

BYNUM'S STEAKHOUSE

Beginnings

SHRIMP COCKTAIL Big beautiful jumbo shrimp served with Bynum's own hot-n-tangy cocktail sauce and lemon	13
LOBSTER VODOO Tender pieces of lightly fried lobster tail tossed in our delicious spicy voodoo sauce	19
BOOM BOOM SHRIMP Lightly breaded shrimp tenders tossed in our remoulade sauce	13
ONION FLOWER A jumbo onion, cut to flower, hand battered and deep fried, served with our own special sauce	9
CHEESE BREAD French bread baked just right with garlic and three cheeses	7
POTATO SKINS Smothered in mozzarella and cheddar cheeses, topped with real bacon and served with sour cream	11
STUFFED TATER TOTS Fresh hand-made gold and crispy tots stuffed with bacon and a light, delicate cheesy center, served with Santé Fe Ranch	11

Salads

CAJUN CHICKEN SALAD Grilled or fried Cajun chicken strips over lettuce with grated parmesan, onions, tomatoes and your choice of dressing	14
BLACK & BLEU SALAD Blackened strips of prime rib encrusted with bleu cheese and served over a bed of crisp greens with bacon and tomatoes	17
BYNUM'S CHEF SALAD A crisp salad blend covered by finely chopped smoked hickory ham and oven roasted turkey, topped with crispy bacon bits, shredded cheddar cheese and a hard boiled egg	15

BYNUM'S HOMEMADE DRESSINGS

Bleu Cheese, Honey Mustard, Buttermilk Ranch
Also available - Vinegar and Oil, Red Russian, Thousand Island, Balsamic Vinaigrette, Italian, Poppyseed, Blackberry Peppercorn Vinaigrette

From the Butcher's Block

All dinner entrées come with Bynum's onion soup, garden salad, warm bread and a choice of side (Sub soup of the day for 1.50 extra)

Steak Temperatures (Not responsible for well done.)
Rare - Cool Red Center, Medium Rare - Warm Red Center
Medium - Warm Pink Center, Medium Well - Slightly Pink Throughout

House Specialties

All house specialties are Angus Beef aged 21 days at 36 degrees.

PRIME RIB Voted Best Prime Rib in Indy - Served daily after 4 pm A true bone-in prime rib slowly roasted to perfection, served with horseradish sauce and au jus. Guaranteed to satisfy the hearty appetite. Sorry - when we're out, we're out - and we DO run out	Market Price	FILET Sheer heaven in the most tender cut of beef	Hearty Cut - 38 Regular Cut - 32
NY STRIP This one's for the experienced steak eater	39	PORTERHOUSE Combines the rich flavor of a strip with the tenderness of a filet	38
STEAK & SHRIMP Bynum's 14 oz NY strip and four breaded jumbo shrimp, a feast for a king or queen	37	BONE-IN RIBEYE Well marbled and bone-in for peak flavor, deliciously juicy	41
SIRLOIN FOR TWO The flavor filled center cut is a meal for two or more, grilled to your liking	54	CHOPPED STEAK Fresh ground filet grilled to order	22
SIRLOIN A melt in your mouth 8 oz center cut of sirloin	26	WHITE MARBLE FARMS PORK CHOPS Two bone in cut, thick and charbroiled	27
TENDER TIPS Mouth-watering chunks of filet grilled to order	28	BYNUM'S BBQ RIBS Full rack, slow roasted to fall-off-the bone perfection	25
		NIBBLERS CAN SHARE We invite you to share one of our delicious entrées; we'll include soup, salad, a side, and bread	12

Additions

Add a half rack of ribs to any entrée	12
Add four breaded jumbo shrimp	10
Add four cajun grilled shrimp	10
Add sliced sautéed mushrooms	3
Add sautéed onions	2

Steak Accompaniments

	3.95
Bynum's sweet bourbon glaze	
Garlic butter and/or truffle butter	
Bleu cheese encrusted	
Parmesan horseradish encrusted	

Sides

Baked Potato (loaded 2.00 extra)
Steak fries (loaded 3.00 extra)
Saffron Rice
Mixed Vegetables

▼ Bynum's Signatures

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

From the Deep

SURF & TURF Our 7 oz filet paired with an 8 oz sweet warm water lobster tail from Madagascar	Market Price	BREADED SHRIMP Eight succulent shrimp fried to a golden brown	22
SWORDFISH A rich and meaty steak charbroiled and served with drawn butter	25	PEPPERCORN ENCRUSTED SALMON Delicious 8 oz Atlantic salmon rolled in spices and crushed peppercorns, then baked	22
PARMESAN ENCRUSTED TILAPIA Tilapia coated in bread crumbs and shredded parmesan cheese, sautéed to perfection	23	LOBSTER Sweet warm water lobster from Madagascar served with hot drawn butter, starting at 8oz and going up to at least 24oz	Market Price

Chicken

CHICKEN PARMESAN* Boneless chicken breast breaded in our homemade batter and served over pasta with marinara sauce & parmesan cheese	23	CHICKEN FETTUCCINI ALFREDO* Grilled all white meat chicken breasts tossed with fettuccini noodles, heavy cream, garlic, dry vermouth, grated parmesan cheese and served with a side of garlic toast...Matt's special recipe.....Fabulous	22
ROASTED CHICKEN A juicy, slow-roasted half chicken that's so good, you'll think we stole your Grandma's recipe! Crispy outside and fall-off-the-bone-tender inside, it's sure to be your new favorite, served with soup, salad and one side	22		

* These dishes include soup & salad, sides are extra

Lunch Menu

(SERVED UNTIL 4 PM) All sandwiches served with lettuce, tomato, onion and steak fries (loaded 3.00 extra), baked potato (loaded 2.00 extra), rice, or mixed vegetables. Substitute a house salad 3

Lunch House Specialties

All house specialties are accompanied by your choice of side and soup or salad

BLACKENED PRIME RIB Slow roasted prime rib, blackened with Cajun spices and grilled to order	17	CHOPPED STEAK Fresh ground filet grilled to order, great with sautéed mushrooms and onions	14
BEEF TIPS Mouth-watering chunks of filet grilled to order	16	ROAST BEEF & CHEDDAR Thinly sliced prime rib baked in a hoagie and topped with melted cheddar cheese	15
TENDERLOIN Grilled or breaded pork tenderloin - the best Indy has to offer	13	CHICKEN PARMESAN Breaded chicken with parmesan cheese and marinara on a toasted hoagie bun	11
BYNUM'S CLUB Thinly sliced smoked hickory ham and oven roasted turkey on toasted thick sliced sourdough bread, topped with crisp lettuce, crispy bacon strips and Bynum's chipotle mayo - Sure to be the best club in town	12	CHICKEN SALAD Our special blend of chicken, fruits and nuts served on sourdough bread	10
CHICKEN BREAST Boneless chicken grilled to perfection... choose Cajun spices, zesty bleu cheese, or Bynum's homemade barbecue sauce (Santé Fe Style 1.00)	9	BYNUM'S SIGNATURE STEAKBURGER Half pound chopped steak with mozzarella cheese and mushrooms	11
BLEU CHEESE BURGER Half pound chopped steak with bleu cheese dressing	11	BYNUM'S SMOKEHOUSE BURGER Half pound chopped steak with American cheese and smoked bacon	11
		PULLED PORK SANDWICH Hand pulled pork, hickory smoked and slathered with a rich and sassy Bbq sauce	12

Beverages

BYNUM'S COFFEE Fresh brewed coffee with hot cocoa, topped with whipped cream and crème de menthe	3.00
COFFEE (Reg or Decaf)	2.00
HOT TEA, ICED TEA, SWEET TEA, OR MILK	2.75
FRUIT JUICE - Orange, Cranberry	3.00
DASANI WATER	2.00
COKE, DIET COKE, MELLO YELLO, MR. PIBB, SPRITE, LEMONADE	2.75
SPRECHER BREWERY'S - Gourmet Grape Soda and Root Beer	3.25

Thank you so much for visiting Bynum's - locally owned and operated since 1989.

Chef James M Kerlin has been the foundation of our kitchen for 14 years.

Ritchie Curry
Owner