornbread, Roasted Fresh Corn and Limas, Charred Heirlooms, Gherkins, Buttermilk Dressing	13.99
<b>Jack's Caesar</b> Romaine, Fried Capers, Prosciutto, House Caesar Dressing	12.99
<b>Binion's Salad</b> Baby Greens, Beets, Heirloom Cherry Tomatoes, Goat Cheese, Spiced Pecans, Warm Bacon Vinaigrette	12.99



\*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'S CLASSIC AND SPECIALTIES

<b>Colorado Lamb Rack</b> Kumquat Marmalade	52.99
<b>Braised C.A.B. Short Ribs</b> Braised Short Ribs, Yukon Mash, Pan Jus	39.99
<b>Red Footed Chicken</b> Pasta, Mushroom Cream, Fresh Herbs	31.99
<b>Double Bone Kurobuta Pork Chops</b> Dried Cherry Moustarda	39.99

## FISH & SEAFOOD

<b>Chilean Sea Bass</b> Black Thai Rice, Red Curry Buerre Blanc	41.99
<b>Faroe Island Salmon</b> Pineapple and Red Pepper Relish	36.99
<b>LOBSTER &amp; SHRIMP PASTA</b> Lobster, Shrimp, Parmesan, Pasta, Lobster Crème	41.99
<b>ALASKAN KING CRAB LEGS</b>	MKT
<b>TWIN COLD WATER LOBSTER TAILS*</b>	MKT
<b>Feature Seafood Entrée</b> <i>*Please see server for more details</i>	MKT



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## STEAKS

### JBPR — JACK BINION'S PREMIUM RESERVE ANGUS BEEF

At Jack Binion's Steak, we are committed to using the highest quality beef available. **JBPR** beef is our own brand, hand-cut and hand-selected. JBPR is 100% Black Angus, Midwestern, Corn-Fed beef and aged to our specifications. All cuts are seasoned with Binion's Midwestern spice blend and are char-grilled at 700° on our radiant charbroiler.

#### JACK BINION'S PREMIUM RESERVE BEEF

6 OZ.	JBPR FILET*	46.99	16 OZ. PRIME NEW YORK STRIP*	90.99
9 OZ.	JBPR FILET*	57.99	19 OZ. JBPR BONE-IN RIBEYE*	75.99
	Feature of the Week	MKT		

#### Steak Enhancements

Lobster Tail	MKT
Jumbo Lump Crab	MKT
Grilled Shrimp	MKT
Béarnaise	4.99
Bordelaise	4.99
Garlic Butter	4.99

RARE- COOL, RED CENTER  
 MEDIUM - RARE - WARM RED CENTER  
 MEDIUM - HOT PINK CENTER  
 MEDIUM - WELL - SLIGHT PINK CENTER  
 WELL - COOKED THROUGH

## SIDES

Baked Potato	10.99
Yukon Gold Mashed Potatoes	10.99
Yukon Gold Potato Gratin	10.99
Steak Fries	10.99
Asparagus	10.99
Sautéed Wild Mushrooms	10.99
Sautéed Spinach	10.99
Mac & Cheese	10.99
Lobster Mac & Cheese	18.99
Steakhouse Onion Rings	10.99



Matthew Liggett  
 Chef De Cuisine

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