



## THERE'S NO LIMIT TO WHAT GAMBLERS CAN ENJOY

AND THAT INCLUDES LEGENDARY DINING AT JACK BINION'S STEAK.

YOU SEE, EVERY EXPERIENCE AT HORSESHOE BUILDS TOWARD A HIGH-STAKES, HIGH-ACTION ATMOSPHERE, WHERE THINGS ARE ALWAYS JUST RIGHT FOR THE GAMBLER. THAT'S WHAT HAS MADE US **LEGENDARY**. WE WERE THE FIRST TO BOLDLY CLAIM THE HIGHEST LIMITS, BEST ODDS AND BIGGEST JACKPOTS. BUT IT DOESN'T END THERE.

THE TERM "NO LIMITS" CARRIES OVER TO OUR DINING AT JACK BINION'S STEAK. FROM INDULGENT STEAKS TO IMMACULATE COCKTAILS, IT'S ALL PART OF THE HORSESHOE EXPERIENCE. OUR GUESTS SHOULD NEVER SETTLE.

SO IN THE LEGENDARY WORDS OF JACK HIMSELF, WE HOPE YOUR EXPERIENCE HERE IS, "**DAMN NICE.**" ENJOY.

### *Try Our New Pre Fixe Menu*

#### Appetizer

Shrimp Cocktail with Lemon, Cocktail Sauce  
Lamb Ribs with Apple Slaw, Fig and Honey BBQ

#### Second

House Salad  
Wedge Salad  
Lobster Bisque

#### Entrée

16oz T-Bone Steak  
Steak Fries  
House Steak Sauce  
  
Pan Seared Scottish Salmon  
Pineapple Relish  
Citrus Vinaigrette  
  
Airline Chicken Pasta  
Fresh Pasta, Mushroom Cream,  
Tomatoes, Parmesan

\$50 per person



\*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.

## STARTERS

<b>Pan Fried Squash Cakes</b> <i>Tomato Jam, Mascarpone, Arugula &amp; Pea Salad</i>	19.99
<b>Colorado Lamb Ribs</b> Smoked, Fig & Honey Glaze, Apple Slaw	24.99
<b>Charcuterie Board</b> <i>Local Seasonal Cheeses, Meats, Pickles, &amp; Condiments</i> <i>*Please see server for more details</i>	MKT
<b>Seasonal Oysters on the Half Shell</b> Dozen 1/2 Dozen	MKT MKT
<b>Jumbo Chilled Shrimp</b> <i>Cocktail Sauce &amp; Lemon</i>	MKT
<b>Mississippi Seafood &amp; Lump Crab Cakes</b> <i>Marinated Tomato &amp; Cucumber, Remoulade</i>	28.99
<b>Calamari Fritti</b> <i>Crispy Fried Calamari, Drunken Marinara, Lemon</i>	20.99
<b>Clams Casino</b> <i>Stuffed &amp; Baked, Shallots, Peppers, Bacon, Parmesan</i>	22.99

## SOUPS

<b>French Onion Soup</b> <i>Caramelized Sweet Onions, Fine Sherry, Gruyère Cheese Gratin</i>	12.99
<b>Lobster Bisque</b> <i>Cognac, Cold-Water Lobster Meat</i>	17.99

## SALADS

<b>Jack's Wedge</b> <i>Iceberg Lettuce, Crumbled Bleu Cheese, Applewood Smoked Bacon, Sweet Red Onions, Tomatoes, House Bleu Cheese Dressing</i>	14.99
<b>DIY Cornbread Salad</b> <i>Blue Cornbread, Roasted Fresh Corn and Limas, Charred Heirlooms, Gherkins, Buttermilk Dressing</i>	15.99
<b>Jack's Caesar</b> <i>Romaine, Fried Capers, Prosciutto, House Caesar Dressing</i>	14.99
<b>Binion's Salad</b> <i>Baby Greens, Beets, Heirloom Cherry Tomatoes, Goat Cheese, Spiced Pecans, Warm Bacon Vinaigrette</i>	14.99



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## JACK'S CLASSIC AND SPECIALTIES

<b>Colorado Lamb Rack</b> <i>Citrus Marmalade</i>	58.99
<b>Braised C.A.B. Short Ribs</b> <i>Braised Short Ribs, Yukon Mash, Pan Jus</i>	41.99
<b>Double Bone Kurobuta Pork Chops</b> <i>Dried Cherry Moustarda</i>	42.99
<b>Roasted Chicken Breast</b> <i>Pasta, Mushroom Cream, Fresh Herbs</i>	34.99

## FISH & SEAFOOD

<b>Chilean Sea Bass</b> <i>Black Thai Rice, Red Curry Buerre Blanc</i>	48.99
<b>Faroe Island Salmon</b> <i>Pineapple, Red Pepper Relish</i>	43.99
<b>Seafood Meuniere</b> <i>Clams, Calamari, Shrimp, Parmesan, Fettucini, White Wine Butter</i>	44.99
<b>Shrimp and Grits</b> <i>Mascarpone Grits, Tasso Gravy</i>	38.99
<b>ALASKAN KING CRAB LEGS</b>	MKT
<b>TWIN COLD WATER LOBSTER TAILS*</b>	MKT



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## STEAKS

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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 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	12 OZ. PRIME NEW YORK STRIP*	52.99
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	MKT
Steakhouse Onion Rings	10.99



**Matthew Liggett**  
*Chef De Cuisine*

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