

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

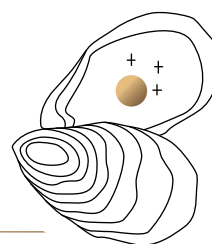
Seafood Tower — 145

lobster, king crab, jumbo shrimp, oysters

Caviar Service

Proudly serving Petrossian Caviar

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

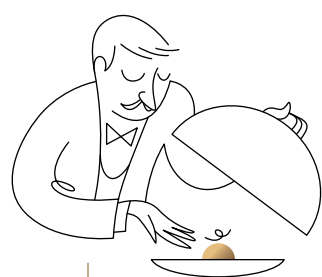


SEAFOOD

- 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, "Black Label", Grand Cru Brut, Champagne, France, NV 25
Krug, "Grand Cuvée 163rd Ème Édition", Brut, Champagne, France, NV 40

SAUVIGNON BLANC

- Craggy Range**, "Te Muna", Sauvignon Blanc, Martinborough, New Zealand, 2018 15
Francois Le Saint, "Silex", Sauvignon Blanc, Sancerre, France, 2016 16

CHARDONNAY

- Aviary**, Chardonnay, Napa Valley, California, 2015 15
Château de la Créé, "Les Tourelles", Montagny 1er Cru, Burgundy, France, 2016 20

OTHER WHITES

- Meinklang**, Grüner Veltliner, Burgenland, Austria, 2017 14
Beatrice & Pascal Lambert, Chinon Blanc, Loire Valley, France 2017 13
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

- Argyle**, Pinot Noir, Willamette Valley, Oregon, 2016 16
Thomas Fogarty, Pinot Noir, Santa Cruz Mountains, California, 2014 18

CABERNET SAUVIGNON

- Ground Effect**, Cabernet Sauvignon 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
Château de Lescours, Saint-Émilion Grand Cru, Bordeaux, France, 2015 23

CORAVIN SELECTIONS (3oz/6oz)

- La Jota**, Cabernet Franc, Howell Mountain, California, 2014 24/48
Lokoya, Cabernet Sauvignon, Mt Veeder, California, 2012 69/138

Draft

- 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
Maduro, Brown Ale, Cigar City Brewing, Tampa, Florida 8
Hunter Vanilla, Vanilla Milk Stout, 18th Street Brewery, Hammond, Indiana 9
Rotating Draft, Marz Brewing, Chicago, Illinois 9

Cocktails

BLVD ICONS — 14

The Champagne Cocktail

Wheatly Vodka, Bergamont Infused Peychaud's Aperitivo, Lemon, Sparkling Wine

Vesper's Nightcap

Ford's Gin, Wheatly Vodka, Chamomile Infused Lilet Blanc, Orange Bitters

The Caribe Welcome

Cane Run Rum, Plantation Dark Rum, Rothman Spiced Apricot, Coco Lopez, Corrected Pineapple

BLVDier

Elijah Craig Bourbon, Peychaud's Aperitivo, Sweet Vermouth, St. George Nola Coffee Liqueur

The Dirty Martini

Olive Oil Washed Wheatly Vodka, Castelvetro Olive Infused Vermouth, Blue Cheese Olives, Olive Oil, Olive Juice

RETRO, REIMAGINED — 14

Winter Breeze

CH Distilling Vodka, Benedictine, H by Hine Cognac, Cranberry, Vanilla, Lime

Chateau Marmont

Ford's Gin, St. George Spiced Pear, Averna, Honey, Sage, Lemon

Pilsen Paloma

Lunazul Blanco Tequila, Aperol, Jeppson's Malort, Passionfruit, Lime, Mexican Squirt

JFK to LAX

Rittenhouse Rye, Peppercorn, Dubonett Rouge Meringue, Lemon

NON-ALCOHOLIC BEVERAGES — 12

Easy on the Eyes

Seedlip Grove, Carrot Juice, Ginger, Maple, Black Walnut Bitters

Coffee After Midnight

Seedlip Spice, Cold Brew Coffee, Espresso, Pecan Milk

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