

Starters, Soups & Salads

Short Rib Mac ‘n’ Cheese 23

Tender Slow Roasted Shredded Certified Angus Beef® Short Rib, Fresh Sautéed Spinach and Cavatappi Pasta; Paired with Velvety Cheese Sauce of Sharp Cheddar, Gouda, Parmesan, Garlic and Spices

Jumbo Shrimp Cocktail 30

Poached in White Wine and Lemon Court Bouillon; Served with Savory Cocktail Sauce

Bone Marrow 17

Broiled Canoe Cut Marrowbone, Caramelized Bacon Marmalade and Gremolata; Served with Parmesan Crusted Crostini

Escargot enCroute..... 28

Imported from France, Sautéed with Herbed Garlic Butter and White Wine; Encrusted and Baked Under a Buttery Puff Pastry

Oysters Rockefeller 28

Baked with Fresh Sautéed Spinach and Bacon Lardons; Finished with Hollandaise Sauce

Benny’s Chicken Fried Lobster for TwoMP

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

Portabella Fries.....17

Thick Cut Portabella Mushrooms Marinated in Buttermilk Egg Wash, Hand Breaded in Seasoned Flour, Fried to a Delicate Tenderness and Tossed Lightly in Grated Parmesan Cheese; Served with a Jalapeno-Cilantro Aioli and a Dill Aioli

Crab Cakes (2) 41

Jumbo Lump Crab, Sweet Red Peppers, Celery Hearts, Bread Crumbs, Mayonnaise and Fresh Herbs; Served with Caper Remoulade

Classic Shrimp Scampi 33

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

Lobster Bisque 26

Poached Lobster Medallions on Baked Crostini, Finished with Lobster Stock and Cream; Presented Table-Side with Crème Fraîche

French Onion Soup 23

Caramelized Onion Medley Deglazed with Brandy, Sherry Wine, Chicken and Beef Stock; Crowned with Crusted Crostini, Mozzarella and Parmesan Cheese Blend

Burrata Caprese Salad..... 18

Heirloom Tomatoes, Burrata, Basil, Arugula, Olive Oil and Balsamic Reduction; Served with Parmesan Crusted Crostini

Traditional Caesar or Grilled Seasoned Caesar Salad 16

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..... 16

Iceberg Lettuce, Bleu Cheese Crumbles, Diced Heirloom Tomatoes, Bacon Bits and Red Onions

Spinach Salad..... 16

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

Entrées Served with Bottled Water - Fresh Hot Baked Bread
Specialty Butter - Gourmet Salts - Fresh Vegetables
Choice of Fresh Mashed Potatoes of the Day - Risotto - Steakhouse Mac “n” Cheese
*Substitute for Jumbo Loaded Baked Potato or Steak Fries... 5
Steak Enhancements: Bordelaise - Béarnaise - Chimichurri - Brandy Peppercorn
Add Molten Bleu Cheese Crust to any Steak ... 6
Add Oscar Style to any Steak ... 25

From the Butcher

 We Proudly Serve Certified Angus Beef
Aged a Minimum of 40 Days

<i>* New York Steak</i>	<i>* Filet Mignon</i>
Ten Ounce62	Ten Ounce99
Sixteen Ounce72	
<i>* Rib-Eye Steak</i>	<i>* T-Bone Steak</i>
Sixteen Ounce84	Twenty-Four Ounce....90
<i>* Cowboy Steak</i>	<i>* Spencer Steak</i>
Twenty-Four Ounce91	Ten Ounce82
Bone-In Rib Eye	Center Cut of Rib-Eye
<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	
Sixteen Ounce88	Twenty-Four Ounce98
Petite Cut	Benny’s Cut
<i>* New Zealand Lamb Rack.....79</i>	
Marinated with Fresh Garlic, Thyme, Rosemary and Olive Oil; Served with House-Made Mint Chutney and Carved Table-Side	

Compliment Your Entrée with the Following Delicacies

Spicy Jumbo Shrimp 33

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 TailMP

Broiled Ten Ounce Lobster Tail; Served with Hot Drawn Butter and Lemon Wrap

Alaskan King Crab LegsMP

Half Order; Served with Hot Drawn Butter and Lemon Wrap

Forest Mushrooms 16

Sautéed with Butter, Shallots and Fresh Garlic; Flambéed with Brandy

Caramelized Onions..... 8

Sweet Onions Sautéed in Butter and White Wine

Steak Fries 10

Sea Salt, Black Pepper and Garlic; Served with Tomato Remoulade

Split Plate; Enjoy All the Accompaniments of a Full Dinner ~25~

 The family farmers and ranchers behind every Certified Angus Beef®
steak care about the cattle, the land and your dining experience.

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

Signature Creations

North Atlantic Lobster Tail DinnerMP

Broiled Ten Ounce Lobster Tail; Served with Hot Drawn Butter and Lemon Wrap

Alaskan King Crab LegsMP

One and a Half Pound; Served with Hot Drawn Butter and Lemon Wrap

Sea ScallopsMP

Served with Shallots, Basil, Julienne Leeks, Julienne Carrots, Mushrooms, Chardonnay and Butter

*Scottish Salmon..... 59

Seared and Basted with Brown Butter; Served with Béarnaise Sauce

Chicken and Portabellini Dijonnaise 52

Two Sautéed Breasts, with Portabellini Mushrooms, Shallots, Chardonnay, Thyme, Whole Grain Mustard, Cream, Chicken Stock and Splash of Worcestershire Sauce

Lemon Caper Veal Scaloppine 70

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

* Surf and TurfMP

Steakhouse Classic, Five Ounce Certified Angus Beef® Filet Mignon or Ten Ounce Certified Angus Beef® New York Steak with Half Order of Alaskan King Crab Legs or Broiled Ten Ounce Lobster Tail, Served with Hot Drawn Butter and Lemon Wrap

Vegetarian Creations

Pasta and Veggie Primavera 45

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

Sweet Indulgence

Baked Alaska Flambé 16

Marble Sponge Cake Layered with Strawberry and Black Cherry Ice Cream; Flambéed Table-Side Under a Blanket of Meringue

House-Made Bread Pudding 16

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 20

Flambéed Table-Side; Served over Ice Cream

Ask your server for selection of the day

Strawberries Romanoff..... 16

Sliced Fresh Strawberries Marinated in Grand Mariner over Vanilla Ice Cream; Served with Sweetened Whipped Sour Cream, Sponge Cake and Orange Zest

Crème Brûlée 16

Smooth and Rich Vanilla Custard, Caramelized Sugar Crust; Topped with Seasonal Fruit

Tennessee Cheesecake® 16

Ask your server for selection of the day