Appetizers

Binion’s Chicken Fried Lobster .......................................................... market price
12 Ounce North Atlantic Lobster Tall Fried to a Golden Brown; Served with Béarnaise Sauce
Shrimp Scampi .................................................................................. $17.99
Sautéed Shrimp-Sautéd in Clarified Butter and Garlic; Served with Binion’s Classic Sauce
Classic Shrimp Cocktail ...................................................................... $17.99
Chilled Jumbo Shrimp Served with Cocktail Sauce
Escargot ................................................................................................. $14.99
Imported French Escargot; Sautéed with Herb-Garlic Butter and White Wine
Oysters Rockefeller ............................................................................... $16.99
Select Oysters Flame Broiled with Fresh Sautéed Spinach and Bacon Lavlona; Finished with Hollandaise Sauce
Colossal Crab Cakes ........................................................................... $26.99
Generous Half Pound Portion of Old Bay Seasoned Maryland Style Crab Cakes; Served with Cajun Remoulade
Steakhouse Grilled Kabobs ................................................................. $14.99
Charbroiled Herb-Marinated Chicken with Sweet Onion and Peppered Bacon; Served with Avocado Ranch Dip
Cheese Tray for Two ............................................................................. $17.99
Chef’s Selection of Fine Cheese, served with Glazed Walnuts, Whole-Grain Mustard, Raspberry Preserves, Toasted Crostini, and Assorted Crackers - Add 2 Glasses of House Select Wine; Cabernet Sauvignon, Pinot Noir, Chardonnay or Ruby Port ........................................ $14.99
Soups and Salads

Onion Soup Gratiné .............................................................................. $9.99
Bold Caramelized Onions Deglazed with Brandy and Beef Broth; Layered with Toasted Crostini, Provolone and Parmesan Cheeses
Lobster Bisque ..................................................................................... $12.99
A Traditional Rich Bisque with Brandied Cream and North Atlantic Lobster
Raspberry Walnut Salad ....................................................................... $9.99
Tender Baby Greens, Ripe Pear Tomatoes, Crambled Blue Cheese, Candied Walnuts and Fresh Raspberries; Tossed with Raspberry Vinaigrette
Iceberg Wedge .................................................................................... $9.99
Crisp Wedge of Iceberg Lettuce, Ripe Pear Tomatoes, Bacon, Blue Cheese, and Slivered Red Onion; Served with Choice of Dressing
Caesar Salad ......................................................................................... $9.99
Crisp Romaine Lettuce Tossed with Toasted Crostini and Parmesan Cheese in a Creamy Caesar Dressing
Spinach Salad ..................................................................................... $9.99
Tender Leaves of Baby Spinach, Ripe Pear Tomatoes, Wedges of Hard-Boiled Egg, Chopped Bacon and Red Onion; Served with Warm Bacon Dressing
Entrees

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Charbroiled Steaks & Entrées

New York Steak
16 Ounce .......... $44.99
Rib-Eye Steak
16 Ounce .......... $49.99
Porterhouse
16 Ounce .......... $52.99
18 Ounce .......... $59.99
20 Ounce .......... $66.99
Filet Mignon
8 Ounce .......... $53.99
10 Ounce .......... $56.99
Cowboy Steak
16 Ounce .......... $52.99
24 Ounce .......... $56.99
Slow-Roasted Prime Rib
16 Ounce .......... $49.99
Petite Cut
10 Ounce .......... $49.99
Benny’s Cut
24 Ounce .......... $59.99
Steak Ugrades
Oscar Style ......................................................................................... $9.99
Green Asparagus Tips, Lump Crab and Served with Béarnaise Sauce
Encrusted with Blue Cheese Crumbles .................................................. $3.99
Charbroiled Rack of Lamb ................................................................. $49.99
New Zealand Lamb Rubbed with Sea Salt and Garlic; Served with Rosemary Mint Chutney
Chicken Marsala ................................................................................ $36.99
Pan Roasted Breast of Chicken, Garlic Sautéed Mushrooms; Served with Marsala Sauce
Cajun Chicken .................................................................................... $36.99
Cajun Season Pan Roasted Chicken Breast; Served with Our Spicy Cajun Sauce
Tomahawk Pork Chop ........................................................................ $45.99
16 Ounce Pork Chop Marinated with Herbs, White Wine and Olive Oil; Charbroiled and Served with Choice of Steak Enhancements
Split Plate; Enjoy All the Accompaniments of a Full Dinner
$14.99

Top of Binion’s Steakhouse

Seafood Entrées

Alaskan King Crab .......................................................... market price
One and a Half Pounds of Crab Legs, Steamed and Served with Drawn Butter
Fresh Sea Scallops ............................................................................ $47.99
Fresh Scallops Pan-Seared to Perfection; Served with Our Signature Crown Apple Spinach Cream Sauce
Shrimp Scampi .................................................................................. $39.99
Sautéed Shrimp-Sautéd in Clarified Butter and Garlic; Served with Binion’s Classic Sauce
Norwegian Salmon ............................................................................. $39.99
Grilled and Served on a Bed of Fresh Sautéed Spinach with Béarnaise Sauce

Surf & Turf

12 Ounce North Atlantic Lobster Tail Fried to a Golden Brown; Served with Binion’s Classic Scampi Sauce
Shrimp Scampi .................................................................................. $26.99
Served with Our Signature Crown Apple Spinach Cream Sauce
Lobster & Steak
16 Ounce Bone-in Rib-Eye ................................................................. $49.99
Charbroiled and Served with Choice of Steak Enhancements

Charbroiled Steaks & Entrées

Entrees Served with Assorted Warm Breads, Bottled Water and Fresh Selection of Vegetables de Jour (no substitutions)
Choice of Baked Potato, Couscous or Potato of the Day
Substitute Chef’s Fresh Creamy Au Gratin Potatoes for $3.99
We Proudly Serve Creekside Farms Premium Black Angus Beef Aged at a Minimum of 40 Days
Steak Enhancements:
Choice of Bordelaise, Peppercorn or Béarnaise Sauce; Cajun Blackening Upon Request

Choice of Bordelaise, Peppercorn or Béarnaise Sauce; Cajun Blackening Upon Request

Vegetarian Entrées

Smothered Jumbo Shells .................................................................. $24.99
Jumbo Pasta Shells Stuffed with Herbs and Three Cheeses of Ricotta, Gorgyeo and Mozarella on a Bed of Tomato Sauce
Grilled with Mornay Sauce and Garnished with Sun-dried Tomatoes
Vegetarian “Tartare” ........................................................................... $24.99
Diced Avocado, Corn, Cucumber, Mango and Tomato; layered with Seasoned Quinoa on a Bed of Fire-Roasted Pepper Coulis and Crisp Papadum

Shared Accompaniments

Lobster Macaroni & Cheese .............................................................. $18.99
Tender Poached North Atlantic Lobster Baked with Mornay Sauce and Pasta; Under a Buttered Crispy Crust of Bread Crumbs
Available without Lobster ................................................................. $8.99
Fresh Baby Spinach ............................................................................ $7.99
Sautéed in Olive Oil, White Wine and Garlic; Finished with Parmesan Cheese
Green Asparagus ............................................................................... $7.99
Seasoned with Chef’s Blend of Basil, Oregano, Kosher Salt, Black Pepper; Roasted, Sautéed or Steamed
Roasted Mushrooms .......................................................................... $10.99
Seasoned with Portobella and Cremini Mushrooms; Finished with Garlic Butter and Sherry
Steakhouse Cut Onion Rings ............................................................. $9.99
Beer Battered Onion Rings; Served with Cilantro Jalapeno Ranch Dip
Steak Fries ........................................................................................ $7.99
Crisp Fried Sea Salt and Black Pepper Seasoned Steakhouse Cut Fries

*Consuming Raw or Under Cooked Meat, Poultry, Seafood, Shell Stock, or Eggs May Increase Your Risk of Foodborne Illness

Enjoy dinner with a Million Dollar view.

Open 5:00 pm - 10:00 pm
Reservations Recommended
(702) 382-1600