

## APPETIZERS

<b>oysters rockefeller</b>	five delaware oysters, spinach, hollandaise	20
<b>wagyu meatballs</b>	six wagyu meatballs, garlic bread, sherry tomato sauce	15
<b>oysters on the half shell</b>	six delaware oysters, served raw, lemon, hot sauce, cocktail, mignonette	18
<b>korean pork belly</b>	cherrywood-smoked, korean bbq sauce, pickled red onions	15
<b>crab cake</b>	spicy remoulade, fennel salad	18
<b>crispy cheddar wedges</b>	white cheddar cheese, panko crust, marinara sauce	13
<b>shrimp cocktail</b>	five jumbo shrimp, cocktail sauce, lemon	18
<b>spinach artichoke dip</b>	pretzel bread, parmesan cheese	13

## SOUPS & SALADS

<b>french onion soup</b>	herbed crostini, gruyère cheese	7/10
<b>soup of the day</b>	chef's preparation, seasonal ingredients	7/10
<b>wedge salad</b>	baby iceberg, peppered bacon, pickled red onions, cherry tomatoes, chives, blue cheese crumbles, ranch dressing	12
<b>panzanella salad</b>	mixed greens, tomatoes, fresh mozzarella cheese, roasted red peppers, onions, kalamata olives, toasted bread, herb vinaigrette	12
<b>mixed berry salad</b>	mixed greens, seasonal berries, shaved red onions, candied pecans, goat cheese, honey balsamic vinaigrette	12
<b>house salad</b>	mixed greens, tomatoes, shaved onions, cucumber, choice of dressing	10
<b>caesar salad</b>	chopped gem lettuce, herbed crostini, parmesan cheese, caesar dressing	10

## MAINS

<b>snow crab legs</b>	three clusters, potato purée, broccolini	MP
<b>short rib pappardelle</b>	braised beef short rib, fennel bread crumbs, red wine sauce, pappardelle noodles	40
<b>lobster tail 8oz</b>	potato purée, broccolini, herb butter	MP
<b>steak diane 8oz</b>	grilled sirloin, boursin mashed potatoes, carrots, steak diane sauce	50
<b>tempura fried shrimp</b>	five tempura-battered jumbo shrimp, boursin mashed potatoes, broccolini	30
<b>chicken parmesan</b>	breaded chicken breast, marinara sauce, parmesan cheese, boursin mashed potatoes, braised leeks	30
<b>atlantic bay salmon</b>	hot honey glazed, corn soufflé, sautéed spinach	30
<b>vegetable risotto</b>	roasted cherry tomatoes, spinach, broccolini, mushroom risotto	30
<b>chef's special</b>	chef's nightly feature	MP

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Must be 21 years or older to dine.

\*Contains nuts

## STEAKS & CHOPS

<b>porterhouse</b> 24oz	“king of steakhouse” contains filet and ny strip with a “t” bone in middle	85
<b>cowboy ribeye</b> 22oz	bone-in, rich juicy & full-flavored with generous marbling	80
<b>ny strip, prime</b> 16oz	well-marbled, full-bodied, rich in beef flavor	60
<b>filet</b> 8oz	lean & most tender cut of beef	55
<b>bone-in pork chop</b> 14oz	berkshire bone-in pork chop, apple bourbon bbq sauce	35

### STEAK DONENESS

**rare**  
cool to warm center

**medium rare**  
warm red center

**medium**  
warm pink center

**medium well**  
slightly pink center

**well done**  
no pink center

### STEAK ADDITIONS

**lobster tail 8oz** *MP*

**snow crab (2)** *MP*

**grilled shrimp (3)** 12

### STEAK TOPPINGS

**diane sauce** 3

**maitre d'hôtel butter** 3

**parmesan crust** 4

**red wine mushrooms** 3

**garlic butter** 3

**blue cheese crust** 4

**sautéed onions** 3

**truffle herb butter** 3

**oscar style** 10

## SHAREABLE SIDES

**baked potato** 8

**broccolini** 8

**mac & cheese** 8

**sidewinder fries** 8

**double baked potato** 12

+add lobster meat 8

**wild mushrooms** 11

**mushroom risotto** 8

**brussels sprouts** 8

**baked sweet potato** 8

**glazed carrots** 8

sweet chili sauce

**truffle fries** 10

**garlic potato purée** 8

*The Chef's at Hollywood Casino Joliet are dedicated to using local, seasonal, and sustainable ingredients whenever possible. We proudly support our local produce, protein and honey farmers.*

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**final cut**  
STEAKHOUSE