



STARTERS

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| 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 foam, mache | |
| FRIED CALAMARI | 15 | LOBSTER DIP | 18 |
| Sweet thai chili sauce | | Smoked Gouda, paprika, pita bread | |
| WARM BRUSCHETTA | 14 | BRUSSEL SPROUTS | 12 |
| Heirloom tomatoes, Pesto, croistinis, balsamic, mozzarella | | Mustard vinaigrette | |
| SMOKED CHEDDAR | | | |
| Tomato jam, crackers, local hot honey | | | |
| 14 | | | |

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, sweet herb 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 | 70 |
| “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 | |

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|------------------------------------|
| 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 JAM | 3 | PARMESAN CRUST | 3 | OSCAR STYLE | 15 |

MAIN

| | | | |
|--|----|---|-----|
| ATLANTIC BAY SALMON | 28 | LOBSTER TAIL, 8 OZ | 60 |
| Hot honey glazed, parmesan hashbrown, sautéed sweet potato hash. | | Potato puree, broccoli, drawn butter, herb butter | |
| BAKED MANICOTTI | 35 | SEAFOOD BUCATINI | 45 |
| 3 cheese, vodka cream sauce | | Lobster, crab, shrimp, saffron tomato sauce | |
| BRAISED SHORT RIB | 40 | SNOW CRAB LEGS | 60 |
| Glazed baby carrots, gremolata, mashed potatoes | | Three clusters, potato puree, broccoli | |
| COQ AU VIN | 30 | CHEF'S FEATURE | MKT |
| Red Wine braised chicken, pearl onions, mushroom risotto | | Chefs preparation, seasonal ingredients | |

SHAREABLE SIDES

| | | | | | |
|---------------------|----|------------------|----|--------------------|----|
| BAKED POTATO | 7 | TRUFFLE FRIES | 10 | WILD MUSHROOMS | 10 |
| BAKED SWEET POTATO | 7 | SIDEWINDER FRIES | 7 | CHEF'S VEGETABLE | 8 |
| GARLIC POTATO PUREE | 7 | MUSHROOM RISOTTO | 8 | BAKED MAC & CHEESE | 8 |
| DOUBLE BAKED POTATO | 12 | | | | |

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