

STEAKHOUSE IS UPSCALE WITH A COWBOY KICK

By MARY PEREZ - meperez@sunherald.com

BILOXI — A boom is under way at Boomtown Casino, where the new Boomtown Steakhouse debuts Thursday and other improvements are planned.

A six-month, \$1.25 million transformation of the first-floor restaurant produced Boomtown Steakhouse with its floor to ceiling wine racks, curved booths and prime steaks grilled over a mesquite fire.

“It was built for the locals and it’s priced for the locals,” said Sunita Sailor, director of marketing. The restaurant will be open for dinner Thursday through Sunday.

Steaks are 21-day aged Angus beef that is hand-cut in house.

Prices range from \$17 to \$25, and the menu features a 6-ounce filet for smaller appetites to a hearty 20-ounce prime rib.

Executive Chef Troy Trettel said the prime rib is roasted, sliced, seared on a mesquite wood grill with a special blend of spices and served with their horseradish sauce.

“It just melts in your mouth,” he said.

Combination plates pair a 6 oz. filet with lobster or fried shrimp, and the seafood platter is stacked with six kinds of fish and seafood.

Steakhouse chef Adrianna Shey said her favorite dish on the menu is the flatbread appetizer with caramelized onions, cheese, roasted red peppers, mushrooms and a balsamic glaze.

“I was fully involved with the whole menu from start to finish,” said Shey. She received her initial feedback last week when Boomtown employees were invited to be the first guests.

The attention to detail was noted, from the heads of roasted garlic to rub on steaks to the pull-apart bread of wheat, white and rye in a clover leaf, brushed with honey butter. Side dishes of sweet potato casserole, broccoli au gratin, macaroni and cheese and several others are \$3 and big enough to share.

Topping off dinner, “We feel that we have the best dessert lineup,” said Trettel. She makes the cheesecake with turtle or strawberry topping, bread pudding, Kahlua brownies and pies.

The door from the bustling casino opens to a quiet lounge with a full bar that serves Boomtown’s own label of California cabernet sauvignon and chardonnay.

The restaurant has flexible seating to provide space for private parties and a chef’s table for groups of 10 or 12. A separate VIP lounge was created for gold and platinum customers, with keyed entry, flat screen TVs and dining tables.

Marketing manager Sandra Kirke said more improvements are planned. The gift shop will become a country store and the Boomtown Bakery will move downstairs.