

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



Enjoy dinner with a  
Million Dollar view.

## Appetizers

- Binion's Chicken Fried Lobster** ..... market price  
12 Ounce North Atlantic Lobster Tail Fried to a Golden Brown;  
Served with Béarnaise Sauce
- Shrimp Scampi** ..... \$17.99  
Succulent Shrimp Sautéed in Clarified Butter and Garlic;  
Served with Binion's Classic Scampi Sauce
- Classic Shrimp Cocktail** ..... \$16.99  
Chilled Jumbo Shrimp Served with Cocktail Sauce
- Escargot** ..... \$13.99  
Imported French Escargot; Sautéed with Herbed Garlic Butter and White Wine
- Oysters Rockefeller** ..... \$16.99  
Select Oysters Flame Broiled with Fresh Sautéed Spinach and Bacon Lardons;  
Finished with Hollandaise Sauce
- Colossal Crab Cakes** ..... \$23.99  
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
- ~or~  
Charbroiled Sweet Ginger Infused Pork Tenderloin with Bell Peppers and Pineapple;  
Served with Mango Chili Sauce

## Soups and Salads

- Onion Soup Gratiné** ..... \$8.99  
Bold Caramelized Onions Deglazed with Brandy and Beef Broth;  
Layered with Toasted Crustini, Provolone and Parmesan Cheeses
- Lobster Bisque** ..... \$11.99  
A Traditional Rich Bisque with Brandied Cream and North Atlantic Lobster
- Raspberry Walnut Salad** ..... \$9.99  
Tender Baby Greens, Tear Drop Tomatoes, Crumbled 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 Onions; Served with Choice of Dressing
- Caesar Salad** ..... \$9.99  
Crisp Romaine Lettuce; Tossed with Toasted Croutons and  
Parmesan Cheese in a Creamy Caesar Dressing
- King Crab Louie** ..... \$16.99  
King Crab, with Avocado, Hardboiled Egg and Baby Greens;  
Served with House Made Louie Dressing

## Charbroiled Steaks & Entrées

Entrées 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 Creekstone Farms Premium Black Angus Beef  
Aged a Minimum of 40 Days

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

<i>New York Steak</i>	<i>Filet Mignon</i>
10 Ounce ..... \$43.99	8 Ounce ..... \$52.99
16 Ounce ..... \$48.99	10 Ounce ..... \$56.99
<i>Rib-Eye Steak</i>	<i>Porterhouse</i>
16 Ounce ..... \$49.99	24 Ounce ..... \$55.99

### Slow-Roasted Prime Rib

16 Ounce ..... \$48.99	24 Ounce ..... \$57.99
<i>Petite Cut</i>	<i>Benny's Cut</i>
<i>Steak Upgrades</i>	
Oscar Style ..... \$9.99	
Green Asparagus Tips, Lump Crab and Served with Béarnaise Sauce	
Encrusted with Blue Cheese ..... \$3.99	

### Surf & Turf

Add to any Steak; 12 Ounce North Atlantic Lobster Tail,  
Full Pound of Steamed Alaskan King Crab Legs or  
Shrimp Scampi ..... market price

- Charbroiled Rack of Lamb** ..... \$47.99  
New Zealand Lamb Rubbed with Sea Salt and Garlic; Served with Rosemary Mint Chutney
- Chicken Marsala** ..... \$36.99  
Pan Roasted Breasts of Chicken, Garlic Sautéed Mushrooms; Served with Marsala Sauce
- Cajun Chicken** ..... \$36.99  
Cajun Season Pan Roasted Chicken Breasts; Served with Our Spicy Cajun Sauce
- Rosemary Pork Tenderloin** ..... \$36.99  
12 Ounce Boneless Pork Tenderloin Marinated with Herbs and White Wine;  
Charbroiled and Served with Peppercorn Sauce and Rosemary Oil

Split Plate; Enjoy All the Accompaniments of a Full Dinner

~\$14.99~

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

## Seafood Entrées

- Live Whole Maine Lobster** ..... market price  
Maine Lobster Flown in Daily; Steamed to Perfection and Served with Drawn Butter
- Alaskan King Crab** ..... market price  
Two 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  
Succulent Shrimp Sautéed in Clarified Butter and Garlic;  
Served with Binion's Classic Scampi Sauce
- Pacific Halibut** ..... \$42.99  
Delicate Charbroiled Pacific Halibut;  
Served with a Cajun Roasted Pepper Sauce and Garnished with Moroccan Harissa
- Grilled Atlantic Salmon** ..... \$39.99  
Grilled; Served on a Bed of Fresh Sautéed Spinach and Béarnaise Sauce

## Vegetarian Entrées

- Smothered Jumbo Shells** ..... \$24.99  
Jumbo Pasta Shells Stuffed with Herbs and Three Cheeses, Ricotta,  
Gruyere and Mozzarella on a Bed of Tomato Sauce;  
Drizzled 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 Papadums

## Shared Accompaniments

- Lobster Macaroni & Cheese** ..... \$16.99  
Tender Poached North Atlantic Lobster Baked with Mornay Sauce and Pasta;  
Under a Buttered Crispy Crust of Bread Crumbs  
Available without Lobster ..... \$7.99
- Fresh Baby Spinach** ..... \$7.99  
Sautéed in Olive Oil, White Wine and Garlic; Finished with Parmesan Cheese
- Creamed Sweet Corn** ..... \$7.99  
Broiled Cast Iron Pot of Fresh Buttery Sweet Corn, Parmesan Cheese, and Parsley;  
Served with Crustini Toast Points
- Roasted Mushrooms** ..... \$10.99  
Sautéed Portabella 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