

## \* Starters

- Short Rib Mac 'n' Cheese** ..... 19  
Tender Slow Roasted Shredded Short Rib, Fresh Sautéed Spinach and Gemelli Pasta; Paired with Velvety Cheese Sauce of Sharp Cheddar, Gouda, Parmesan, Garlic and Spices
- Jumbo Shrimp Cocktail** ..... 21  
Poached in White Wine and Lemon Court Bouillon; Served with Savory Cocktail Sauce
- Bone Marrow** ..... 14  
Broiled Canoe Cut Marrowbone, Caramelized Bacon Marmalade and Gremolata; Served with Parmesan Crusted Crostini
- Binion's Escargot** ..... 19  
Imported from France, Sautéed with Herbed Garlic Butter and White Wine; Baked Under a Buttery Puff Pastry Blanket
- Oysters Rockefeller** ..... 23  
Baked with Fresh Sautéed Spinach and Bacon Lardons; Finished with Hollandaise Sauce
- Benny's Chicken Fried Lobster for Two** ..... 75  
Two Butterflied Petite North Atlantic Tails Breaded and Fried Golden Brown; Served with Caper Remoulade and Hollandaise Sauce
- Maple Bourbon Glazed Pork Belly** ..... 15  
House Smoked, Seared and Glazed with Honey Maple Bourbon Sauce; Served with Dijon Mustard
- Dungeness Crab Cake** ..... 29  
Succulent Pacific Northwest Dungeness Crab, Sweet Red Peppers, Bread Crumbs, Fresh Aromatic Herbs and Vegetables; Served with Caper Remoulade
- Lobster, Crab and Shrimp Supreme** ..... 25  
North Atlantic Lobster, Dungeness Crab, Shrimp, Celery, Garlic, Spices, Mayonnaise and Lemon Juice; Served on Parmesan Crusted Crostini

## Soup and Salads

- Lobster Bisque** ..... 19  
Poached Lobster Medallions on Baked Crostini, Finished with Lobster Stock and Cream; Presented Table-Side with Crème Fraîche
- French Onion Soup** ..... 17  
Caramelized Onion Medley Deglazed with Brandy, Sherry Wine, Chicken and Beef Stock; Crowned with Crusted Crostini, Mozzarella and Parmesan Cheese Blend
- Burrata Caprese Salad** ..... 14  
Heirloom Tomatoes, Burrata, Basil, Arugula, Olive Oil and Balsamic Reduction; Served with Parmesan Crusted Crostini
- Traditional Caesar Salad** ..... 14  
Chopped Romaine, Shaved Parmesan, White Anchovies, House-Made Croutons and Creamy Caesar Dressing; Served with Parmesan Crisp
- Grilled Seasoned Caesar Salad** ..... 13  
Char-Broiled Heart of Romaine, Shaved Parmesan, White Anchovies, House-Made Croutons and Creamy Caesar Dressing; Served with Parmesan Crisp
- Traditional Wedge Salad** ..... 13  
Bleu Cheese Crumbles, Diced Heirloom Tomatoes, Bacon Bits and Red Onions

## \* From the Butcher

*Entrées Served with Bottled Water - Fresh Hot Baked Bread  
Specialty Butter - Gourmet Salts - Fresh Vegetables  
Choice of Loaded Baked Potato - Risotto  
Steakhouse Mac 'n' Cheese - Yukon Garlic Mashed Potatoes*

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

*Steak Enhancements: Bordelaise - Béarnaise - Chimichurri  
Add Molten Bleu Cheese Crust to any Steak....5*

<i>New York Steak</i>	<i>Filet Mignon</i>
<b>Ten Ounce</b> .....50	<b>Eight Ounce</b> ..... 70
<b>Sixteen Ounce</b> .....60 <i>Pairs with Bin 504: Orin Swift "Palermo": Napa Valley; Cabernet Sauvignon</i>	<b>Ten Ounce</b> .....80 <i>Pairs with Bin 652: Orin Swift Eight Years in the Desert; Napa Valley; Red Blend</i>
<i>Rib-Eye Steak</i>	<i>T-Bone</i>
<b>Sixteen Ounce</b> .....60 <i>Pairs with Bin 512: Brown "Heritage": Columbia Valley; Cabernet Sauvignon</i>	<b>Twenty-Four Ounce</b> ....69 <i>Pairs with Bin 506: Louis Martini Napa Valley; Cabernet Sauvignon</i>
<i>Cowboy Steak</i>	
<b>Twenty-Four Ounce Bone-in Rib Eye</b> ..... 65 <i>Pairs with Bin 500: Jayson by Pahlmeyer: Napa Valley; Cabernet Sauvignon</i>	
<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	
<b>Sixteen Ounce</b> .....65 <i>Petite Cut</i>	<b>Twenty-Four Ounce</b> ....80 <i>Benny's Cut</i>
<i>Pairs with Bin 650: Jayson by Pahlmeyer: Napa Valley; Red Blend</i>	
<b>New Zealand Lamb Rack</b> .....55 Marinated with Fresh Garlic, Thyme, Rosemary and Olive Oil; Served with House-Made Mint Chutney and Carved Table-Side <i>Pairs with Bin 650: Jayson by Pahlmeyer: Napa Valley; Red Blend</i>	

*Compliment Your Entrée with the Following Delicacies*

- Spicy Jumbo Shrimp** ..... 22  
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** ..... 69  
Broiled Ten Ounce Lobster Tail; Served with Hot Drawn Butter and Lemon Wrap
- Crab Legs** .....MP  
Half Pound; Served with Hot Drawn Butter and Lemon Wrap
- Forest Mushrooms** ..... 10  
Sautéed with Butter, Shallots and Fresh Garlic; Flambéed with Brandy
- Caramelized Onions** ..... 6  
Sweet Onions Sautéed in Butter and White Wine
- Fresh Hand Cut Steak Fries** ..... 9  
Sea Salt, Black Pepper and Garlic; Served with Tomato Remoulade

## \* Signature Creations

- Seafood Newburg** ..... 75  
North Atlantic Lobster Medallions, Scallops and Shrimp Poached in Cognac-Sherry Cream Sauce with Cayenne, Nutmeg, Lemon Zest and Worcestershire Sauce; Served on a Bed of Rice Pilaf with Toasted Crostini  
*Pairs with Bin 252: William Hill: Napa Valley; Chardonnay*
- Crab Legs** .....MP  
One and a Half Pound; Served with Hot Drawn Butter and Lemon Wrap
- Sea Scallops** ..... 55  
Served with Shallots, Basil, Julienne Leeks, Julienne Carrots, Mushrooms, Chardonnay and Butter  
*Pairs with Bin 256: Twenty Acres: Clarksburg; Chardonnay*
- Fresh Scottish Salmon** ..... 54  
Seared and Basted with Brown Butter; Served with Béarnaise Sauce  
*Pairs with Bin 254: Talbott Kali Hart: Monterey, California; Chardonnay*
- Chicken and Portabellini Dijonnaise** ..... 44  
Two Sautéed Breasts, with Portabellini Mushrooms, Shallots, Chardonnay, Thyme, Whole Grain Mustard, Cream, Chicken Stock and Splash of Worcestershire Sauce  
*Pairs with Bin 606: Battle Creek "Unconditional": Willamette Valley, Oregon; Pinot Noir*
- Blackberry Veal Scaloppine** ..... 59  
Tender Cutlets Lightly Dusted in Seasoned Flour, Sautéed in Olive Oil; Served with Blackberry Port Wine Coulis  
*Pairs with Bin 684: Chianti DOCG, Pasqua, Italy*
- Pasta and Veggie Primavera** ..... 39  
Gemelli 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  
*Pairs with Bin 609: Frei Brothers: Sonoma, California; Merlot*

## Sweet Indulgence

- Baked Alaska Flambé** ..... 15  
Marble Sponge Cake Layered with Strawberry and Black Cherry Ice Cream; Flambéed Table-Side Under a Blanket of Meringue
- House-Made Bread Pudding** ..... 12  
Fresh Baked French Bread Soaked with Vanilla Spice Custard and Finished with Brandy Brown Sugar Glaze; Served Table-Side with Vanilla Ice Cream
- Flaming Ice Cream** ..... 19  
Ice Cream Dessert for 2; Flambéed Table-Side  
*Ask your server for selection of the day*
- Strawberries Romanoff** ..... 15  
Sliced Fresh Strawberries Marinated in Grand Mariner over Vanilla Ice Cream; Served with Sweetened Whipped Sour Cream, Sponge Cake and Orange Zest
- Crème Brûlée** ..... 10  
Smooth and Rich Vanilla Custard, Caramelized Sugar Crust; Topped with Seasonal Fruit

*Split Plate; Enjoy All the Accompaniments of a Full Dinner ~18~*

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