

STARTERS

OYSTERS ROCKEFELLER	20	OYSTERS ON THE HALF SHELL	18
Five Delaware Oysters, spinach, hollandaise		Six Delaware Oysters, served raw, lemon, hot sauce, cocktail, mignonette	
CRAB CAKE	18	SHRIMP COCKTAIL	18
Spicy remoulade, fennel salad		Cocktail sauce, lemon, mache	
WARM BRUSCHETTA	14	LOBSTER DIP	18
Heirloom tomatoes, Pesto, croistinis, balsamic, mozzarella		Smoked Gouda, paprika, pita bread	
TOMATO ARANCINI	12	SMOKED CHEDDAR	14
Fried tomato risotto, basil alfredo		Tomato jam, crackers, local hot honey	

STEAK & CORNBREAD

Sliced hanger steak, jalapeno smoked honey cornbread, Boursin cheese, balsamic glaze
15

SOUPS & SALADS

FRENCH ONION SOUP	7/10
Herbed crostini, gruyere cheese	
SOUP OF THE DAY	7/10
Chefs preparation, seasonal ingredients	
WEDGE	14
Baby iceberg, peppered bacon, pickled onions, sun dried tomatoes, blue cheese crumbles, avocado ranch dressing, chives	
PANZANELLA	14
Mixed greens, tomato, fresh mozzarella, onions, olives, toasted bread, vinaigrette	
HOUSE	12
Mixed greens, tomatoes, shaved onion, cucumber, choice of dressing.	
CAESAR SALAD	12
Gem lettuce, herbed crostini, house Caesar dressing, parmesan	
POACHED PEAR	15
Mixed greens, cherry tomatoes, candied pecans, goat cheese fritter, honey balsamic dressing.	

The chefs 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.

*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

COWBOY RIBEYE 22 OZ	75
Bone in, rich juicy and full-flavored with generous marbling	
PORTERHOUSE 24 OZ	75
“King of Steakhouse” contains filet and NY strip with a “T” bone in middle	
FILET 8 OZ	55
Lean and most tender cut of the beef	
NY STRIP, PRIME 16 OZ	55
Well marbled, full bodied, rich in beef flavor	
HANGER STEAK 12 OZ	45
Butchers Cut, long, thinner cut, mix of filet tenderness and ribeye flavor	

STEAK DONENESS

+ Rare - Cool to warm red center
 Medium Rare - Warm red center
 Medium - Warm pink center
 Medium Well - Slightly pink center
 Well Done - No pink center +

STEAK ADDITIONS

LOBSTER TAIL, 8 OZ	50	SNOW CRAB, (2)	45	GRILLED SHRIMP, (3)	9
---------------------------	----	-----------------------	----	----------------------------	---

STEAK TOPPINGS

RED WINE MUSHROOMS	3	MAÎTRE D' BUTTER	3	MADEIRA DEMI GLACE	3
SAUTÉED ONIONS	3	TRUFFLE HERB BUTTER	3	BLUE CHEESE CRUST	3
BACON JALAPEÑO JAM	3	PARMESAN CRUST	3	OSCAR STYLE	15

MAIN

ATLANTIC BAY SALMON	28	LOBSTER TAIL, 8 OZ	60
Hot honey glazed, potato pancakes, sugar snap peas, pea pesto.		Potato puree, asparagus, drawn butter, herb butter	
SPRING RIGATONI	30	SEAFOOD BUCATINI	45
Myer lemon pesto, cherry tomatoes, bell peppers, peas, fennel		Lobster, crab, shrimp, saffron tomato sauce	
COQ AU VIN	30	SNOW CRAB LEGS	60
Red wine braised, garlic mashed potatoes, baby leeks		Three clusters, potato puree, asparagus	
CHEF'S FEATURE	MKT		
Chefs preparation, seasonal ingredients			

SHAREABLE SIDES

BAKED POTATO	7	TRUFFLE FRIES	10	WILD MUSHROOMS	10
BAKED SWEET POTATO	7	SIDEWINDER FRIES	7	ASPARAGUS	8
GARLIC POTATO PUREE	7	DOUBLE BAKED POTATO	12	BAKED MAC & CHEESE	8
BRUSSEL SPROUTS	8	GREEN BEANS	8	GLAZED CARROTS	8
Mustard vinaigrette		ALMONDINE			

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