



thirty-two SM

EASTER 2024

March 31 | 5:00pm - 10:00pm

CARROT GINGER SOUP

king crab, toasted peanuts, brioche croutons

14

PANÉED GROUPER

roasted corn purée, crawfish, spaetzle, roasted corn,
peas, bacon, sauce maltese

48

16oz COWGIRL RIBEYE & GRILLED SHRIMP

1855 angus 16oz, whipped sweet potato, sauce picante,
grilled broccolini, grilled marinated gulf shrimp

78

INDIVIDUAL CARROT CAKES

butter pecan ice cream, fresh berries,
charred pineapple sauce

10

EXECUTIVE SOUS CHEF: Matthew Kallinikos

GENERAL MANAGER: Nancy Nguyen



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Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry or shellfish reduced the risk of food borne illness. Young children, the elderly & individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Prices do not include tax or gratuity. ©2024 Boyd Gaming Corporation®. All Rights Reserved.