

IIB IL W IID

STARTERS

- Bread & Butter**, grilled bread, bone marrow butter 7
- Oysters**, golden balsamic mignonette, house cocktail sauce 19
- Ahi Tuna**, pickled watermelon rind, pistachio dukkah, cucumber, watermelon gazpacho. 18
- Shrimp Cocktail**, horseradish panna cotta, spicy tomato gastrique, lemon confit 19
- Escargot**, bone marrow butter, puff pastry 18
- Heirloom Tomato**, chickpea tofu, yuzu kosho, shiso leaf, seeded cracker 15
- Pâté**, duck liver and foie butter, elderflower gelée, lingonberry shrub 16
- Steak Tartare**, Sriracha aioli, fresh and cured egg yolk, fine herb 19
- Octopus**, shaved vegetables, edamame hummus, herbal vinaigrette, chili oil 21
- Mussels**, coconut green curry, togarashi, rice cracker 20

SALADS

- Baby Greens**, escabeche, torn herbs, kombucha vinaigrette 12
- Caesar**, grilled gem lettuce, tomatillo cheese, house croutons, bonito caesar dressing 13
- Salt Roasted Beets**, pearl onion, golden beet yogurt, fourme d'ambert blue cheese, dill 14

HOUSEMADE PASTAS

- Cacio e Pepe**, parmesan, black pepper | Carbonara upgrade (+4) 16
- Pappardelle**, lamb merguez ragu, burrata, shiso leaf 17
- Short Rib Dumplings**, goat cheese, beet tartare, porcini brodo, black truffle 23

Seafood Tower

lobster, king crab, jumbo shrimp, oysters — 165

Alaskan King Crab

half pound — 34 | full pound — 68

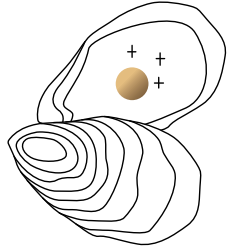
Caviar Service

Proudly serving Petrossian Caviar

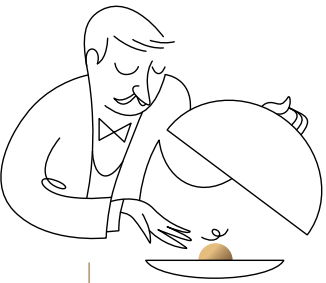
Daurenki — 95

Tsar Imperial Baika — 165

Special Reserve Shassetra — 220



Butcher's Block



8oz Filet Mignon — 48
Butcher's Petite-Cut
Creekstone Farms, NJ

10oz Filet Mignon — 59
Butcher's Center-Cut
Creekstone Farms, NJ

16oz Bone-In New York Strip — 56
60-Day Dry-Aged
Slagel Family Farm, IL

22oz Bone-In Ribeye — 68
Pat LaFrieda, 21-Day Dry-Aged
Creekstone Farms, NJ

32oz Bone-In Porterhouse — 115
Pat LaFrieda, 60-Day Dry-Aged
Creekstone Farms, NJ

16oz Bone-In Pork Chop — 36
Butcher's Single Cut
Slagel Family Farm, IL

Au Poivre — 4 | Béarnaise — 4 | Bordelaise — 4 | Chimichurri — 4 | Blue Cheese — 5
Truffle Foie Gras Butter — 11 | Black Truffle (3g) — MP | Grilled King Crab Leg — 20

LUXE UPGRADES

MAINS

- Vegetable Risotto**, Carolina Gold rice, maitake mushrooms, pickled vegetables, cashew butter, black truffle 24
- Cauliflower Steak**, smoked french green lentils, curry beurre fondue, finger lime 26
- Dayboat Scallops**, white corn grits, pine nut vinaigrette, crispy leeks 32
- King Salmon**, parisian gnocchi, golden tomato beurre blanc, english peas, pickled baby carrots 36
- Whole Rainbow Trout**, grilled fennel and radicchio salad, asparagus, chimichurri, charred lemon 34
- Chicken Moutarde**, spring vegetables, brandy-mustard sauce, ciabatta 28
- BLVD Burger De Luxe**, cheddar cheese, pickles, house dressing | add thick-cut bacon (+5) 18
- Grilled Lamb Chops**, mixed mushrooms, confit marble potatoes, marinated tomato 48

SIDES

- Grilled Vegetables**, whipped goat cheese, chimichurri 11
- Brussels Sprouts**, red pepper coulis, guanciale, one-hour egg 13
- Smoked Lentils**, spring vegetables, fine herb 11
- Mixed Mushrooms**, chef's daily selection 13
- Hand-Cut Fries**, garlic aioli 7
- Creamed Potato**, gruyere cheese, chive 9

Hosting an Event?

Ask your server for more details about our private event offerings.

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 166th 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, Loire Valley, France, 2017 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
Max Ferdinand Richter, Riesling Kabinett, Mosel, Germany, 2017 14

ROSÉ

- Copain**, "Tres Ensemble", Rosé of Pinot Noir, Anderson Valley, California, 2017 . . . 13
AIX, Rosé, Cotes de Provence, Loire Valley, France, 2018 14

PINOT NOIR

- Argyle**, Pinot Noir, Willamette Valley, Oregon, 2017 16
Thomas Fogarty, Pinot Noir, Santa Cruz Mountains, California, 2014 18

CABERNET SAUVIGNON

- Ground Effect**, Cabernet Sauvignon Santa Ynez Valley, California, 2017 15
Stonestreet, Cabernet Sauvignon, Alexander Valley, California, 2015 25

OTHER REDS

- Alpasió**, "Reserve Selection" Malbec, Mendoza, Argentina, MV 14
Sans Liege, "The Offering", GSM, Santa Barbara County, California, 2016 15
Château de Lescours, Saint-Émilion Grand Cru, Bordeaux, France, 2015 23

CORAVIN SELECTIONS (3oz/6oz)

- Maison Deux Montille**, "Soeur Frere Les Coeres", Montagny 1er Cru, Burgundy, France, 2008 20/40
Harlan Estate, "The Mascot", Cabernet Sauvignon, Napa Valley, California, 2013 40/80

Draft

- Bubbly Kriek**, Cherry Berliner Weisse, Marz Brewing, Chicago, Illinois 9
Apex Predator, Saison, Off Color Brewing, Chicago, Illinois 8
Lizard King, Pale Ale, Pipeworks Brewing, Chicago, Illinois 9
Bodem, IPA, Half Acre Brewing, Chicago, Illinois 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

Brokers 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

Kara's Martini

Olive Oil Washed Wheatly Vodka, Castelvetrano Olive Infused Vermouth, Three Types of Olives

RETRO, REIMAGINED — 14

Winter Breeze

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

Chateau Marmont

Brokers 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, Dubonnet 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

- Outsider**, 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