

## STARTERS

Chef's Soup Du Jour  
~ Cup 7 | Bowl 9 ~

☉ Chef's Signature Chili  
Onions and cheese.  
~ Cup 8 | Bowl 10 ~

☉ Shrimp Gazpacho  
~ Cup 8 | Bowl 10 ~

## Fresh SALADS

### DRESSING SELECTIONS:

Ranch, bleu cheese, white balsamic vinaigrette,  
thousand island, honey cinnamon vinaigrette, Caesar dressing,  
Louie dressing, blood orange vinaigrette.

Additional Dressings .75

**NEW** Avocado Crab Louie 23  
Crab meat, chopped organic iceberg, smoked  
bacon, half Haas avocado, roasted asparagus, cage free  
boiled eggs, Roma tomato, cucumbers, Louie dressing.

☉ Ace Avocado 17  
Choice of chicken pecan salad, egg salad or tuna salad,  
mixed field greens, half Hass avocado, baby heirloom  
tomatoes, spiral carrots, white balsamic vinaigrette.  
~ Substitute Crab Salad 3 ~

**NEW** Summer Grilled Peach & Chicken 19  
Marinated chicken breast, garden tangy arugula, dried  
cranberries, candied pecan, blueberries, Bermuda  
onions, goat cheese crumbles, Hass avocado,  
honey cinnamon vinaigrette.

☉ Filet & Wedge 24  
4 oz. USDA Choice filet, organic iceberg,  
bleu cheese crumbles, Applewood smoked bacon bits,  
thousand island dressing.

**NEW** Chilled Poached Salmon Apple Salad 24  
Baby Arugula, granny Smith apples, sweet cranberries,  
candied walnuts, cucumber, roasted corn, bleu cheese  
crumbles, blood orange vinaigrette.

**NEW** Trio Salad 18  
Trio of chicken, tuna & egg salad, mixed greens, spiral  
carrots, tomatoes, white balsamic vinaigrette.  
~ Substitute Crab Salad 3 ~

**NEW** BBQ Chicken Salad 19  
Marinated chicken breast, chopped hearts of Romaine,  
roasted corn kernels, baby heirloom tomatoes, black  
beans, cheddar & Monterey Jack, Haas avocado,  
tortilla strips, chipotle ranch.

Traditional Caesar 13  
Chopped organic hearts of romaine, herb croutons,  
shaved pecorino Romano, Caesar dressing.  
~ Add Chicken 5 | Add Shrimp 9 | Add Salmon 10  
Gluten-free option available. ~

## APPETIZERS

☉ **NEW** Chipotle Chicken Supreme Nachos 18  
Marinated chicken breast, fried corn tortillas,  
home-made cheese sauce, refried beans, pico de gallo,  
sour cream, guacamole, jalapenos, chipotle aioli.

☉ Steamed Black Mussels 17  
One pound of PEI mussels sautéed in a white wine  
garlic butter reduction, toasted garlic bread.  
~ Gluten-free option available. ~

**NEW** Crispy Brussel Sprouts 8  
Lightly sautéed, applewood smoked bacon, shaved  
pecorino Romano.

☉ Shrimp Cocktail 14  
Five prawns, citrus cocktail sauce, lemon wedge.

Two Baja Cod or Shrimp Tacos 16  
Fried cod or grilled Mexican Gulf prawns,  
corn tortillas, pico de gallo, cabbage slaw,  
jalapeno ranch, limes, fresh salsa.

**NEW** Mozzarella Sticks 8  
Chunky tomato mozzarella sauce,  
shaved pecorino Romano.

☉ Loaded Potato Skins 8  
Filled with chef's signature chili, potato skins, cheddar  
and Monterey Jack cheese, Bermuda onions.

Chips, Salsa & Guacamole 9  
Corn tortillas chips, fresh salsa, guacamole.

## SMALL PLATES

**NEW** Blue Crab Cakes 14  
Roasted red peppers remoulade,  
pineapple ginger relish.

**NEW** Steak Frites 18  
4 oz. grilled marinated flat iron steak, garlic parmesan  
fries, wild mushroom demi-glaze.

Hawaiian Ahi Tuna 18  
Cajun seared Ahi tuna, lime cabbage slaw, pineapple  
ginger relish, teriyaki glaze.

**NEW** Three Baked Scallops on Half Shell 14  
Applewood smoked bacon, baby spinach, caramelized  
onions, parmesan gratin.

Mini Sliders 14  
Two USDA Choice beef patties, leaf lettuce, Roma  
tomato, caramelized onions, cheddar cheese, Boursin  
aioli, toasted brioche bun. Served with petite fries.

## DINNER

### Entrées

Served with market seasonal vegetables  
Choice of garlic mashed potatoes, apricot cous cous  
or steamed Jasmine rice. Baked potato add 1.50

**NEW** 8 oz. Grilled Flat Iron Steak 33  
Chimichurri sauce, potato frizzles.

8 oz. Filet Mignon 39  
USDA Choice filet mignon, potato frizzles,  
demi-glace, fresh herbs.  
~ Oscar style 8 | Gluten-free option available. ~

**NEW** Chicken Cordon Bleu 21  
Lightly breaded & fried, stuffed with smoked ham,  
baby spinach, Swiss cheese, Dijon beurre blanc.

**NEW** Maple Glazed Atlantic Salmon 25  
Citrus & cucumber relish, pomegranate  
reduction, lotus root chips, fire roasted tomato  
saffron beurre blanc.

**NEW** Walnut Crusted Local Halibut 33  
Baby spinach, blistered cherry tomatoes, wild  
mushroom beurre blanc, pomegranate reduction.

Filet of Sole 21  
Pan seared with lemon caper butter beurre blanc.  
~ Gluten-free option available. ~

## BOULEVARDS

### Favorites

**NEW** Eggplant Parmigiana Tower 19  
Chunky tomato marinara sauce, Angel hair pasta,  
roasted zucchini and squash, mozzarella cheese, fresh basil.  
~ Vegan option available ~

Chicken Primavera 23  
Marinated grill chicken breast, Angel hair pasta, seasonal  
vegetables, cilantro beurre blanc, toasted garlic bread.  
~ Vegetarian option available ~

**NEW** Shrimp Scampi 24  
Sautéed shrimp with olive oil, garlic, parsley, capers,  
white wine, lemon juice, Angel hair pasta  
and toasted garlic bread.

## BEVERAGES

Cold Beverages 3.5  
Pepsi, diet Pepsi, Starry, unsweetened iced tea, pink  
lemonade, raspberry iced tea, diet Dr. Pepper, Arnold Palmer.

Hot Drinks 3.5  
Coffee, decaf, hot tea.

Cold Beer  
Bud Light, 805, Heineken, Corona,  
Coors Light, Heineken Zero.

## CHEF'S SIGNATURE Burgers

Choice of a side: Fries, coleslaw, onion rings,  
sweet potatoes fries or fresh fruit.  
Cup of soup, chili or side salad add 1.50. Choice of Cheese:  
American, Swiss, cheddar, pepper Jack or provolone  
Gluten-free option available. (Lettuce Wrap)

Bleu Monster 21  
Beef patty, leaf lettuce, tomato, Bermuda onions,  
Hass avocado, smoked bacon, bleu cheese  
crumbles, toasted brioche bun.

**NEW** Bison Burger 23  
Beef patty, candied peppered bacon, organic baby arugula,  
tomato, brie cheese, toasted brioche bun.

Coachella Burger 20  
Beef patty, leaf lettuce, tomato, Bermuda  
onions, candied peppered bacon, medjool dates, sautéed  
jalapenos, choice of cheese, toasted brioche bun.

Boulevards Burger 18  
Beef patty, leaf lettuce, tomato, Bermuda  
onions, choice of cheese, toasted brioche bun.

**NEW** Brunch Burger 19  
Beef patty, one egg any style, lettuce, tomato,  
Bermuda onions, smoked bacon, potato frizzles,  
choice of cheese, toasted brioche bun.  
Choice of side.

Impossible Burger 18  
Vegan patty, leaf lettuce, tomato, Bermuda  
onions, toasted brioche bun.

## DESSERTS

Boulevards Bread Pudding 8  
Warm orange liqueur butter sauce, caramel sauce.  
~ A La Mode 9 ~

**NEW** Key Lime Pie 8  
Homemade graham cracker almond crust,  
lemon custard sauce, raspberry coulis.

Mud Pie 8  
Layered mocha & almond fudge ice cream cake with  
chocolate cookie crust, chocolate mousse, chocolate sauce.

**NEW** Old Fashioned Chocolate Cake 9  
Mixed berries, vanilla bean mousse, chocolate sauce.

New York Cheesecake 11  
Mixed seasonal berries, raspberry coulis.

## AFTER DINNER

### Delights

Bourbon Affogato 13  
Vanilla ice cream, bourbon, warm coffee, chocolate bitters,  
Garnished with fresh mint and chocolate shavings.

Sun City Egg Cream 11  
EG Vodka, chocolate syrup, vanilla,  
whole milk, and club soda. Served in a pint glass.  
Garnished with a red and white bendy straw, enjoy!!

Consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk  
of foodborne illness. Prices do not include CA. Sales Tax. Menu Created by Executive Chef Rudy Zazueta.