Becker spent nearly a decade with Caesars in a variety of food, beverage and culinary leadership positions at several Las Vegas properties including Paris, Bally's Rio, and Caesars Palace.

November 1, 2012 (CINCINNATI) — Horseshoe Casino Cincinnati will soon be home to a new steakhouse named after a gambling legend. Jack Binion's Steak will debut as one of the casino's four restaurants when the property opens in spring 2013. It joins Jimmy Buffett's Margaritaville, which was announced in August. Two remaining restaurants will be announced in the coming months.

With total seating for more than 200, Jack Binion's Steak will offer a dining room with vibrant views of the Cincinnati skyline across the casino's urban plaza. The bar at Jack Binion's Steak was designed as a destination offering the best in food and spirits. The restaurant will also include a state-of-the-art private dining room equipped with full audio-visual capabilities and custom-designed menus created by the restaurant's culinary team.

"Jack Binion's Steak will be a modern twist on a timeless classic," said William Becker, Horseshoe Cincinnati's vice president of food and beverage, referring to the Binion's

Steakhouse concept that is featured at most Horseshoe properties. “Cincinnati is a city with exceptional taste,” said Becker, who will oversee the restaurant as well as all food, beverage and culinary operations at the casino. “We’re excited to introduce this reinvented eatery in Ohio while staying true to Binion’s signature menu of dry-aged steaks, inventive side dishes, and world-class desserts,” Becker said.

Signature offerings will include traditional beef cuts, dry-aged prime rib, American Wagyu, lamb and veal. Eclectic preparations of seafood and poultry will round out the entrée offerings, such as salt and chili-crusted red snapper, butter-poached lobster and Muscovy Duck Composition. A potato cart will offer guests a contemporary twist on classic baked or mashed potatoes: tableside preparation of made-to order side dishes with fresh and savory garnishes. Crafted cocktails, single-barrel bourbons and whisky, craft beers and boutique wines will also complement the menu.

Consistent with the legendary service Horseshoe defines, the kitchen and dining room team at Jack Binion’s Steak will provide exceptional service for romantic dinners for two, a special night out on the town, business dinners and everything in between.

Becker also announced today that he is seeking culinary professionals including accomplished chefs, sous chefs, and restaurant managers to operate the property’s in-house dining and banquet venues. Several culinary leadership positions will post this week on the Careers section of http://www.horseshoecincinnati.com/" href="http://www.horseshoecincinnati.com/">www.HorseshoeCincinnati.com; recruiting for cooks, servers, and other food and beverage positions will begin later this year.

Becker spent nearly a decade with Caesars in a variety of food, beverage and culinary leadership positions at several Las Vegas properties including Paris, Bally’s Rio, and Caesars Palace. Prior to joining the gaming industry, Becker held leadership roles in several top-rated kitchens around the world, including France, Singapore, Indonesia and Hong Kong. A graduate of the Culinary Institute of America, he also is a highly decorated chef whose honors include the ACF Culinary Salon Gold Medal and the Sam Choy Regional Poke Competition Gold Medal. Becker also served as the 2004 Culinary Olympics Las Vegas Region Team Captain in Erfurt, Germany where he earned three medals.