

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	
LAMB LOLLIPOPS	20	SHRIMP COCKTAIL	18
Marinated, spiced almonds, chickpea salad		Cocktail sauce, lemon foam, mache	
SPECK WRAPPED PRAWNS	18	BAKED BRIE*	18
Juniper berry reduction, fennel salad		Fig jam, pickled onion, candied nuts, honey	
CRAB CAKE	18	LOBSTER DIP	18
Spicy remoulade, fennel salad, fried capers		Cheddar cheese, paprika, pita bread	
FRIED CALAMARI	15	BRUSSEL SPROUTS	12
Sweet thai chili sauce		Honey lime cilantro vinaigrette, garlic chips	

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
Maple citrus vinaigrette, cherry tomatoes, mixed greens, shaved red onions, blueberries		
CAESAR SALAD		12
Gem lettuce, herbed crostini, house Caesar dressing, parmesan		

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	
PORK TOMAHAWK 18 OZ	45
Orange rosemary brine, peach BBQ sauce, fried leeks	

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	45	SNOW CRAB, (2)	45	GRILLED SHRIMP, (3)	9
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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	AMISH HALF CHICKEN	30
Smoked honey glazed, corn soufflé, wild mushrooms, lime pearls		Butter poached, potato puree, sautéed spinach, marsala mushroom sauce	
ITALIAN SAUSAGE PAPPARDELLE	30	SEAFOOD BUCATINI	45
Local Italian sausage, onions, sweet peppers, garlic, butter sauce		Lobster, crab, shrimp, saffron tomato sauce	
LOBSTER TAIL, 8 OZ	60	CATCH OF THE DAY	MKT
Potato puree, broccoli, drawn butter, herb butter		Chefs preparation, seasonal ingredients	

SNOW CRAB LEGS

Three clusters, potato puree, broccoli

60

SHAREABLE SIDES

DOUBLE BAKED POTATO	12	TRUFFLE FRIES	10	WILD MUSHROOMS	10
BAKED POTATO	7	SIDEWINDER FRIES	7	CHARRED BROCCOLI	8
GARLIC POTATO PUREE	7	BAKED MAC & CHEESE	8	CREAMED CORN	8

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