

## Appetizers

### Binion's Chicken Fried Lobster ..... market price

12 Ounce North Atlantic Lobster Tail Fried to a Golden Brown;  
Served with Sauce Choron

~or~

Stuffed with Gruyere Cheese and Spinach; Wrapped in Prosciutto and  
Fried to a Golden Brown and Served with Sauce Choron

### Zesty Herb and Cheese Meatballs ..... \$10.99

Cast Iron Pot of Freshly Ground Beef Meatballs Seasoned with Fresh Herbs;  
Served with Diablo Sauce, Melted Mozzarella and Parmesan Cheese

### Classic Shrimp Cocktail ..... \$15.99

Chilled Tender Jumbo Shrimp; Served with Cocktail Sauce

### Seafood on Ice for Two ..... \$34.99

Lobster Tail Medallions, Poached Jumbo Shrimp, Crab Claws and Oysters  
on the Half Shell; Served with Cocktail and Remoulade Sauces

### Escargot en Crouete ..... \$12.99

Imported French Escargot Sautéed with Herbed Garlic Butter and White Wine;  
Encrusted with Puff Pastry

### Oysters Rockefeller ..... \$16.99

Select Oysters Flame Broiled with Fresh Sautéed Spinach and Bacon Lardons;  
Finished with Hollandaise Sauce

### Grilled Beef Kabob ..... \$16.99

Tender Charbroiled Filet Mignon on a Bamboo Skewer with Cipollini Onion;  
Served with Peppercorn Sauce and Mustard Dip

### Crab Cakes ..... \$16.99

King and Lump Crab with Sautéed Peppers, Onions and Cilantro Lightly Coated  
in Bread Crumbs; Pan-Seared to a Golden Brown and Served with Cilantro Aioli

## Soups and Salads

### Onion Soup Gratiné ..... \$7.99

Bold Caramelized Onions Deglazed with Brandy and Beef Broth;  
With Toasted Crustini, Provolone and Parmesan Cheeses

### Lobster Bisque ..... \$9.99

Traditional Rich Soup with Brandied Cream and North Atlantic Lobster;  
Crowned with Puff Pastry

### Arugula Salad ..... \$9.99

Tender Arugula with Crispy Shallots, Candied Hazelnuts, and Herbed Goat Cheese;  
Tossed with Fresh Raspberries in Framboise Vinaigrette

### Iceberg Wedge ..... \$9.99

Wedge of Iceberg Lettuce, Pear Tomatoes, Bacon, Blue Cheese,  
and Slivered Red Onion; Served with Choice of Dressing

### Heirloom Tomato Caprese ..... \$9.99

Fresh Mozzarella with Tomato Slices, Fresh Basil, Pesto, and Micro Herb Greens;  
Drizzled with Balsamic Reduction

### Caesar Salad ..... \$9.99

Crisp Romaine Lettuce with Toasted Croutons and Parmesan Cheese;  
Tossed in a Creamy Caesar Dressing

## Charbroiled Steaks & Entrées

Entrées Served with Fresh Selection of Vegetable du Jour  
Choice of Baked Potato, Potato du Jour or Garden Rice Pilaf (no substitutions)  
Fresh Baked Baguette and Bottled Water

We Proudly Serve Sterling Silver® USDA Premium Beef Hand-Selected From the  
Top 12% of North American Great Plains Beef; Aged to Maximize Tenderness

Our Steaks are Charbroiled Over an Open Flame to Your Liking  
Choice of Bordelaise, Peppercorn or Béarnaise Sauce; Cajun Blackening is Also Available

<i>New York Steak</i>		<i>Filet Mignon</i>	
10 Ounce ..... \$39.99	8 Ounce ..... \$39.99	16 Ounce ..... \$45.99	10 Ounce ..... \$49.99
<i>Rib-Eye Steak</i>		<i>Porterhouse</i>	
16 Ounce ..... \$48.99	24 Ounce ..... \$54.99	Offered with Blue Cheese Crust ..... \$2.99	
<i>Slow-Roasted Prime Rib</i>			
16 Ounce ..... \$45.99	24 Ounce ..... \$52.99	<i>Benny's Bone-In Cut</i>	
<i>Surf and Turf</i> ..... market price		8 Ounce Filet Mignon ~or~ 12 Ounce North Atlantic Lobster	
10 Ounce New York Steak	~with~	One Pound Alaskan King Crab Legs	

### 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 Steamed Crab Legs; Served with Drawn Butter

### Fresh Sea Scallops ..... \$39.99

Fresh Scallops Pan-Seared to Perfection;  
Finished in Binion's Signature Crown Apple Spinach Cream Sauce

### Shrimp Scampi ..... \$37.99

Succulent Jumbo Shrimp Sautéed with Garlic Butter, Peppers, Sun-Dried Tomatoes,  
White Wine, and Herbs; Served Traditional or Creamy

### Grilled Pacific Halibut ..... \$39.99

Fresh Delicate Pacific Halibut; Served with a Cajun Roasted Pepper Sauce and  
Garnished with Moroccan Harissa

### Grilled Atlantic Salmon ..... \$34.99

Fresh Filet of Salmon, Choice of Pesto or Béarnaise Sauce;  
Garnished with Heirloom Tomato

### Encrusted Rack of Lamb ..... \$47.99

New Zealand Lamb Rubbed with Sea Salt and Dijon Mustard; Encrusted with  
Herbed Bread Crumbs and Roasted to Your Liking with Choice of Sauce

### Chicken Ogden ..... \$34.99

Two Winged Breasts of Chicken; Served with Roasted Wild Forest Mushrooms and  
Finished with Herb Sherry Reduction

### Rosemary Pork Tenderloin ..... \$34.99

12 Ounce Boneless Pork Tenderloin Marinated with Herbs and White Wine;  
Charbroiled and Served with Peppercorn Sauce and Rosemary Oil

## Vegetarian Entrées

### Three Cheese Jumbo Shells ..... \$24.99

Jumbo Pasta Shells Stuffed with Herbs, 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 on a Bed of  
Seasoned Quinoa; Served with 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

### Creamed Spinach ..... \$7.99

Fresh Creamed Spinach Under Crisp Parmesan Bread Crumbs;  
Served with Crustini Toast Points

### Sweet Cream Corn ..... \$7.99

Broiled Cast Iron Pot of Fresh Buttery Sweet Corn, Parmesan Cheese, and Parsley;  
Served with Crustini Toast Points

### Parmesan Truffle Fries ..... \$8.99

Hand-Cut Fingerling Potatoes Tossed in White Truffle Oil and  
Fresh Grated Parmesan; Served with Saffron Aioli

### Chef's Potato Au Gratin ..... \$7.99

Layers of Thinly Sliced Potatoes; Baked with Roasted Shallot Cream Sauce  
with a Blend of Four Cheeses, Horseradish, and Herbs

### Forest Mushrooms ..... \$8.99

A Succulent Blend of Four Seasonal Mushrooms;  
Sautéed and Finished with Brandy Herb Butter

### Asparagus and Almonds ..... \$7.99

Stalks of Asparagus; Roasted with Garlic Butter and Sliced Almonds;  
Served with Béarnaise Sauce

### Crispy Onion Straws ..... \$7.99

Blend of Three Onions and Shallots, Lightly Tossed in Seasoned Flour and Herbs,  
Lightly Fried to a Golden Brown; Served with a Molten Blue Cheese Dip

### Split Plate; Enjoy All the Accompaniments of a Full Dinner

~14.99~



18% Gratuity Added to all Parties of 6 or More  
\*Consuming Raw or Under Cooked Meat, Poultry, Seafood, Shell  
Stock, or Eggs May Increase Your Risk of Foodborne Illness