

STARTERS

JUMBO LUMP CRAB CAKE Fried Maryland Style, Low Country Okra & Tomatoes, Remoulade	18
PAN SEARED SCALLOPS Crispy Pork Skins, Street Corn Salad	18
QUAN'S SPICY SHRIMP Secret Recipe Shrimp, Horseshoe Tunica Exclusive	17
FRIED OYSTERS Lemon Aioli, Red Pepper Bacon Jam	17
FRIED GREEN TOMATOES Blue Crab Salad, Comeback Sauce	18
FARMERS BREAKFAST Sunny Side Up Quail Egg, Geechie Boy Grits, Roasted Pork Belly	17
SEAFOOD COCKTAIL SAMPLER Jumbo Lump, Crab, Lobster, Shrimp Cocktail, Horseradish, Classic Cocktail Sauce	26
DESIGN YOUR OWN RAW SEAFOOD STARTER	
Lump Crab Meat (4oz)	16
Jumbo Shrimp	6
King Crab Leg (4oz)	MKT
Split Lobster Tails (5oz)	MKT
Cold-Water Oysters & Caviar*	2
Jumbo Lump Crab Cocktail	16
Jumbo Shrimp Cocktail Horseradish, Classic Cocktail Sauce	16

SOUPS

CLASSIC FRENCH ONION SOUP Caramelized Sweet Onions, Fine Sherry, Gruyère Cheese Gratin	10
LOBSTER BISQUE Cognac, Cold-Water Lobster Meat	10



*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.

SALADS

POMEGRANATE SPINACH SALAD	12
Baby Spinach, Berries, Sweet Red Onion, Cherry Tomato, Cranberries Cinnamon Goat Cheese Roasted Pine Nuts, Dried Cranberry and Pomegranate Vinaigrette	
JACK'S ICEBERG	11
Iceberg Lettuce, Crumbled Bleu Cheese, Applewood Smoked Bacon Sweet Red Onions, Tomato, House Bleu Cheese Dressing	
HEIRLOOM TOMATO & FRESH MOZZARELLA	13
Thick Sliced Heirloom Tomatoes Layered with Fresh Mozzarella, Drizzled with Balsamic Syrup, Olive Oil & Basil	
TUNA & WATERMELON	20
Poppy Seed Crusted Tuna, Fresh Cut Watermelon, Cherry Heirlooms, Micro Greens, Flowers, Pickled Ginger & Watermelon Molasses	
JACK'S CAESAR	10
Hearts of Romaine, Fried Capers & Prosciutto Ham, Baked Parmesan Cheese Tuile, Crostini	
BINION'S "SIGNATURE"	11
Baby Greens, Beets, Heirloom Cherry Tomatoes, Goat Cheese, Spiced Pecans, Warm Bacon Vinaigrette	

JACK'S CLASSIC AND SPECIALTIES

THE GAMBLER 8OZ BURGER*	26
8-OZ (CBS-Chuck, Brisket, Short Rib, and Angus Beef) Burger With Your Choice of Bleu, Goat, Cheddar American or Gruyère Cheese With Lettuce, Fresh Cucumber Pickled, Onion	
BRAISED SHORT RIB	38
Braised Beef Short Rib with Garlic Yukon Gold Mashed Potato and Natural Pan Gravy	
AUSTRALIAN RACK OF LAMB*	48
Mint+Cilantro Chimichurri, Piquillo Pepper Crema	
CHICKEN & WAFFLES	30
Smoked Poulet Rouge, Jalapeno Maple Jus, Hoecake Waffle, Roasted Peaches, Gorgonzola	
PORK OSSOBUCCO	36
Root Beer & Sorghum Molasses Braised Pork Shanks, White Sweet Potato, Sage-Orange Gremolata	
SWEET TEA BRINED DUCK	50
New England Duck, Sweet Tea Brined, Herbed Pan Jus	
20 OZ PRIME RIB WITH AU JUS	52
SOUTHERN LAMB ROAST	50
16 OZ COFFEE PEPPER CRUSTED BISON PRIME RIB	65

FISH & SEAFOOD

CHILEAN SEA BASS*	40
Black Thai Rice, Red Curry Buerre Blanc, Thai Basil Gremolata	
SCOTTISH SALMON	36
Succotash Rice Pudding, Sweet Corn Jus	
BINION'S SEAFOOD PASTA 2.0*	36
King Crab Meat, Fresh Peas, Fettucini, White Wine Taragon Cream	
SHRIMP & SCALLOP AND GRITS*	38
Sautéed Shrimp and Sea-Scallop with Tasso Gravy and Mascarpone Cheese Grits	
TWIN COLD WATER LOBSTER TAILS*	MKT
ALASKAN KING CRAB LEGS*	MKT



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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, mid-western, corn-fed beef and aged to our specifications. All cuts are seasoned with Binion's

Midwestern spice blend and are char-grilled at 1,800° on our radiant broilers

JACK BINION'S PREMIUM RESERVE BEEF

6 OZ.	JBPR FILET*	42	16 OZ. KC PRIME NEW YORK STRIP*	62
9 OZ.	JBPR FILET*	52	24 OZ. TOMAHAWK RIBEYE*	110
19 OZ.	JPBR BONE-IN RIBEYE*	70		

STEAK ENHANCEMENTS

Lobster Tail	MKT	Roasted Garlic & Rosemary Butter	6
Jumbo Lump Crab (4oz)	16	Bacon & Blue Butter	4
Grilled Shrimp	16	Sauteed Onions	4
Diane Sauce	6		

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

SIDES

BAKED POTATO	8	SAUTEED WILD MUSHROOM	8
HOUSE CANDIED YAMS	8	SAUTEED SPINACH	8
YUKON GOLD MASHED POTATO	8	CREAM SPINACH	8
GRILLED ASPARAGUS	8	MAC & CHEESE	8
CARAMELIZED BRUSSEL SPROUTS	8	LOBSTER MAC & CHEESE	18
STEAMED BROCCOLI	8	YUKON GOLD POTATO GRATIN	8
BROCCOLI AND CHEESE	8	STEAK FRIES	8
		STEAKHOUSE ONION RINGS	8



Menu By: Chef de Cuisine Matt Liggett
Sous Chef Darius Hudson

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