

thirty-two

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THANKSGIVING DINNER

DUCK & OYSTER GUMBO smoked duck breast, grilled andouille, fried gulf oyster,
16/32 green onion, popcorn rice, rich dark roux

PAN-ROASTED HALIBUT butternut ravioli, sage brown butter, toasted pecans,
48 shaved brussels sprouts

STUFFED TURKEY BREAST roasted apple and walnut stuffed turkey breast, andouille sausage
50 cornbread dressing, sautéed haricot verts and wild mushrooms,
whipped sweet potato, cranberry, turkey gravy

APPLE GALETTE warm green apple tartlet, brown sugar and cinnamon ice cream,
14 golden currants and crushed walnuts

HOURS | 5:00pm - 10:00pm

Prices do not include tax or gratuity.

SPECIALTY ROOM CHEF MATTHEW KALLINIKOS

GENERAL MANAGER NANCY NGUYEN

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