

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 Dressing .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 marinara 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.

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

SANDWICHES

Choice of a side: Fries, coleslaw, onion rings, sweet potatoes fries or fresh seasonal fruit.
Cup of soup, chili or side salad add 1.50

NEW Croissant Turkey Club 19

Oven roasted turkey, leaf lettuce, tomato, applewood smoked bacon, Hass avocado, cranberry aioli, Swiss cheese, baked croissant.

NEW Crab Melt 24

Crab salad, smoked bacon, Hass avocado, tomato, pepper Jack cheese, sriracha aioli, toasted sourdough.

NEW Classic Rueben 18

Thinly shaved corn beef, sauerkraut, Swiss cheese, thousand island dressing, toasted rye bread.

Classic Patty Melt 18

USDA choice beef patty, caramelized onions, Swiss cheese, thousand island dressing, toasted rye bread.

NEW Flat Iron Steak Sandwich 22

4 oz. Grilled marinated flat iron, green leaf lettuce, tomato, caramelized onions, applewood smoked bacon, sriracha aioli, toasted hoagie roll.

NEW Ahi Tuna Sandwich 17

Blackened ahi tuna, cole slaw, tomato, tartar sauce, lemon wedges, toasted brioche bun.

Tuna Melt 17

Grilled Albacore tuna salad, served on a grilled sourdough bread, tomatoes and cheddar cheese.

Deli Sandwiches 14

Leaf Lettuce, tomato and mayonnaise.

BREAD: White, wheat, rye or sourdough bread.

Choices: Turkey, tuna salad, chicken pecan salad, egg salad.

~ Toppings:

Bacon 1.50 (2 Pieces) | Avocado 2.00 | Cheese 1.50 ~

BOULEVARDS *Specialties*

NEW Monte Cristo 19

Oven roasted turkey, hardwood smoked ham, cheddar & Swiss cheese, powdered sugar, raspberry preserves.
Choice of side.

Fish & Chips 16

Three beer battered cod loins, French fries, tartar sauce and coleslaw.

~ Each additional piece 4 ~

NEW Eggplant Parmigiana 19

Chunky tomato marinara sauce, roasted zucchini and squash, mozzarella cheese, fresh basil.

~ Vegan option available ~

NEW French Quesadilla 13

Spinach herb tortilla, roasted portobello mushroom, sautéed baby spinach, brie cheese, sriracha aioli.

NEW Chicken Noodle Teriyaki Bowl 18

Marinated chicken breast, celery, carrots, red & green bell peppers, broccoli, Bermuda onions, Napa cabbage, baby corn, bok choy, garlic and ginger teriyaki glaze.

~ Substitute Shrimp 3 ~

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.

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.

Boulevards Burger 18

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

Impossible Burger 18

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

DESSERTS

NEW Key Lime Pie 8

Homemade graham cracker almond crust, lemon custard sauce, raspberry coulis.

Boulevards Bread Pudding 8

Warm orange liqueur butter sauce, caramel sauce.

~ A La Mode 9 ~

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.

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.

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