

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** \$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 Lardons;
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 Cheeses; served with Gherkins, 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, 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
- Spinach Salad** \$9.99
Tender Leaves of Baby Spinach, Heirloom Tomatoes, Wedges of Hard-Boiled Egg, Chopped Bacon and Red Onions; Served with Warm Bacon 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

*Steak Enhancements:
Choice of Bordelaise, Peppercorn or Béarnaise Sauce;
Cajun Blackening Upon Request*

<i>New York Steak</i>		<i>Filet Mignon</i>	
10 Ounce\$44.99	8 Ounce\$53.99	16 Ounce\$49.99	10 Ounce\$56.99
<i>Rib-Eye Steak</i>		<i>Porterhouse</i>	
16 Ounce\$52.99	24 Ounce\$56.99	<i>Cowboy Steak</i>	
16 Ounce Bone-in Rib-Eye \$49.99			
<i>Slow-Roasted Prime Rib</i>			
16 Ounce\$49.99	24 Ounce\$59.99		
<i>Petite Cut</i>	<i>Benny's Cut</i>		
<i>Steak Upgrades</i>			
Oscar Style \$9.99	Green Aparagus Tips, Lump Crab and Served with Béarnaise Sauce		
Encrusted with Blue Cheese Crumbles..... \$3.99			
<i>Surf & Turf</i>			
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**..... \$49.99
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
- 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~

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

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
Succulent Shrimp Sautéed in Clarified Butter and Garlic;
Served with Binion's Classic Scampi Sauce
- Norwegian Salmon** \$39.99
Grilled and Served on a Bed of Fresh Sautéed Spinach with Béarnaise Sauce

Vegetarian Entrées

- Smothered Jumbo Shells**..... \$24.99
Jumbo Pasta Shells Stuffed with Herbs and Three Cheeses of 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**..... \$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
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