

## Starters

- Short Rib Mac ‘n’ Cheese** ..... 22  
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** ..... 27  
Poached in White Wine and Lemon Court Bouillon;  
Served with Savory Cocktail Sauce
- Bone Marrow** ..... 17  
Broiled Canoe Cut Marrowbone, Caramelized Bacon-Almond Marmalade and  
Gremolata; Served with Parmesan Crusted Crostini
- Binion’s Escargot**..... 24  
Imported from France, Sautéed with Herbed Garlic Butter and White Wine;  
Baked Under a Buttery Puff Pastry Blanket
- Oysters Rockefeller** ..... 27  
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
- Portabella Fries**..... 16  
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)**..... 39  
Jumbo Lump Crab, Sweet Red Peppers, Celery Hearts, Bread Crumbs, Mayonnaise  
and Fresh Herbs; Served with Caper Remoulade
- Classic Shrimp Scampi**..... 28  
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** ..... 22  
Poached Lobster Medallions on Baked Crostini,  
Finished with Lobster Stock and Cream; Presented Table-Side with Crème Fraîche
- French Onion Soup** ..... 21  
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... 4  
Steak Enhancements: Bordelaise - Béarnaise - Chimichurri - Brandy Peppercorn  
Add Molten Bleu Cheese Crust to any Steak ... 5  
Add Oscar Style to any Steak ...19*

## From the Butcher

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

| <i>*New York Steak</i>  | <i>*Filet Mignon</i>                                   |
|---|--|
| <b>Ten Ounce</b> ..... 60   | <b>Ten Ounce</b> ..... 86                              |
| <b>Sixteen Ounce</b> ..... 69   |  |
| <i>*Rib-Eye Steak</i>   | <i>*Rib Cap Steak</i>                                  |
| <b>Sixteen Ounce</b> ..... 72   | <b>Seven Ounce</b> ..... 59                            |
| <i>*Cowboy Steak</i>  | <i>*Spencer Steak</i>                                  |
| <b>Twenty-Four Ounce ....</b> 79<br>Bone-In Rib Eye   | <b>Ten Ounce</b> ..... 62<br>Center Cut of Rib-Eye     |
| <i>*Binion’s Prime Rib</i>  |  |
| Slow Roasted in a Rock Salt Crust with Fresh Garlic, Rosemary,<br>Thyme, Basil and Black Pepper; Served with Au Jus and Horseradish |  |
| <b>Sixteen Ounce</b> ..... 77<br><i>Petite Cut</i>  | <b>Twenty-Four Ounce ....</b> 87<br><i>Benny’s Cut</i> |
| <b>*New Zealand Lamb Rack</b> ..... 69  |  |
| Marinated with Fresh Garlic, Thyme, Rosemary and Olive Oil;<br>Served with House-Made Mint Chutney and Carved Table-Side            |  |

*Compliment Your Entrée with the Following Delicacies*

- Spicy Jumbo Shrimp** ..... 28  
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** ..... 15  
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

## 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** ..... 66  
Served with Shallots, Basil, Julienne Leeks, Julienne Carrots, Mushrooms,  
Chardonnay and Butter
- \*Scottish Salmon**..... 58  
Seared and Basted with Brown Butter; Served with Béarnaise Sauce
- 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
- Lemon Caper Veal Scaloppine**..... 68  
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 Turf** ..... *MP*  
Steakhouse Classic, Five Ounce Filet or Ten Ounce 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 Creation

- Pasta and Veggie Primavera**..... 43  
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** ..... 15  
Smooth and Rich Vanilla Custard, Caramelized Sugar Crust; Topped with Seasonal Fruit
- New York Style Cheesecake**..... 16  
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”*