

## 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>crab cake</b>	spicy remoulade, fennel salad	20
<b>shrimp cocktail</b>	five jumbo shrimp, cocktail sauce, lemon	20
<b>spinach artichoke dip</b>	pretzel bread, parmesan cheese	16

## 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	14
<b>house salad</b>	mixed greens, tomatoes, shaved onions, cucumber, choice of dressing	12
<b>caesar salad</b>	chopped gem lettuce, herbed crostini, parmesan cheese, caesar dressing	12

## MAINS

<b>snow crab legs</b>	three clusters, potato purée, asparagus	MP
<b>lobster tail 8oz</b>	potato purée, asparagus, herb butter	MP
<b>tempura fried shrimp</b>	five tempura-battered jumbo shrimp, boursin mashed potatoes, asparagus	30
<b>atlantic bay salmon</b>	hot honey glazed, corn soufflé, sautéed spinach	30
<b>chicken parmesan</b>	breaded chicken breast, marinara sauce, parmesan cheese, boursin mashed potatoes, braised leeks	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	85
<b>ny strip, prime</b> 16oz	well-marbled, full-bodied, rich in beef flavor	70
<b>filet</b> 8oz	lean & most tender cut of beef	60
<b>sirloin filet</b>	lean "above the loin" cut, rich in beef flavor	55
<b>bone-in pork chop</b> 14oz	berkshire bone-in pork chop, apple bourbon bbq sauce	35

## STEAK DONENESS

<b>rare</b> cool to warm center	<b>medium well</b> slightly pink center
<b>medium rare</b> warm red center	<b>well done</b> no pink center
<b>medium</b> warm pink center	

## STEAK ADDITIONS

<b>lobster tail 8oz</b> <i>MP</i>	<b>snow crab (2)</b> <i>MP</i>	<b>grilled shrimp (3)</b> 12
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## STEAK TOPPINGS

<b>maitre de hotel butter</b> 3	<b>red wine mushrooms</b> 3	<b>sauteed onions</b> 3
<b>parmesan crust</b> 4	<b>garlic butter</b> 3	<b>blue cheese crust</b> 4

# SHAREABLE SIDES

<b>baked potato</b> 8	<b>asparagus</b> 8	<b>garlic potato purée</b> 8
<b>sidewinder fries</b> 8	<b>double baked potato</b> 12	<b>wild mushrooms</b> 11
<b>truffle fries</b> 10	<b>glazed carrots</b> 8	<b>brussels sprouts</b> 8 sweet chili sauce

*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.*