

SMALL PLATES

Crispy Pork Belly

blood orange agrodolce | whipped spiced carrot | radish | arugula 18

Charbroiled Oysters

gulf oyster | garlic | vermouth | lemon | parmigiano-reggiano 24

Iced Colossal Shrimp

horseradish | spicy cocktail sauce | lemon 16

Prosciutto & Burrata Bruschetta

blistered cherry tomatoes | parmigiano-reggiano | saba-balsamic reduction 16

Caramelized Onion Soup

focaccia | gruyère | parmesan 11

Bolognese & Goat Cheese Fonduta

local goat cheese | hot honey | parmigiano-reggiano | charred ciabatta 15

Toasted Ravioli

chianti braised osso buco | parmigiano-reggiano | arrabbiata sauce 13

SALADS

Bugatti's House

tomato | artichoke | pecorino | pepperoncini | croutons | champagne vinaigrette 8

Heirloom Tomato & Burrata

pesto alla genovese | 15-year aged balsamic vinegar | toasted pine nuts | evoo 18

Caesar

romaine | croutons | asiago frico | parmigiano-reggiano | white anchovies 9

Little Gem Wedge

pickled shallot | bacon | tomato | olive | blue cheese | smoked tomato vinaigrette 11

PASTA

Rigatoni Bolognese

beef and pork | soffritto | red wine | tomato | basil 28

Linguine & Clams

littleneck clams | garlic | white wine | lemon | white or red sauce 30

Frutti di Mare Linguine

shrimp | scallop | tomato | cream | chili | chives 36

Cavatelli

roasted garlic cream | parmigiano-reggiano | basil | cracked pepper 21
add chicken +6 | add shrimp +12

STEAKS*

grilled to your desired temperature and served a la carte

Bone-In Ribeye 20oz. 68

Porterhouse 20oz. 59

Filet Mignon 12oz. 67

Petite Filet 8oz. 52

NY Strip 12oz. 49

Prime Rib 14oz. 46

fridays & saturdays only - limited availability

Steak Add-Ons

oscar style* 18

béarnaise sauce 3

shrimp scampi* 12

blue cheese crust 5

mushroom bordelaise 7

roasted wild mushrooms 5

18oz. canadian lobster tail* MKT

CHEF'S DISHES

Veal Scallopine Milanese

parmigiano-reggiano | olive oil | lemon vinaigrette | arugula 35

Pan Seared Chilean Sea Bass*

spinach | olives | heirloom tomatoes | lemon caper butter MKT

Ora King Salmon

fregola | tomatoes | arugula | charred broccolini | orange 44

Roasted Amish Half Chicken

green beans | chive | whipped potatoes | fennel | chicken jus 36

MARKET SIDES

charred broccolini with chili oil 10

creamed baby spinach 10

mascarpone whipped potatoes 10

colossal baked potato 9

lobster mac and cheese 15

asparagus 10

roasted chili spiced carrots 11

parmesan garlic steak fries with tomato aioli 8

GLASS WINE

Chardonnay

Rodney Strong | Sonoma, CA | 2016 9/13

Hess Collection | Napa Valley, CA | 2016 12/18

Rombauer | Carneros, CA | 2016 18/27

Qupé | Santa Barbara, CA | 2016 11/16

Sauvignon Blanc

Loveblock | Marlborough, NZ | 2016 12/18

Evolution No. 9 | Dundee, OR | 2016 10/15

Cabernet Sauvignon

Smith & Hook | Napa Valley, CA | 2016 10/14

Franciscan | Napa Valley, CA 14/19

Raymond Sommelier Select | California | 2016 12/18

Pinot Noir

La Crema | Sonoma, CA | 2015 12/18

Meiomi | Monterey, CA | 2017 15/22

Interesting Drops

Roederer Estates Brut | California 15

Tosti Asti Dolce | Italy 8

Vega Medien Cava Rosé | Spain 8

LaMarca Prosecco | Italy 8

Moscato Allegro | California | 2016 10/15

Beringer White Zinfandel | California 7/11

Santa Margherita Pinot Grigio | Italy | 2016 14/21

Dr. Loosen Riesling | Germany | 2017 12/18

Charles & Charles Rosé | Columbia Valley, WA | 2017 7/11

Langman Estate 'Julia's Red' | California | 2015 18/27

Ruffino Chianti | Italy | 2017 7/10

Lucente | Italy | 2014 19/29

Steele Zinfandel | Mendocino, CA | 2016 10/15

Toad Hollow Merlot | Sonoma, CA | 2016 10/15

Catena Malbec | Argentina | 2016 8/11

HAND-CRAFTED COCKTAILS

Smoked Old Fashioned

woodford reserve | bitters

orange | amarena cherry 13

Aqua Pazza

moscato | hendrick's

hibiscus syrup | lemon | egg white foam 11

Blood Money

citron vodka | habanero syrup

blood orange | lime 13

Hang 'Em High

high west bourbon | lemon

pineapple | fig syrup 13

Island Heat

patron | lemon

coconut syrup | pineapple 13

The Godfather

johnnie walker black | amaretto

espresso | coconut 13

Hush

el silencio mezcal | agave nectar

lemon | sage | blueberries 14

Raspberry-Mint Mojito

bacardi dragon berry | bacardi torched cherry | mint

lime | raspberry | simple syrup 12



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CASINO ★ RESORT ★ SPA

— ST. CHARLES —