

LOUNGE MENU

LAMB CHOPS

moroccan spiced lamb chops | red wine sauce

BUTTER-POACHED KING CRAB

fresh king crab meat | chipotle aïoli | grilled garlic bread | lemon beurre blanc

TOMATO BURRATA SALAD

fresh quartered tomatoes | burrata cheese | arugula lettuce | balsamic glaze

***PRIME RIB SLIDERS**

shaved prime rib | onion roll | fried shallots | cream horseradish sauce

*STEAK SALAD

prime new york | romaine | hass avocados |feta cheese heirloom tomatoes | chimichurri dressing

LOBSTER ROLL

butter-poached lobster | griddled new england bun | house chips

***STEAK FRITES**

petite filet | herb butter | garlic steak fries

WILD MUSHROOM & GOAT CHEESE BRUSCHETTA

creamed goat cheese | lemon zest | fresh herbs | crostini

CHARCUTERIE BOARD APPETIZER

variety of meats and cheeses, artisanal crackers, includes a bottle of boyd's exclusive wind and grace cabernet or chardonnay.



COCKTAILS

APPLE CINNAMON OLD FASHIONED

apple cinnamon infused whiskey | bitters | orange | cherry

PEACH LEMONADE

kettle one vodka | peach schnapps | peach puree | lemonade

EL DIABLO PALOMA

patron silver | chambord | finest call raspberry | grapefruit juice

BLUEBERRY MULE

blueberry stoli vodka | lime juice | simple syrup | ginger beer

SOUTHSIDE

tanqueray gin | lemon juice | simple syrup | club soda

WINES

BOYD GAMING SIGNATURE BLEND

wind and grace: cabernet | chardonnay stella rosa pinot grigio josh cellars cabernet sauvignon

BEERS

HOUSE DRAFT SELECTION

coors light | modelo especial | blue moon peroni | sierra nevada hazy ipa | hop valley bubble stash

BOTTLED

miller lite | samuel adams boston lager