

# JACK BINION'S - STEAK -

## WINES BY THE GLASS

### CHAMPAGNE AND SPARKLING

001	Tiziano Prosecco, Italy .....	10
002	Domaine Carneros, Brut by Tattinger, California .....	14
003	Domaine Chandon, Brut, California 187mL .....	12
004	Domaine Chandon, Brut Rosé, California 187mL .....	15
005	Moët & Chandon Impérial, France 187mL.....	26

### WHITE WINES

006	Chardonnay, Cakebread, Napa Valley.....	20
007	Chardonnay, La Crema, Sonoma Coast .....	13
008	Chardonnay, Francis Ford Coppola, Diamond Collection, Monterey.....	10
009	Chardonnay, Sonoma-Cutrer, Russian River Ranches.....	17
010	Pinot Grigio, Santa Margherita, Valdadige .....	16
011	Pinot Gris, Four Graces, Dundee Hills.....	12
012	Riesling, Elk Cove, Willamette Valley .....	12
013	Sauvignon Blanc, Giesen, New Zealand.....	10
014	Sauvignon Blanc, Kim Crawford, Marlborough.....	14
015	White Blend, Caymus Conundrum, Napa Valley .....	15
016	Rosé, Chateau Revelette, Provence .....	11

### RED WINES

017	Cabernet Sauvignon, Chimney Rock, Napa Valley.....	28
018	Cabernet Sauvignon, Ferrari-Carano, Alexander Valley .....	18
019	Cabernet Sauvignon, Columbia Crest Grand Estates, Washington.....	10
020	Cabernet Sauvignon, Merryvale Starmont, Napa Valley.....	15
021	Malbec, Doña Paula Estate, Argentina .....	13
022	Malbec, Trivento Reserve, Argentina .....	10
023	Merlot, Columbia Crest 'H3,' Horse Heaven Hills.....	11
024	Merlot, Rutherford Hill, Napa Valley .....	16
025	Pinot Noir, MacMurray Ranch, Central Coast .....	12
026	Pinot Noir, Belle Glos, Meomi, California .....	14
027	Pinot Noir, Ken Wright, Willamette Valley .....	18
028	Red Blend, Hedges Family Estate, Red Mountain, Columbia Valley .....	16
029	Shiraz/Grenache, Fetish 'Playmates,' Barossa.....	12
030	Zinfandel, Murphy-Goode, Liar's Dice, Sonoma Coast.....	14
031	Zinfandel Blend, Orin Swift 'The Prisoner,' Napa Valley .....	18

## THERE'S NO LIMIT TO WHAT GAMBLERS CAN ENJOY

AT HORSESHOE. AND THAT INCLUDES FOUR-STAR DINING AT JACK BINION'S STEAKHOUSE.

YOU SEE, EVERY EXPERIENCE AT HORSESHOE BUILDS TOWARD A HIGH-STAKES, HIGH-ACTION ATMOSPHERE WHERE THINGS ARE ALWAYS JUST RIGHT FOR THE GAMBLER. THAT'S WHAT HAS MADE US LEGENDARY. WE WERE THE FIRST TO BOLDLY CLAIM THE HIGHEST LIMITS, BEST ODDS AND BIGGEST JACKPOTS. BUT IT DOESN'T END THERE.

THE TERM "NO LIMITS" CARRIES OVER TO OUR DINING AT JACK BINION'S STEAKHOUSE. FROM INDULGENT STEAKS TO IMMACULATE COCKTAILS, IT'S ALL PART OF THE HORSESHOE EXPERIENCE. OUR GUESTS SHOULD NEVER SETTLE.

SO IN THE LEGENDARY WORDS OF JACK HIMSELF, WE HOPE YOUR EXPERIENCE HERE IS, "DAMN NICE." ENJOY.

## SHELLFISH

### PREMIUM SHELLFISH PLATTER\*

Tiger prawns, king crab legs, lobster, oysters and seasonal shellfish, horseradish, mignonette, old-fashioned cocktail sauce  
2-3 people, 67      4-5 people, 125

### OYSTERS, EAST & WEST COAST SELECTIONS\*

Market Price

### TWO POUND MAINE LOBSTER

Half, Market Price      Whole, Market Price

### ALASKAN KING CRAB LEGS

8 oz., Market Price      1 lb., Market Price

### JACK'S JUMBO LUMP CRAB OR SHRIMP COCKTAIL

Boutique-farmed lemon, preserved horseradish, classic cocktail sauce ..... 16

## STARTERS

### JUMBO LUMP CRAB CAKES

Stone-ground mustard, ravigote sauce ..... 15

### SALT & PEPPER PRAWNS

Jalapeño mayonnaise, spring onion ..... 16

### CRAFTED ARTISAN CHEESES & CHARCUTERIE

Locally sourced cured meats, aged cheeses, house-baked breads, stone-ground mustard, jam ..... 12

### WAGYU MEATBALLS AND POLENTA

Basil pomodoro, seasoned ricotta and shaved Parmesan cheeses..... 10

### AUSTRALIAN WAGYU BEEF TARTAR\*

Capers, chopped onion, parsley, quail egg, toasted ciabatta ..... 13

### SMOKED SALMON AND SAVORY MASCARPONE CHEESECAKE\*

House-smoked salmon, shredded braised duck leg, crème fraîche ..... 12

## SOUPS

### CLASSIC FRENCH ONION SOUP

Caramelized cipollini onions, fine sherry and Gruyère cheese gratin ..... 8

### LOBSTER & BUTTERNUT SQUASH BISQUE

Truffled dumplings, crème fraîche, celery oil..... 9

TOTAL REWARDS MEMBER PRICING DENOTED IN RED 🍷



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## SALADS

### GOLDEN BEET & FETA SALAD

Spinach and organic bibb lettuce, red onion, tarragon vinaigrette ..... 9

### JACK'S CAESAR\*

Parmesan cheese tuile, ciabatta chips, crispy garlic, poached egg ..... 9

### BINION'S "ALL IN"

Bibb lettuce, heirloom tomatoes, red wine vinegar-cured onions, cucumbers, avocado, Fontina cheese croutons, basil vinaigrette ..... 8  
Add lobster ..... 6

### HEIRLOOM TOMATO AND BUFFALO MOZZARELLA

Grilled eggplant, seasoned micro carrot and celery leaves, basil vinaigrette..... 8

### JACK'S WEDGE

Baby iceberg, crumbled Maytag blue cheese, Benton Farms hickory-smoked bacon, sweet red onions, heirloom tomato ..... 9

Our culinary team takes great pride in sourcing only the highest quality product available. We are dedicated to finding the best of what Cincinnati and the tri-state area have to offer. We are proud to support locally owned family farms and ranches. At Jack Binion's Steakhouse developing partnerships with these great companies is what sets us apart.

## JACK'S CLASSICS

### CLASSIC DOVER SOLE À LA MEUNIÈRE

Creamed spaetzle and morels, fava beans, Meyer lemon-brown butter emulsion..... 42 | 40

### JB'S BEEF WELLINGTON\*

Mushroom duxelle, puff pastry..... 44 | 42

## ENTRÉES

### BRAISED SHORT RIBS AND HORSERADISH GNOCCHI

Asparagus and Parmesan cheese broth, fresh ricotta cheese..... 36 | 34

### ROASTED FREE BIRD CHICKEN

Wild mushroom risotto ..... 27 | 25

### "PORKOPOLIS"

Coriander-crust tenderloin, braised pork belly, potato purée, braised Swiss chard, apple chips ..... 36 | 34

### CRISPY-SKINNED ATLANTIC SALMON\*

Heirloom tomato, red onion and cilantro salad, lemon, toasted sesame ..... 25 | 24

### SEARED ATLANTIC SCALLOPS\*

Stone-ground grits, spanish chorizo, carrot caramel, pancetta chips ..... 30 | 28

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## STEAKS

### JBPR — JACK BINION'S PREMIUM RESERVE ANGUS BEEF

At Jack Binion's Steakhouse we are committed to using the highest quality beef available. JBPR Beef is our own brand, hand-cut and hand-selected by our Executive Chef, Pete Ghione. JBPR is 100% Black Angus, mid-western, corn-fed beef and aged to our specifications. All cuts are seasoned with Binion's midwestern spice blend and are cooked under 1800° radiant broilers.

### BONELESS CLASSICS

#### JBPR BLACK ANGUS FILET\*

8 oz. 32 | 30  
12 oz. 38 | 36

14 OZ. PRIME NEW YORK STRIP\*  
38 | 37

### 45 DAY DRY-AGED JB PREMIUM RESERVE

#### 18 OZ. JBPR BONE-IN RIB EYE\*

42 | 40

16 OZ. JBPR BONE-IN NEW YORK\*  
44 | 42

### BINION'S CLASSICS

#### 20 OZ. USDA PRIME PORTERHOUSE\*

56 | 54

#### 24 OZ. USDA PRIME TOMAHAWK

RIB EYE\*  
54 | 52

#### 16 OZ. JBPR CHATEAUBRIAND\*

Center-cut prime beef tenderloin, dauphine potatoes, grilled asparagus, au poivre sauce  
68 | 67

## STEAK ENHANCEMENTS

JUMBO LUMP CRAB .....	15
KING CRAB LEGS.....	17
10 OZ. NORTHEAST LOBSTER TAIL .....	MP
SALT & PEPPER PRAWNS (3) .....	15

## SAUCES

BÉARNAISE.....	3
BRAISED SWEET ONION JUS .....	3
AU POIVRE .....	3

## POTATO BAR

Choice of Yukon potato purée or colossal baked Idaho potato, prepared in one of our signature preparations..... 7  
Add lobster..... 6

### ONE POTATO

Crispy Queen City goetta, shredded Cabot white Cheddar cheese

### TWO POTATO

Benton Farms hickory-smoked bacon, Morel mushrooms, creamed spinach, roasted garlic

### THREE POTATO

Chorizo, jalapeño, toasted coriander, spring onion, sour cream

## SIDES

GRILLED ASPARAGUS Shallots, lemon béarnaise .....	8
CREAMED CORN Applewood-smoked bacon .....	8
CREAMED WILD MUSHROOMS Thyme, brandy.....	7
WHITE CHEDDAR, PROSCIUTTO & ORECCHIETTE PASTA .....	7
CREAMED SPINACH & CRISPY ARTICHOKE .....	8
DAUPHINE POTATO.....	9
FINGERLING POTATOES Mushrooms, pancetta.....	8
SPICED PUB FRIES .....	8

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