

APPETIZERS

Spicy Calamari	14
Spinach & Artichoke Dip	12
Tournedos of Tenderloin	18
Shrimp Cocktail	21
Coconut Shrimp	19
Shrimp Cargo	20
Citrus Crab Cake	MP

FOR THE TABLE

Charcuterie and Cheese Board	34	Shrimp and Oyster Display	31
<i>Chef's Selection of Cured Meats and Cheeses, House Pickled Vegetables, Assorted Mustards, Nuts and Berries. Served with Assorted Crackers and Lavash.</i>		<i>Six Oysters on the Half Shell, Six Jumbo Shrimp Cocktail, Traditional Condiments</i>	

OYSTERS

Traditional Rockefeller	19	BBQ Crispy Oysters	17
<i>Six Oysters Cooked on the Half Shell, Creamed Spinach, Hollandaise</i>		<i>Six BBQ Spiced Oysters, Local BBQ Sauce</i>	
Casino Style	17	Raw Oysters	Half Dozen 16 Dozen 30
<i>Six Oysters Cooked on the Half Shell, Bacon-Citrus-Jalapeño Butter</i>		<i>Shallot Mignonette, Cocktail, Remoulade, Tabasco, Lemon, Crackers</i>	

SALADS

Boulevard Salad	11	Sheree's Wedge Salad	12
Steakhouse Salad	12	Tomato & Mozzarella	14
Caesar Salad	12		

TABLESIDE SOUP

Truffled Mushroom Soup	13
Lobster Bisque	15



BOULEVARD HAND CUT STEAKS

All Boulevard Steaks are hand cut and custom aged. Each Steak is finely seasoned with a house blend of sea salt, freshly cracked black pepper and finished with whole butter.

Filet 6oz 42

Filet 8oz 51

Filet 12oz 80

USDA PRIME

Ribeye 16oz 61

Bone-In Ribeye 24oz 77

Bone-In Kansas City Strip 18oz 57

House Dry Aged Steaks Available

SAUCES & TOPPINGS

Garlic Bourbon au Poivre	4	Burgundy Mushroom Sauce	4	Blue Cheese Fromage	6
Hollandaise or Béarnaise	4	Sautéed Onions & Jalapeños	4	Oscar Asparagus, Hollandaise, Crab	18
Black Truffle Butter	10	Diablo Rub	5	Grilled Shrimp Three	11

CHEF'S SELECTIONS

Filet Tips & Wild Mushrooms	32
<i>Veal Demi-Glace, Whipped Potatoes</i>	
Chicken Marsala	33
<i>Mushroom Marsala, Whipped Potatoes</i>	
Fettucini Alfredo	33
<i>Blackened Chicken or Shrimp, Parmesan Cream</i>	
Steak Florentine	49
<i>6oz Filet, Béarnaise, Creamed Spinach, Twice Baked Potato</i>	
Tenderloin Medallions	36
<i>Veal Demi-Glace, Shallot Confit, Sautéed Asparagus, Whipped Potatoes</i>	

SEAFOOD

Norwegian Salmon & Shrimp	44
<i>Lump Crab Meat, Jumbo Shrimp, Lemon Beurre Blanc</i>	
Lobster Thermidor	Market
<i>Parmesan Cream Sauce, Wild Mushrooms</i>	
Steak & Lobster	Market
<i>Selection of Hand Cut Steak, Cold Water Lobster Tail</i>	
Cold Water Lobster Tail Served with Clarified Butter	Market

FAMILY STYLE SIDES

Parmesan Asparagus	13	Au Gratin Potatoes	14	Creamed Spinach	13
Sautéed Mushrooms	11	Salted Jumbo Baked Potato	11	White Cheddar Mac & Cheese	12
Spiced Broccolini	13	Herbed Salt Steak Fries	10	Sweet and Crispy Brussel Sprouts	12
Roasted Carrots	11	Twice Baked Potato	12	Whipped Potatoes	11