

THERE'S NO LIMIT TO WHAT GAMBLERS CAN ENJOY

AND THAT INCLUDES LEGENDARY DINING AT JACK BINION'S STEAK 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

SHELLFISH

"LEGENDARY" SEAFOOD CENTERPIECE

Design your own raw bar tower
(priced per piece)

LUMP CRAB MEAT (4 OZ.)	16
JUMBO SHRIMP	6
KING CRAB LEG (4 OZ.)	MKT
SPLIT LOBSTER TAIL (5 OZ.)	MKT
COLD-WATER OYSTERS & CAVIAR*	2
JUMBO LUMP CRAB COCKTAIL	16
JUMBO SHRIMP COCKTAIL	16
Horseradish, classic cocktail sauce	
SEAFOOD COCKTAIL	24
Jumbo lump crab, lobster claw, shrimp cocktail, cocktail sauce and lemon wedge	

STARTERS

JUMBO LUMP CRAB CAKE	18
Pan-seared jumbo lump crab with remoulade sauce	
FRIED PICKLES	12
"Bang Bang" sauce, Blue cheese dressing	
SEARED SCALLOP	18
Cherry pomegranate sauce, raspberry wasabi mustard, arugula	
FRIED SEAFOOD	22
Tempura fried scallop and lobster tail, jalapeno and charred green onion aioli	
OYSTER ROCKEFELLER	15
Oyster on half shell topped with Ouzo, spinach, Applewood smoked bacon, panko parme:	
QUAN'S SPICY SHRIMP	16
Secret Recipe Shrimp, Horseshoe Tunica exclusive	
STEAK AND CHEESE FRIES	12
Wagyu steak, sharp cheddar cheese, boursin cheese, bacon, green onion	
BABY BACK RIBS	12
Slow smoked baby back ribs with Jack Daniels chipotle infused bbq sauce and cole-slaw	
CRAB CLAWS	16
Cippolini onions, chili sauce, sourdough bread	
SOUPS	
5 ONION FRENCH ONION SOUP	9
Caramelized sweet onions, Madera, fine sherry, Gruyere cheese gratin	
LOBSTER BISQUE	10
Cognac, cold-water lobster meat	

*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

CRAB REMOULADE	14
Jumbo lump crab, sundried tomato vinaigrette, tomato, pommes frites crouton	
JACK'S WEDGE	8
Iceberg lettuce, crumbled bleu cheese, Applewood smoked bacon Sweet red onions, tomato, house bleu cheese dressing	
GOAT CHEESE SALAD	12
Fried goat cheese, jalapeno, avocado, buttermilk ranch	
WINTER SALAD	10
Candied pumpkin seed, pickled beets, sugar cane vinaigrette, arugula	
JACK'S CAESAR	8
Heart of romaine, fried capers & prosciutto ham, baked parmesan cheese tuile, crostini	
BINION'S "SIGNATURE"	11
Baby greens, beets, heirloom cherry tomatoes, triple cream brie, sweet and spicy pecans, warm bacon vinaigrette	

JACK'S CLASSICS

STEAK DIANNE	42
Beef medallion, wild mushroom and brandy cream sauce, asparagus	
20 OZ. PRIME RIB	44
Smashed potatoes, au jus and horsey sauce	
BRAISED SHORT RIB	36
Braised beef short rib with garlic Yukon gold mashed potato and natural pan gravy	

ENTRÉES

SMOTHERED 16oz. PORK CHOP	42
Cheese, onion, pepper, mashed potatoes	
GRILLED FREE RANGE CHICKEN BREAST	28
Sweet Tea Brined Chicken, Red Eye Gravy, mashed potatoes	
FLOUNDER AMANDINE	35
Almonds, Parsley, Brown Butter, Mushrooms	
SEARED GULF RED SNAPPER	32
Pontchartrain sauce; crawfish, mushrooms, baby scallops	
ROASTED SEA SCALLOPS	34
Picatta Sauce, spinach florentine, tomato	
GULF SHRIMP & GRITS	32
Bacon, red pepper, butter sauce, steakhouse grits	
STEAKHOUSE VEGGIE PLATE	22
Fresh vegetables prepared daily, Let your server know of any likes or dislikes	
TWIN COLD WATER LOBSTER TAILS*	MKT
ALASKAN MERUS CUT KING CRAB LEGS*	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, 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 Prime RESERVE BEEF

FILET 6 OZ.	34	19 OZ. BONE-IN RIB EYE*	50
FILET 9 OZ.	42	24 oz. PORTERHOUSE	60
		28 OZ. TOMAHAWK RIB EYE*	75
Wagyu Beef			
FILET 6 OZ.	52	12 oz. NY STRIP	75
FILET 9 OZ.	72	14 oz. RIBEYE	85

SIDES

BAKED POTATO	8	SPINACH FLORENTINE	8
SWEET POTATO BRULEE	8	MAC & CHEESE	8
VEGETABLE MEDLEY	8	(Add Lobster)	8
HOLLANDAISE ASPARAGUS	8	YUKON GOLD POTATO GRATIN	8
SPAGHETTI SQUASH	8	FRIES	8
STEAMED BROCCOLI	8	STEAKHOUSE ONION RING	8
BROCCOLI AND CHEESE	8	STEAKHOUSE GRITS	8
SAUTEED WILD MUSHROOM	8	BUTTERNUT SQUASH & BACON	8

STEAK ENHANCEMENTS

LOBSTER TAIL	MKT
JUMBO LUMP CRAB (4 OZ.)	16
KING CRAB LEG (8 OZ.)	MKT
GRILLED SHRIMP (3)	16
CLASSIC CRAB OSCAR	16
BEARNAISE	4
BORDELAISE	4
COGNAC PEPPERCORN	4
BACON & BLEU BUTTER	4
SAUTEED ONIONS	4

TEMPERATURES

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

Menu By:

Chef de Cuisine Brian Thurmond
Sous Chef Darius Hudson

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Chef's Features

Binion's Classics

Pre-Fixed \$59.99 3 Course Dinner

Soups & Salads

Choice of

Lobster Bisque

Binion's Signature Salad

Jack's Caesar

Entrees

Choice of

6 OZ Filet & Shrimp*

Yukon potato gratin, asparagus & carrot and bordelaise sauce

Seared Gulf Red Snapper

Pontchartrain sauce, crawfish, mushrooms, baby scallops

Smothered 16oz Pork Chop

Cheese, onion, pepper, mashed potatoes

Steak Dianne*

Beef medallion, wild mushroom brandy cream sauce with roasted garlic Yukon mashed potatoes

Grilled Free Range Chicken Breast

Garlic herb marinated grilled chicken breast with spinach

Dessert

Choice of

Chocolate Crème Brulee

Binion's "Signature" Dessert Flight

Chocolate Cake

Chocolate Chip Cheese Cake

