



At Binion's Gambling Hall and Hotel
128 E. Fremont Street • Las Vegas, NV 89101
Locally 702-382-1600 or Toll Free (800) 937-6537

Call 800-774-3663, Press 2 Then Enter Ext. 1010
Menu Items and Prices Subject To Change Without Notice



Appetizers

*Seared Ahi Tuna Wrap

~ 16.95 ~

Pan seared Ahi Tuna cooked medium rare, Boston lettuce leaf for wrapping served with avocado, rice noodles, sliced mango, soy ginger sauce and wasabi aioli

Shrimp Cocktail

~ 13.95 ~

Cocktail and Remoulade sauces with fresh lemon

Oysters Rockefeller

~ 13.95 ~

Select oysters baked with spinach and bacon, topped with Hollandaise sauce

Shrimp Scampi

~ 13.95 ~

Prawns sautéed in white wine, garlic and fresh herbs

Escargot Bourguignon

~ 13.95 ~

Imported snails sautéed with fresh garlic and spices

Pan Fried Crab Cakes

~ 13.95 ~

Blended crab meat pan fried to golden brown served with red and yellow pepper coulis sauces

Soups and Salads

Onion Soup Gratinee

~ 6.95 ~

Rich beef broth with onions topped with croutons, Gruyere cheese and baked golden brown

Lobster Bisque

~ 9.95 ~

A traditional creamy thick hearty soup made with only the richest of ingredients with chunks of lobster and topped with cream

House

~ 6.95 ~

Wild field greens with red and yellow tear drop tomatoes, crumbled blue cheese, toasted Pine nuts and fresh raspberries tossed with a Raspberry Vinaigrette dressing

Spinach

~ 6.95 ~

Tender leaves of fresh spinach, hard boiled eggs, chopped bacon, red onion, tossed with a warm bacon dressing

Classic Caesar

~ 6.95 ~

Crisp Romaine lettuce tossed with toasted croutons, Parmesan cheese in a creamy Caesar dressing

Iceberg Wedge

~ 6.95 ~

Wedge of Iceberg lettuce with ripe tomatoes and sliced red onion served with your choice of dressing

One check per table, please.

18 % Gratuity added to all parties of 6 or more

We serve Creekstone Farms Midwestern, corn fed, certified
* Black Angus beef that has been aged a minimum of 28 days

Our Entrées are served with our Chef's fresh selection of garden vegetables, potato, warmed rolls
and bottled water

Our steaks are prepared grilled or sautéed to your liking with Cabernet, Peppercorn or Béarnaise
sauces. Offered with Blue Cheese or Boursin Cheese crusts ~ 3 ~

NY Steak

10 oz ~ 35.95 ~

16 oz ~ 42.95 ~

Prime Rib of Beef

16 oz Regular ~ 35.95

24 oz Binion's cut ~ 44.95 ~

Filet Mignon

8oz ~ 36.95 ~

10oz ~ 42.95 ~

Rib Eye Steak

16 oz ~ 36.95 ~

Porterhouse

22 oz ~ 45.95 ~

Seafood

Australian Lobster Tail

One Tail ~ Market Price ~

Two Tails ~ Market Price ~

Chicken Fried Lobster

~ Market Price ~

Pressed Australian Lobster breaded
and pan fried

Shrimp Scampi

~ 33.95 ~

Traditional shrimp scampi sautéed in butter,
garlic, white wine and fresh herbs

* Broiled Alaskan Salmon

~ 34.95 ~

Served on sautéed spinach with a Pinot
Noir sauce

Alaskan King Crab Legs

~ Market Price ~

Steamed crab legs with drawn butter and
lemon

* Seared Ahi Tuna

~ 35.95 ~

Center cut Ahi Tuna Filet seared with
Chef's sauce of the day

Pan seared Sea Scallops

~ 34.95 ~

The "Pearls" of the sea seared and served with a creamy fresh sweet basil Pernod sauce

* Steak and Lobster

~ Market Price ~

Petite Filet with lobster tail

* Steak and Crab

~ Market Price ~

Petite Filet with Steamed King Crab legs

* Breast of Chicken

~ 25.95 ~

Breast of chicken sautéed with
fresh mushrooms and served with a
white wine cream sauce

* Mustard Encrusted

Rack of Lamb

~ 45.95 ~

Whole grain mustard and fresh herb jus

* 14 oz Veal Chop

~ 42.95 ~

Broiled or Sautéed served with a natural jus or Cabernet sauce

Consuming raw or under cooked MEAT, POULTRY, seafood, SHELLSTOCK, or EGGS, may increase your
RISK of FOODBORNE ILLNESS