

IIB IL W IID

STARTERS

- Bread & Butter**, grilled bread, bone marrow butter 8
- Oysters**, golden balsamic mignonette, house cocktail sauce 21
- Ahi Tuna**, pickled watermelon rind, pistachio dukkah, cucumber, watermelon gazpacho. 18
- Shrimp Cocktail**, horseradish panna cotta, spicy tomato gastrique, lemon confit 21
- Escargot**, bone marrow butter, puff pastry 18
- Heirloom Tomato**, chickpea tofu, yuzu kosho, shiso leaf, seeded cracker, crispy chickpeas 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**, baby gem lettuce, tomo 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 24

Seafood Tower

lobster, king crab, jumbo shrimp, oysters — 145

Alaskan King Crab

half pound — 36 | full pound — 72

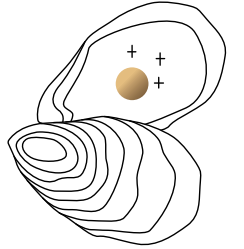
Caviar Service

Proudly serving Petrossian Caviar

Daurenki — 95

Tsar Imperial Baika — 165

Special Reserve Shassetra — 220



Butcher's Block

8oz Filet Mignon — 51
Butcher's Petite-Cut
Allen Brothers, IL

10oz Filet Mignon — 62
Butcher's Center-Cut
Allen Brothers, IL

16oz Bone-In New York Strip — 59
20-Day Dry-Aged
Slagel Family Farm, IL

22oz Bone-In Ribeye — 72
Pat LaFrieda, 21-Day Dry-Aged
Creekstone Farms, NJ

4oz A-5 Wagyu — 95
Block-Cut Striploin
Miyazaki Prefecture, Japan

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 — 36

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 Steak Burger**, cheddar cheese, pickles, house dressing, sesame seed bun | add thick-cut bacon (+5) 18
- Grilled Lamb Chops**, mixed mushrooms, confit marble potatoes, marinated tomato 49

SIDES

- Grilled Corn & Crab**, corn pudding, charred scallions, cotija cheese 15
- 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 8
- Creamed Potato**, gruyere cheese, chive 9

Hosting an Event?

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