

APPETIZERS

Spicy Calamari	11
Spinach & Artichoke Dip	10
Tournedos of Tenderloin	13
Shrimp Cocktail	18
Crab Cakes	18
Coconut Shrimp	15
Escargot	14
Seared Scallops	18

FOR THE TABLE

Artisan Cheese Plate 29 <i>Imported & Domestic Cheeses, Crackers, Port-Blueberry Compote, Candied Walnuts, & Fresh Berries</i>	Cold Water Seafood Platter 69 <i>Shrimp Cocktail, Snow Crab Claws, 1/2 Maine Lobster, Oysters on the Half Shell, & Zesty Lump Crab Ceviche</i>
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OYSTERS

Rockefeller 17 <i>6 Oysters Cooked in the Half Shell, Creamed Spinach, Hollandaise</i>	Crispy 14 <i>Spiced Flour & Polenta Crusted, Fried, Remoulade, Cocktail Sauce</i>
Casino Style 15 <i>6 Oysters Cooked in the Half Shell, Jalapeño-Bacon-Citrus, Butter</i>	Raw Half Dozen 12 Dozen 24 <i>Cocktail, Remoulade, Tabasco, Lemon, Crackers</i>

SOUPS & SALADS

Boulevard Salad 8	Sheree's Wedge Salad 9	Spinach Warm Bacon Vinaigrette 10
Steakhouse Salad 10	Beet & Goat Cheese Salad 12	Truffled Mushroom Soup 7
Caesar Salad 8	Tomato & Mozzarella 12	Lobster Bisque <i>with Lobster Meat</i> 8



BOULEVARD HAND-CUT STEAKS

All Boulevard steaks are hand-cut and custom-aged. Each steak is finely seasoned with a house blended dry rub finished with whole butter & sea salt.

Filet 6oz 33

Filet 8oz 42

Bone-in Filet 12oz 48

USDA PRIME

Ribeye 14oz 45

Bone-in Ribeye 22oz 65

New York Strip 14oz 44

SAUCES & TOPPINGS

Garlic-Bourbon Au-Poivre 3	Burgundy-Mushroom Sauce 3	Fromage 5
Maytag Blue Cheese 6	Sautéed Onions & Jalapeños 3	Oscar Asparagus, Hollandaise, Crab 12
Hollandaise or Béarnaise 3	Chimichurri Sauce 3	Grilled Shrimp Three 9

CHEF'S SELECTIONS

Filet Tips & Wild Mushrooms 30 <i>Veal Demi-Glace, Garlic Whipped Potatoes</i>
Steak Diablo Teriyaki 36 <i>6oz Filet, Teriyaki Glaze, Garlic Whipped Potatoes</i>
Free Range Natural Chicken Breast 29 <i>Garlic Whipped Potatoes, Asparagus, Pan Jus</i>
Steak Florentine 39 <i>6oz Filet, Béarnaise, Creamed Spinach, Twice Baked Potato</i>
Tenderloin Medallions 32 <i>Two Tenderloin Medallions, Garlic Whipped Potatoes, Veal Demi-Glace, Smoked Shallots, Asparagus</i>

SEAFOOD

Coho Salmon & Colossal Lump Crab 39 <i>Colossal Lump Crab in Brown Butter</i>
Fettuccini Alfredo 29 <i>Blackened Chicken or Shrimp, Parmesan Cream</i>
Steak & Lobster Market <i>6oz Filet, 8oz Cold Water Rock Lobster Tail</i>
Pan Roasted Seabass 42 <i>Butternut Squash Purée, Broccolini, White Balsamic Caramel</i>
Cold Water Rock Lobster Tail Market <i>South African Deep Water Lobster, Served with Clarified Butter</i>

FAMILY STYLE SIDES

Garlic Seared Asparagus 11	Au Gratin Potatoes 12	Creamed Spinach 10
Sautéed Mushrooms 10	Salted Jumbo Baked Potato 8	Roasted Cauliflower 10
Broccolini 11	House Cut Steak Fries 8	Green Chile Mac & Cheese 11
Roasted Carrots 8	Twice Baked Potato 9	
	Garlic Whipped Potatoes 10	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All ingredients may not be listed. If you have food allergies, please inquire further with your server.