



❧ APPETIZERS ❧

CALAMARI FRITTI 14
fried calamari, pepperoncini, calabrian aioli

BRUSCHETTA 9
*ciabatta, oven-dried tomatoes, burrata,
preserved lemon, 25 year-old balsamic*

ARANCINI 12
*crispy risotto, burrata, charred heirloom cherry tomatoes,
pomodoro, petite basil*

GRILLED OCTOPUS 17
*spanish octopus, chili roasted cauliflower, green beans,
salsiccia, cauliflower purée, radish*

TOASTED RAVIOLI 13
*braised beef, pepper jack, parmigiano-reggiano,
arrabbiata sauce*

ICED COLOSSAL SHRIMP 15
local horseradish, spicy cocktail sauce, preserved lemons

BEEF CARPACCIO 18
*basil aioli, arugula, lemon, capers, parmigiano-reggiano,
radish, tellicherry, house-grown radish*

❧ DRAFT BEER ❧

BLUE MOON BELGIAN *witbier* 6
SCHLAFLY SEASONAL 6.5
RANGER IPA *american IPA* 7.0

❧ BOTTLED BEER ❧

BUD LIGHT *pale lager* 5
MILLER LITE *pilsner* 5
BUD SELECT *pale lager* 5
MICHELOB ULTRA *pale lager* 5
STELLA ARTOIS *belgian pilsner* 5
CORONA *pale lager* 5
FAT TIRE *amber ale* 5
CHIMAY BLUE BELGIAN STRONG *dark ale* 12.00
FOUNDERS ALL DAY IPA *session ale* 5.75
LEFT HAND MILK STOUT *milk stout* 6.00
GUINNESS *irish dry stout* 5.75
ANGRY ORCHARD *cider* 5.25

*We use only the highest quality ingredients; however,
consuming raw or undercooked meats, poultry, seafood,
or eggs may increase your risk of foodborne illness.

SPECIALTY COCKTAILS

SMOKED OLD FASHIONED 13
woodford reserve, bitters, orange, amarena cherry

OL' BLUE EYES 12
blueberry vodka, blue curaçao, st-germain foam

MILLER'S DAUGHTER 11
makers mark, triple sec, bitters, la marca prosecco

NY SOUR 12
bulleit rye, catena malbec, egg white, lemon, simple syrup

CAYENNE CIDER 11
bulleit rye, apple cider, lemon, rosemary-maple simple syrup, cayenne

DOLCE SWING 9
bacardi, aperol, drambuie, orange, lime, sierra mist

PURPLE AVIATION 14
beefeater london dry, e&j brandy, lemon, blackberry

NORCINO 10
bacon-infused templeton rye, honey simple syrup, root beer

RASPBERRY-MINT MOJITO 12
*bacardi dragon berry, bacardi torched cherry,
mint, lime, raspberry, simple syrup*

THE ADVOCATE 14
patrón, habanero simple syrup, blood orange, lime

CARAJILLO 10
frangelico, espresso, cream

TUSCAN MARY 15
calabrian pepper tito's, pickle juice, lime, horseradish, tabasco, octopus

HOT TODDY FOR TWO 25
woodford reserve, apple cider, honey, orange, mint, cinnamon, clove

THE ROMAN EMPIRE 12
tito's, st-germain, ruby red grapefruit, lemon



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