

IIB IL W IID

STARTERS

Bread & Butter , grilled bread, bone marrow butter	8
Baby Carrots , maple glazed, tzatziki, pomegranate	13
Oysters* , golden balsamic mignonette, house cocktail sauce	21
Crudo* , hamachi, plum, pickled shallot, shiso leaf	16
Shrimp Cocktail , horseradish panna cotta, spicy tomato gastrique, lemon confit	21
Escargot , bone marrow butter, puff pastry	18
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
Clams , fennel cream, absinthe, chili oil, grilled bread	24

SALADS

Baby Greens , winter citrus, herb goat cheese, candied pecans, 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

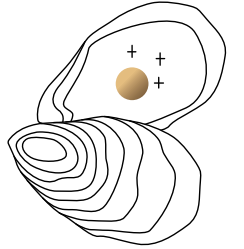
Alaskan King Crab


half pound — 36 | full pound — 72

Caviar Service

Proudly serving Regalis Caviar

- Black Kaluga* — 85
- Golden Osetra* — 145
- Grandeur* — 185





Butcher's Block

<p>8oz Filet Mignon* — 51 Butcher's Petite-Cut Allen Brothers, IL</p> <p>10oz Filet Mignon* — 62 Butcher's Center-Cut Allen Brothers, IL</p>	<p>16oz Bone-In New York Strip* — 59 20-Day Dry-Aged Slagel Family Farm, IL</p> <p>20oz Bone-In Ribeye* — 72 Pat LaFrieda, 21-Day Dry-Aged Creekstone Farms, NJ</p>	<p>4oz A-5 Wagyu* — 95 Block-Cut Striploin Miyazaki Prefecture, Japan</p> <p>Steak Frites* — 36 10oz Prime Bavette, Hand-Cut Fries, Bone Marrow Butter</p>
--	---	--

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
Dayboat Scallops* , white corn grits, pine nut vinaigrette, crispy leeks	32
King Salmon* , golden tomato beurre blanc, seasonal vegetables, sunchoke chips	36
Whole Rainbow Trout* , grilled fennel and radicchio salad, broccolini, chimichurri, charred lemon	34
Duck Confit , sweet potato, sprouted lentils, pine nut, cotija, cranberry duck jus	34
Organic Half Chicken , marble potatoes, seasonal vegetables, truffle chicken jus	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, chimichurri	49

SIDES

Grilled Corn & Crab , corn pudding, charred scallions, cotija cheese	15
Brussels Sprouts , red pepper coulis, guanciale, one-hour egg	13
Roasted Cauliflower , chimichurri	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.

Wine By The Glass

CHAMPAGNE & SPARKLING

Pierre Sparr , Crémant d'Alsace, Brut Réserve, Alsace, France, NV	15
Raventos i Blanc , "De Nit", Reserva Rosado, Catalunya, Spain, 2017	17
Moët & Chandon , Imperial Reserve, Brut, Champagne, France, NV	25
Charles Heidsieck , Vintage Brut, Champagne, France, 2005	35

SAUVIGNON BLANC

Craggy Range , "Te Muna", Sauvignon Blanc, Martinborough, New Zealand, 2019	15
Francois Le Saint , "Silex", Sauvignon Blanc, Sancerre, Loire Valley, France, 2018	17

CHARDONNAY

Freemark Abbey , Chardonnay, Napa Valley, California, 2017	16
Château de la Créé , "Les Tourelles", Montagny 1er Cru, Burgundy, France, 2017	20

OTHER WHITES

Sohm & Kracher , Grüner Veltliner, Niederösterreich, Austria, 2017	15
Max Ferdinand Richter , Riesling Kabinett, Mosel, Germany, 2017	14

ROSÉ

AIX , Rosé, Cotes de Provence, Loire Valley, France, 2018	14
--	----

PINOT NOIR

Argyle , Pinot Noir, Willamette Valley, Oregon, 2018	16
Thomas Fogarty , Pinot Noir, Santa Cruz Mountains, California, 2014	19

CABERNET SAUVIGNON

Four Vines , "The Kinker", Cabernet Sauvignon, Paso Robles, California, 2017	17
Stonestreet , Cabernet Sauvignon, Alexander Valley, California, 2016	25

OTHER REDS

Ridge , "Three Valleys", Zinfandel Blend, Sonoma County, California, 2017	18
La Rioja Alta , "Viña Ardanza", Reserva, Rioja, Spain, 2009	20
Franco Molino , "Cascina Rocca", Barolo, Piedmont, Italy, 2015	20

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

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
Tripel , Belgian Abbey Ale, Une Annee, Niles, Illinois	9
Hunter , Vanilla Milk Stout, 18th Street Brewery, Hammond, Indiana	9
Rotating Draft , Seasonal Rotation of Local Craft Beer	9

Cocktails

BLVD ICONS

The Champagne Cocktail — 14
Wheatly Vodka, Bergamont Infused Peychaud's Aperitivo, Lemon, Sparkling Wine
Pilsen Paloma — 14
Lunaazul Blanco, Jeppson's Malort, Aperol, Passionfruit, Squirt Soda
The Caribe Welcome — 15
Cane Run Rum, Plantation Dark Rum, Rothman Spiced Apricot, Coco Lopez, Corrected Pineapple
BLVDier — 16
Elijah Craig Bourbon, Peychaud's Aperitivo, Sweet Vermouth, St. George Nola Coffee Liqueur
Kara's Martini — 14
Olive Oil Washed Wheatly Vodka, Castelvetro Olive Infused Vermouth, Three Types of Olives

RETRO, REIMAGINED

Silent Spring — 14
CH Distilling Vodka, Pur Likor Spiced Blood Orange, White Cranberry, Lime
Chateau Marmont — 15
Broker's Gin, St. George Spiced Pear, Averna, Lemon, Honey, Sage
The Alfred — 14
Glenmorangie 10yr, Ginger Honey, Black Walnut Bitters, Lemon, Soda
JFK to LAX — 15
Rittenhouse Rye, Peppercorn, Dubonnet Rouge Meringue, Lemon

NON-ALCOHOLIC BEVERAGES

The Champion — 12
Seedlip Grove, Pear, Ginger, Lime, Egg White
The Hyacinth — 13
Seedlip Garden, Green Cardamom, Grapefruit, Cucumber, Basil, Aquafaba

Bar Snacks — 12

Warm Olives, Crispy Chickpeas & Truffle Marcona Almonds

Bottled

Right Bee , Dry Cider, Chicago, Illinois	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