

SMALL PLATES

Crispy Pork Belly blood orange agrodolce, whipped spiced carrot, radish, arugula

Lobster & Crab Stuffed Charbroiled Oysters gulf oysters, garlic, vermouth, lemon, parmigiano-reggiano, gremolata

Iced Colossal Shrimp horseradish, zesty cocktail sauce, lemon

Yellowfin Tuna Crudo champagne vinaigrette, ruby red grapefruit, avocado, sweet drop peppers, calabrian chili oil, mico arugula, smoked salt

Jumbo Lump Crab Cake charred red pepper crema, apple-radish slaw, lemon

Toasted Ravioli chianti-braised osso buco, parmigiano-reggiano, arrabiata sauce

Roasted Marrow Bones red onion jam, charred lemon, capers, arugula, pickled shallots, crostinis

Vegetable Fritto Misto cremini mushrooms, haricot vert, artichoke hearts, stracciatella, romesco

Shrimp Florentine Bruschetta spinach, alla vodka sauce, parmigiano-reggiano

SOUP & SALAD

Bugatti's House tomato, artichoke, pecorino, pepperoncini, croutons, champagne vinaigrette

Caesar romaine, croutons, asiago frico, parmigiano-reggiano, white anchovies

Little Gem Wedge pickled shallot, bacon, tomato, olive, blue cheese, smoked tomato vinaigrette

Caramelized Onion Soup focaccia, gruyère, parmesan

Caprese Salad heirloom tomatoes, burrata, basil pesto, 25-year aged balsamic, toasted pine nuts, EVOO

PASTA

Lobster, Shrimp & Scallop Ravioli asparagus, artichokes, vodka tomato cream sauce

Lasagne alla Bolognese pomodoro, bechamel, parmigiano-reggiano

Casarecce roasted garlic cream, parmigiano-reggiano, basil, cracked pepper | add colossal shrimp | add chicken

Shrimp & Linguine Fra Diavolo spicy pomodoro sauce, caramelized red onion, garlic-herb lemon gremolata

STEAKS* *grilled to your desired temperature and served a la carte*

Bone-In Ribeye 20oz

Petite Filet 8oz

Porterhouse 24oz

NY Strip 16oz

Filet Mignon 12oz

Prime Rib 14oz

fridays & saturdays only - limited availability

STEAK ADD-ONS

oscar style* | béarnaise | colossal shrimp scampi*
blue cheese crust | mushroom bordelaise | marrow butter
roasted wild mushrooms | 10oz. canadian lobster tail*
garlic truffle herb butter | diver scallop (1)

CHEF'S DISHES

Day Boat Scallops fingerling potato hash, grilled corn, english peas, romesco, basil pesto

Chicken Parmigiana breaded cutlets, pomodoro sauce, buffalo mozzarella, rigatoni pomodoro

Pan-Seared Chilean Sea Bass* zucchini, eggplant & sweet cherry tomato farrotto, lemon caper butter

Roasted Amish Half Chicken green beans, chive, whipped potatoes, fennel, chicken jus

Lemon Chicken Piccata spinach, lemon-caper sauce, crispy potatoes

Norwegian Salmon parmesan risotto, charred broccolini, lemon-dill butter sauce

Double Cut Bone-In Pork Chop brown sugar brined, gruyère whipped potatoes, apple-cabbage slaw, puffed farro, pork demi

Australian Lamb Chops herb whipped potatoes, roasted carrots, crispy zucchini, balsamic onion jam, fig lamb jus

Yellowfin Tuna charred radicchio, fregola, blistered tomatoes, red onion jam, peperonata balm



WINE BY THE GLASS

Chardonnay

Tyler Santa *Barbara County, CA*
Hess Collection *Napa Valley, CA*
Rombauer *Carneros, CA*
Dierberg *Santa Rita Hills, CA*

Sauvignon Blanc

Dry Lands *New Zealand*
Evolution No. 9 *Dundee, OR*

Cabernet Sauvignon

Unshackled *Monterey, CA*
Textbook *Paso Robles, CA*
Simi Landslide *Alexander Valley, CA*

Pinot Noir

La Crema *Sonoma, CA*
Meiomi *Monterey, CA*
Belle Glos Las Alturas *Santa Lucia*

Interesting Drops

Roederer Estates Brut *California*
Tosti Asti Dolce *Italy*
LaMarca Prosecco *Italy*
Unshackled Sparkling Vintage Brut Rosé *California*
Moscato Allegro *California*
Santa Margherita Pinot Grigio *Italy*
Dr. Loosen Riesling *Germany*
Angels & Cowboys Rosé *Sonoma County, CA*
Langman Estate "Julia's Red" *Placerville, CA*
Toscolo Chianti Classico *Italy*
Lucente *Italy*
Steele Zinfandel *Mendocino, CA*
Two Mountain *Yakima Valley, WA*
Catena Malbec *Argentina*
Rombauer Merlot *Napa, CA*
Red Schooner Voyage 11
Nebbiolo D'Alba *Italy*
Saldo Zinfandel *Napa Valley*
Marco Felluga Collio Goriziano
Friuli-Venezia Giulia, Italy

HAND-CRAFTED COCKTAILS

Smoked Old Fashioned woodford reserve, bitters, orange, amarena cherry

Limone De Sorrento grey goose citron, yuzu, lemon verbena simple syrup, trio citrus sour, egg white

Blood Money citron vodka, habanero syrup, blood orange, lime

Sal's Paradise smoked wagon bourbon, demerara syrup, trio citrus sour, egg white

La Patrona pineapple, jalapeño, cilantro infused patrón, agave, lemon, egg white

The Godfather johnnie walker black, amaretto, espresso, coconut

The Sicilian Sun absolut mandarin, coconut basil, tangerine, lemon juice

The Sicario patrón, citrus mix, key lime, agave, cointreau

Meet Me in Mondello vicaya rum, coconut milk, lime juice, agave, mint

MARKET SIDES

charred broccolini with chili oil
crispy brussels sprouts with bacon
creamed baby spinach
mascarpone whipped potatoes
colossal baked potato
mac and cheese traditional | bacon | lobster
asparagus
haricot verts- blistered garlic, crispy shallot
smoked cream corn
roasted baby carrots- fermented honey, toasted almonds

*We use only the highest quality ingredients; however, consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Spring ©2024 Boyd Gaming Corporation. All Rights Reserved. Sales at this establishment include a 1% TDD sales tax.