

Jack Binion's STEAK HOUSE

APPETIZERS

Lump Crab Cocktail 22	Duck Confit 15
Chipotle Glazed Shrimp 25	Braised Pork Belly 15
Fried Oysters 18	Tomato and Mozzarella Bruschetta 10
Wagyu Beef Carpaccio 19	Smoked Norwegian Salmon 10
Spicy Tuna Tartare 18	Fried Calamari & Peppers 11
Sautéed Foie Gras 18	

DAILY OYSTER OFFERINGS

Served with Fresh Horseradish, Cocktail Sauce and Cracked Peppercorn Mignonette.
Please ask your server for availability

EAST COAST
Malpaques
Blue Point

WEST COAST
Hood Canal
Kumomoto

Market Price

SOUPS AND SALADS

French Onion Soup 8	Creamy Lobster Bisque 11	Caesar Salad 10
Oyster Stew 10	Caprese Salad Napoleon 14	Jack's Chopped Salad 12

Tableside BLT Salad 24

Enjoy an original combination of Apple Smoked Bacon, Freshly Made Croutons, Diced Tomato and Organic Lettuce all tossed Tableside with our Ranch Style Dressing. Serves two.

Add Lump Crab Meat 15

SEAFOOD

We offer the freshest quality of seafood available in the Chicagoland marketplace served in Horseshoe Style portions. Any of the seafood entrées can be prepared grilled or broiled. All entrées served with your choice of potato.

King Salmon <i>Sweet Thai Chili Glaze</i> 32	Sautéed Lake Perch <i>Lemon Butter Sauce</i> 28
Alaskan Halibut <i>Citrus Beurre Blanc</i> 32	Australian Lobster Tails <i>Drawn Butter</i> 68
Salt Crusted Roasted Whole Fish <i>Roasted Yellow Tomato and Chive Butter Sauce</i> Market Price	Pan Seared Maine Sea Scallops <i>Midwestern Corn and Bacon Crème</i> 32

FDA Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BROILER AND OVENS

Jack Binion's Steakhouse proudly serves USDA Prime Grade Beef. USDA Prime Grade is the finest beef and represents less than 2% of all beef available in the market place. Our steaks are hand selected and trimmed to our exacting specifications by certified artisans. We are committed to serve only the highest quality cuts of beef available. All entrees served with your choice of potato.

JAPANESE "A-5" KOBE BEEF

"Kobe Beef" is the ultimate masterpiece of Japanese Beef. The Wagyu breed cattle are raised with pride and care in Hyogo prefecture of Japan, where Kobe is the capital city of this region. They provide truly world-class highquality beef where these cows are rumored to be massaged in sake by attractive milk maids and they drink beer during the summer. The Japanese Meat Grading Association grades Kobe beef from "A-1" to "A-5" with "A-5" being the highest grade.

6 oz. Strip Loin 85 6 oz. "Eye" of Rib 85

SIGNATURE STEAK TASTING PLATE

Nebraska USDA Prime Grade Spinalis, American Wagyu "Eye" of Rib and Japanese "A-5" "Eye" of Rib

52

PRIME RIB OF BEEF

Tender and juicy, our aged prime rib is slow-roasted to capture the full flavors of this classic. Hand-carved to order and served with traditional au jus. Our 28 day wet age process allows the meat to essentially marinade in its own juices breaking down the toughness and accentuating the true beef flavor.

16 oz. Roast Prime, Au Jus 31 26 oz. Roast Prime, Au Jus 41

NEBRASKA WET AGED BEEF

Our 28 day wet age process allows the meat to essentially marinade in its own juices breaking down the toughness and accentuating the true beef flavor.

8 oz. Filet Mignon 35
12 oz. Filet Mignon 45
16 oz. Signature Frenched Filet Mignon 55
16 oz. Prime Spinalis 42

NEBRASKA DRY AGED BEEF

Stored in a custom-designed cooler for 35 days where a delicate balance of time, temperature, air circulation, and humidity produce a distinctive mellow taste and buttery texture.

20 oz. Prime Kansas City Sirloin on the Bone 48
48 oz. Prime Porterhouse 86

This steak is prepared for two to enjoy and is carved tableside for your dining pleasure.

HARRIS RANCH NATURAL BLACK ANGUS BEEF

USDA Certified Natural Black Angus Beef that is corn-fed and contain no artificial ingredients.

18 oz. Cowboy Rib Eye 45
18 oz. Prime New York Strip 54

MISHIMA RANCH AMERICAN WAGYU

Mishima Ranch cattle are raised naturally using traditional

Japanese, long feeding methods.

6 oz. Filet Mignon 56
8 oz. "Eye" of Rib 54

HOUSE SPECIALTIES

Pan-Roasted Tanglewood Farms Natural Chicken,
Lemon, Rosemary, Chardonnay
32

Colorado Lamb T-Bone with Dijon, Garlic, Sun
Dried Tomatoes, Rosemary and e.v.o.o.
48

Triple Berkshire Kurobuta Pork Chops, Barbecue Demi Glace - 32

ENTREE ACCOMPANIMENTS

Sautéed Foie Gras 15 Australian Lobster Tail 36 Grilled Shrimp 24 Sautéed Scallops 18

SAUCE ACCOMPANIMENTS

Homemade Steak Sauce
Roasted Shallot and Merlot Demi

Maytag Blue Cheese Fondue
Port Wine Peppercorn Demi

SIDES

Classic Baked Potato 8
Yams with Macadamia Nut Butter 8
Creamy Mashed Potatoes with Caramelized Onion 8
White Truffle Fries 10

Wilted Baby Spinach with Garlic 8
Buttered Sweet Corn "Off the Cob" 8
Fresh Asparagus, Beurre Noisette 8
Lobster Mac & Cheese 10