

IIB IL W IID

FINGER FOOD

- Brandade Croquettes,**
kombu remoulade 12
- Charred Shishito Peppers,**
smoked herring aioli 11
- Escargot,**
maitre d'hôtel butter, garlic, puff pastry 16

FROM THE COLD KITCHEN

- Oysters,**
golden balsamic mignonette 18
- Hamachi,** li hing pineapple,
seaweed meringue, shiso leaf 16
- Shrimp Cocktail,** horseradish panna cotta,
spicy tomato gastrique, lemon confit 19

ON A SOURDOUGH "SHINGLE"

- King Crab & Avocado,** green papaya
salad, watermelon radish, opal basil 16
- Vine Ripe Tomato,**
burrata, basil seeds, pickled shallots 14
- Steak Tartare,**
bone marrow butter, Sriracha aioli 18

Divide & Conquer

SALADS

- Baby Kale,** pickled fennel, brandy apple sunchoke purée,
spiced pumpkin seeds, sunchoke chip 12
- Caesar,**
parmesan dressing, house croutons 13
- Salt Roasted Beets,**
pearl onion, golden beet yogurt, fourme d'ambert blue cheese, dill 13

VEGETABLES

- Heirloom Cauliflower,**
lampang sauce, honey yogurt 12
- Brussels Sprouts,**
red pepper coulis, guanciale, one-hour egg 13
- Fall Piccata,**
oven roasted seasonal vegetables, lemon, garlic, capers 13

HOUSEMADE PASTAS

- Dumplings,** pork & seafood white XO, hearts of palm,
mushroom conserva, arima sansho, black chili sauce 17
- Cacio e Pepe,**
parmesan, black pepper 16
- Squid Ink Cavatelli,**
dungeness crab, sweet corn succotash, parsnip purée 21

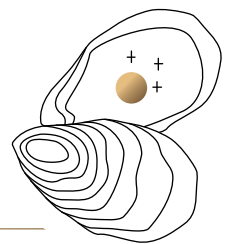
Seafood Tower — 145

lobster, king crab, jumbo shrimp, oysters

Caviar Service

Proudly serving Petrossian Caviar

- Daurenki — 95
- Tsar Imperial Baika — 165
- Special Reserve Shassetra — 220



SEAFOOD

- Mussels,**
wild boar chorizo, white ale, calabrese chili oil, thyme 19
- Octopus,**
shaved vegetables, edamame hummus, herbal vinaigrette 21
- Dayboat Scallops,**
white corn grits, pine nut vinaigrette, crispy leeks 26

MEAT & GAME

- Bone-In Pork Chop,**
Carolina Gold rice pilaf, fennel jam, la saba, smoked ham hock jus 26
- Roasted Duck Breast,**
warm grains, chou farci, charred spring onion, port-fig reduction 29
- Herb Crusted Lamb Chops,**
wild mushroom & potato hash, baby mint, lamb jus 32



Butcher's Corner

Proudly serving Creekstone Farm's
USDA Certified Black Angus Beef

12oz Filet Mignon — 59
Butcher's Center-Cut

22oz Bone-In Ribeye — 66
21-Day Dry-Aged

32oz Bone-In Porterhouse — 98
60-Day Dry-Aged

LUXE UPGRADES

Wild Mushrooms — 10 | Potatoes Au Gratin — 10

Whole Roasted Fish — 56

fish of the day, saffron Israeli couscous,
spring vegetables, chimichurri

Flying Solo (or not)

- Vegetable Risotto,**
Carolina Gold rice, maitake mushrooms, pickled carrots, cashew butter, black truffle 24
- Salmon,**
parisian gnocchi, golden tomato beurre blanc, english peas, pickled baby carrots 32
- Halibut,**
kimchi consommé, baby bok choy, umami butter crouton 36
- Organic Half Chicken,**
herb spätzle, oyster mushrooms, cashews, Hunter's Sauce 28
- BLVD Burger De Luxe,**
cheddar cheese, pickles, house dressing, hand-cut fries 18
- Short Rib,**
cabernet, creamed potato, apple, horseradish root, onion ring 34
- "Minute Steak" & Potatoes,**
8oz New York strip, french onion potato, truffle foie gras butter, sauce bordelaise 38

Please be advised that consuming raw or undercooked food may increase your risk of foodborne illness.
Please be advised that a 20% service charge will automatically be applied to parties of 6 or more.

Wine By The Glass

CHAMPAGNE & SPARKLING

- Pierre Sparr**, Crémant d'Alsace, Brut Réserve, Alsace, France, NV 14
Raventos i Blanc, "De Nit", Reserva Rosado, Catalunya, Spain, 2016 16
Lanson, "White Label", Sec, Champagne, France, NV 25

SAUVIGNON BLANC

- Craggy Range**, "Te Muna", Sauvignon Blanc, Martinborough, New Zealand, 2017 15
Domaine Claude Riffault, "Les Chasseignes", Sancerre, France, 2016 16

CHARDONNAY

- Aviary**, Chardonnay, Napa Valley, California, 2015 15
Olivier Leflaive, Rully 1er Cru, Grand Vin De Bourgogne, France, 2015 23

OTHER WHITES

- Brooks Winery**, Pinot Blanc, Willamette Valley, Oregon, 2017 12
Max Ferdinand Richter, Riesling Kabinett, Mosel, Germany, 2016 14

ROSÉ

- Copain**, "Tres Ensemble", Rosé of Pinot Noir, Anderson Valley, California, 2016 . . . 12
AIX, Rosé, Cotes de Provence, France, 2017 13

PINOT NOIR

- Ransom**, "Selection", Pinot Noir, Eola-Amity Hills, Oregon, 2013 16
Thomas Fogarty, Pinot Noir, Santa Cruz Mountains, California, 2014 18

CABERNET SAUVIGNON

- Ground Effect**, Santa Ynez Valley, California, 2016 15
Stonestreet, Cabernet Sauvignon, Alexander Valley, California, 2015 22

OTHER REDS

- Sans Liege**, "The Offering", GSM, Santa Barbara County, California, 2015 15
Jean Foillard, Gamay, Beaujolais-Villages, 2016 16
Château de Lescours, Saint-Émilion Grand Cru, Bordeaux, France, 2014 22

CORAVIN SELECTIONS (3oz/6oz)

- Jarvis**, Chardonnay, Finch Hollow, Napa Valley, California, 2014 28/56
La Jota, Cabernet Franc, Howell Mountain, California, 2014 24/48
Lokoya, Cabernet Sauvignon, Mt Veeder, California, 2012 69/138

Draft

- Ruby's Tears**, Hibiscus Sour, Marz Brewing, Chicago, Illinois 8
Apex Predator, Saison, Off Color Brewing, Chicago, Illinois 8
Lizard King, Pale Ale, Pipeworks Brewing, Chicago, Illinois 9
Gone Away, IPA, Half Acre Brewing, Chicago, Illinois 8
Marzilla, Vanilla Stout, Marz Brewing, Chicago, Illinois 9
Rotating Draft, Marz Brewing, Chicago, Illinois 9

Cocktails

14

The Sparkling Queen

Citrus Infused CH Distillery Vodka, Dimi, Rhubarb, Lemon, Sparkling Wine

Hollywood Highball

Wheatly Vodka, Peychauds Aperitivo, Pineapple & Orange Shrub, Basil, Honey

Peggy Sue

Fords Gin, Dolin Genepy le Chamois, Snap Pea, Cucumber, Lime, Mint, BBQ Aroma

Hula Hoop

La Caravedo Pisco, Leblon, Fernet Branca, Chicha Morada, Lime, Cola Bitters

High Society

Lunazul Tequila, Priqly Pear Liqueur, Kiwi, Matcha, Lavender Bitters, Absinthe Spritz

Smoke & Mirrors

Banhez Mezcal, Lillet Blanc, Italicus

Stranger in Paradise

Mount Gay Black Barrel Rum, Lingonberry, Ginger, Lime

BLVDier

Old Forester Bourbon, Aperol, Bigallet China-China Amaro

Casual Friday

Elijah Craig Bourbon, Red Bell Pepper, Agave, Lemon

Coco Chanel

Rittenhouse Rye, Averna, Benedictine, Salted Coconut

NON-ALCOHOLIC BEVERAGES

Garden of Allah — 12

Seedlip Garden, Watermelon, Yuzu, Honey

Hey Mr. Wilson — 12

Orange & Vanilla Cordial, Lemon, Housemade Grenadine, Soda

Bar Snacks — 12

Warm Olives, Crispy Chickpeas & Truffle Marcona Almonds

Bottled

- Outcider**, 2 Towns, Corvallis, Oregon 7
Miller Lite, Milwaukee, Wisconsin 6
Bud Light, St. Louis, Missouri 6
Coors Banquet, Golden, Colorado 6
Stella Artois, Leuven, Belgium 7
Blue Moon, Golden, Colorado 7