

## Starters

- Short Rib Mac 'n' Cheese** ..... 21  
Tender Slow Roasted Shredded Short Rib, Fresh Sautéed Spinach and Cavatappi Pasta; Paired with Velvety Cheese Sauce of Sharp Cheddar, Gouda, Parmesan, Garlic and Spices
- \* **Jumbo Shrimp Cocktail** ..... 24  
Poached in White Wine and Lemon Court Bouillon; Served with Savory Cocktail Sauce
- \* **Bone Marrow** ..... 16  
Broiled Canoe Cut Marrowbone, Caramelized Bacon Marmalade and Gremolata; Served with Parmesan Crusted Crostini
- \* **Binion's Escargot** ..... 23  
Imported from France, Sautéed with Herbed Garlic Butter and White Wine; Baked Under a Buttery Puff Pastry Blanket
- \* **Oysters Rockefeller** ..... 26  
Baked with Fresh Sautéed Spinach and Bacon Lardons; Finished with Hollandaise Sauce
- \* **Benny's Chicken Fried Lobster for Two** ..... MP  
Two Butterflied Petite North Atlantic Tails Breaded and Fried Golden Brown; Served with Caper Remoulade and Hollandaise Sauce
- \* **Maple Bourbon Glazed Pork Belly** ..... 18  
House Smoked, Seared and Glazed with Honey Maple Bourbon Sauce; Served with Dijon Mustard and Droplet of Taffer's Browned Butter Bourbon
- \* **Crab Cakes (2)** ..... 39  
Jumbo Lump Crab, Sweet Red Peppers, Celery Hearts, Bread Crumbs, Mayonnaise and Fresh Herbs; Served with Caper Remoulade
- \* **Classic Shrimp Scampi** ..... 24  
Jumbo Shrimp Sautéed in Olive Oil with Garlic, Sun-Dried Tomatoes, Herbs, Green and Red Peppers; Finished with Reduction of White Wine, Cream, Fresh-Squeezed Lemon Juice and Butter

## Soup and Salads

- Lobster Bisque** ..... 21  
Poached Lobster Medallions on Baked Crostini, Finished with Lobster Stock and Cream; Presented Table-Side with Crème Fraîche
- French Onion Soup** ..... 20  
Caramelized Onion Medley Deglazed with Brandy, Sherry Wine, Chicken and Beef Stock; Crowned with Crusted Crostini, Mozzarella and Parmesan Cheese Blend
- Burrata Caprese Salad** ..... 17  
Heirloom Tomatoes, Burrata, Basil, Arugula, Olive Oil and Balsamic Reduction; Served with Parmesan Crusted Crostini
- Traditional Caesar or Grilled Seasoned Caesar Salad**.... 15  
Chopped Romaine or Char-Broiled Heart of Romaine with Shaved Parmesan Cheese, White Anchovies, House-Made Croutons and Creamy Caesar Dressing; Served with Parmesan Crisp
- Traditional Wedge Salad** ..... 15  
Iceberg Lettuce, Bleu Cheese Crumbles, Diced Heirloom Tomatoes, Bacon Bits and Red Onions
- Spinach Salad** ..... 15  
Fresh Tender Leaves of Baby Spinach, Baby Heirloom Tomatoes, Toasted Walnuts, Sliced Hard Boiled Egg, Chopped Bacon and Sliced Red Onions; Served Table-Side with Warm Bacon Dressing

## From the Butcher

*Entrées Served with Bottled Water - Fresh Hot Baked Bread  
Specialty Butter - Gourmet Salts - Fresh Vegetables  
Choice of Loaded Baked Potato - Risotto  
Steakhouse Mac 'n' Cheese - Yukon Garlic Mashed Potatoes*

**We Proudly Serve Creekstone Farms Premium Black Angus Beef  
Aged a Minimum of 40 Days**

*Steak Enhancements: Bordelaise - Béarnaise - Chimichurri - Brandy Peppercorn  
Add Molten Bleu Cheese Crust to any Steak ... 5  
Add Oscar Style to any Steak ... 19*

* <i>New York Steak</i>	* <i>Filet Mignon</i>
<b>Ten Ounce</b> ..... 54	<b>Eight Ounce</b> ..... 81
<b>Sixteen Ounce</b> ..... 68 <i>Pairs with Bin 504: Orin Swift "Palermo": Napa Valley; Cabernet Sauvignon</i>	<b>Ten Ounce</b> ..... 86 <i>Pairs with Bin 652: Orin Swift Eight Years in the Desert; Napa Valley; Red Blend</i>
* <i>Rib-Eye Steak</i>	* <i>T-Bone Steak</i>
<b>Sixteen Ounce</b> ..... 71 <i>Pairs with Bin 512: Brown "Heritage": Columbia Valley; Cabernet Sauvignon</i>	<b>Twenty-Four Ounce</b> .... 82 <i>Pairs with Bin 506: Louis Martini Napa Valley; Cabernet Sauvignon</i>
* <i>Cowboy Steak</i>	
<b>Twenty-Four Ounce Bone-in Rib Eye</b> ..... 76 <i>Pairs with Bin 500: Jayson by Pahlmeyer: Napa Valley; Cabernet Sauvignon</i>	
* <i>Binion's Prime Rib</i>	
Slow Roasted in a Rock Salt Crust with Fresh Garlic, Rosemary, Thyme, Basil and Black Pepper; Served with Au Jus and Horseradish	
<b>Sixteen Ounce</b> ..... 76 <i>Petite Cut</i>	<b>Twenty-Four Ounce</b> .... 86 <i>Benny's Cut</i>
<i>Pairs with Bin 650: Jayson by Pahlmeyer: Napa Valley; Red Blend</i>	
* <i>New Zealand Lamb Rack</i> ..... 68 Marinated with Fresh Garlic, Thyme, Rosemary and Olive Oil; Served with House-Made Mint Chutney and Carved Table-Side <i>Pairs with Bin 650: Jayson by Pahlmeyer: Napa Valley; Red Blend</i>	

*Compliment Your Entrée with the Following Delicacies*

- \* **Spicy Jumbo Shrimp** ..... 24  
Sautéed with Jalapeños, Red Bell Peppers, Green Bell Peppers, Garlic and Cayenne Pepper; Deglazed with White Wine and Finished with Herb Butter
- \* **North Atlantic Lobster Tail** ..... MP  
Broiled Ten Ounce Lobster Tail; Served with Hot Drawn Butter and Lemon Wrap
- \* **Alaskan King Crab Legs** ..... MP  
Half Pound; Served with Hot Drawn Butter and Lemon Wrap
- Forest Mushrooms** ..... 14  
Sautéed with Butter, Shallots and Fresh Garlic; Flambéed with Brandy
- Caramelized Onions** ..... 7  
Sweet Onions Sautéed in Butter and White Wine
- Steak Fries** ..... 10  
Sea Salt, Black Pepper and Garlic; Served with Tomato Remoulade

## Signature Creations

- \* **North Atlantic Lobster Tail Dinner** ..... MP  
Broiled Ten Ounce Lobster Tail; Served with Hot Drawn Butter and Lemon Wrap
- \* **Alaskan King Crab Legs** ..... MP  
One and a Half Pounds; Served with Hot Drawn Butter and Lemon Wrap
- \* **Sea Scallops** ..... 61  
Served with Shallots, Basil, Julienne Leeks, Julienne Carrots, Mushrooms, Chardonnay and Butter  
*Pairs with Bin 256: Twenty Acres: Clarksburg; Chardonnay*
- \* **Scottish Salmon** ..... 57  
Seared and Basted with Brown Butter; Served with Béarnaise Sauce  
*Pairs with Bin 254: Talbott Kali Hart: Monterey, California; Chardonnay*
- \* **Chicken and Portabellini Dijonnaise** ..... 49  
Two Sautéed Breasts, with Portabellini Mushrooms, Shallots, Chardonnay, Thyme, Whole Grain Mustard, Cream, Chicken Stock and Splash of Worcestershire Sauce  
*Pairs with Bin 606: Battle Creek "Unconditional": Willamette Valley, Oregon; Pinot Noir*
- \* **Lemon Caper Veal Scaloppine** ..... 67  
Tender Cutlets Lightly Dusted in Seasoned Flour, Sautéed in Olive Oil and Finished with Reduction of White Wine, Fresh-Squeezed Lemon Juice, Capers, and Light Cream; Served on a Bed of Sautéed Spinach with Garlic and White Wine  
*Pairs with Bin 684: Chianti DOCG, Pasqua, Italy*
- Pasta and Veggie Primavera** ..... 42  
Cavatappi Pasta Tossed with Sautéed Garlic, Herbs, Broccoli, Asparagus Tips, Yellow Squash, Zucchini, Heirloom Tomatoes, Red Bell Peppers, Carrots, Red Onions and Basil Pesto Sauce; Finished with Roasted Pinenuts, Parmesan Cheese, Lemon Zest and Served with Parmesan Crusted Crostini  
*Pairs with Bin 609: Frei Brothers: Sonoma, California; Merlot*

## Sweet Indulgence

- Baked Alaska Flambé** ..... 15  
Marble Sponge Cake Layered with Strawberry and Black Cherry Ice Cream; Flambéed Table-Side Under a Blanket of Meringue
- House-Made Bread Pudding** ..... 13  
Fresh Baked French Bread Soaked with Vanilla Spice Custard and Finished with Brandy Brown Sugar Glaze; Served Table-Side with Vanilla Ice Cream
- Classic Flambé for Two** ..... 19  
Flambéed Table-Side; Served over Ice Cream  
*Ask your server for selection of the day*
- Strawberries Romanoff** ..... 15  
Sliced Fresh Strawberries Marinated in Grand Mariner over Vanilla Ice Cream; Served with Sweetened Whipped Sour Cream, Sponge Cake and Orange Zest
- Crème Brûlée** ..... 14  
Smooth and Rich Vanilla Custard, Caramelized Sugar Crust; Topped with Seasonal Fruit
- New York Style Cheesecake** ..... 14  
Served with Topping of the Day; Please ask your Server

*Split Plate; Enjoy All the Accompaniments of a Full Dinner ~20~*

*\*Consuming Raw or Under Cooked Meat, Poultry, Seafood, Shell Stock, or Eggs May Increase Your Risk of Foodborne Illness  
"Menu Prices are Subject to Change"*