

# IIB IL W IID

— STEAKHOUSE —

## STARTERS

- Oysters\***, golden balsamic mignonette, house cocktail sauce . . . . . 3.50ea
- 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
- Crab Cake**, remoulade, parsley salad, grilled lemon . . . . . 22
- Steak Tartare\***, Sriracha aioli, fresh and cured egg yolk, fine herb . . . . . 18
- Octopus**, shaved vegetables, edamame hummus, herbal vinaigrette, chili oil . . . . . 21
- Clams**, fennel cream, absinthe, chili oil, honey oat bread . . . . . 24

## SOUPS & SALADS

- Baby Greens Salad**, seasonal citrus, herb goat cheese, candied pecans, kombucha vinaigrette . . . 12
- Caesar Salad**, baby gem lettuce, tomo cheese, house croutons, bonito caesar dressing . . . . 13
- Wedge Salad**, maple bacon, red onion relish, blue cheese, herb ranch dressing . . . . . 14

- Salt Roasted Beets**, pearl onion, golden beet yogurt, fourme d'ambert blue cheese, dill . . . . . 14
- Onion Soup Fondue**, caramelized onion, veal stock, gruyere cheese, crostini . . . . . 12
- Lobster Bisque**, sweet sherry cream, puff pastry, fine herb . . . . . 13

*Seafood Tower*  
lobster, king crab, jumbo shrimp, oysters\*  
half tower — 80 | full tower — 160

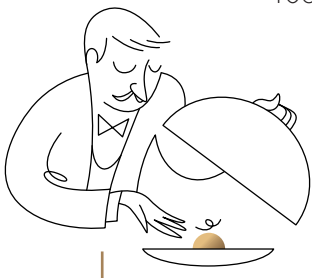
*Alaskan King Crab*  
half pound — 38 | full pound — 76

*Caviar Service*  
Proudly serving Regalis Caviar

- Black Kaluga\* — 85
- Golden Osetra\* — 145
- Grandeur\* — 195



## Butcher's Block



- Steak Frites\*** — 36  
10oz Prime Bavette, Hand-Cut Fries,  
Bone Marrow Butter
- 8oz Filet Mignon\*** — 52  
Butcher's Petite-Cut  
Allen Brothers, IL
- 10oz Filet Mignon\*** — 62  
Butcher's Center-Cut  
Allen Brothers, IL

- 14oz Bone-In Filet Mignon\*** — 68  
Butcher's Center-Cut  
Allen Brothers, IL
- 16oz Bone-In New York Strip\*** — 59  
20-Day Dry-Aged  
Slagel Family Farm, IL
- 20oz Bone-In Ribeye\*** — 72  
Pat LaFrieda, 21-Day Dry-Aged  
Creekstone Farms, NJ

- 32oz Porterhouse\*** — 125  
Butcher's Signature Cut  
Allen Brothers, IL
- 4oz A-5 Wagyu\*** — 95  
Block-Cut Striploin  
Miyazaki Prefecture, Japan

**SURF & TURF**  
Grilled King Crab Leg — 38  
Butter Poached Lobster Tail — 46

### LUXE UPGRADES

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

## 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 Branzino\***, petite parsley salad, chimichurri, grilled lemon . . . . . 54
- Organic Half Chicken\***, seasonal vegetables, marble potatoes, truffle chicken jus . . . . . 34
- BLVD Steak Burger\***, cheddar cheese, pickles, house dressing, sesame seed bun, hand-cut fries | thick-cut bacon (+5) . . . . 21
- Short Ribs\***, cabernet, creamed potato, green apple, horseradish root, onion ring . . . . . 36
- Grilled Lamb Chops\***, mixed mushrooms, marble potatoes, marinated tomato, chimichurri . . . . . 52

## SIDES

- GRILLED ASPARAGUS, béarnaise . . . . . 12
- CREAMED SPINACH ROCKEFELLER, crispy bacon . 12
- BRUSSELS SPROUTS, lamb pancetta, 1-hour egg . . 14
- ROASTED CAULIFLOWER, chimichurri . . . . . 12
- MIXED MUSHROOMS, chef's daily selection . . . . 13
- TRUFFLE MAC & CHEESE, truffle mornay . . . . . 15
- HAND-CUT FRIES, garlic aioli . . . . . 10
- CREAMED POTATO, gruyere cheese, chives . . . . . 11
- TWICE BAKED POTATO, all the fixings . . . . . 15

## Lobster Thermidor

parmigiano bread crumb, grilled lemon — 68

# 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

## 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

- Maison Champy**, "Cuvee Edme", Bourgogne Blanc, Burgundy, France, 2016 . . . . . 17  
**Stags' Leap**, Chardonnay, Napa Valley, California, 2017 . . . . . 17

## OTHER WHITES

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

## ROSÉ

- Copain**, "Tous Ensemble", Rosé of Pinot Noir, Anderson Valley, California, 2018 . . . . . 13

## 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 . . . . . 16  
**Liparita**, Cabernet Sauvignon, Napa Valley, California, 2017 . . . . . 20

## OTHER REDS

- Bodegas Emilio Moro**, Tempranillo, Ribera Del Duero, Spain, 2017 . . . . . 18  
**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  
**Helles**, Lager, Great Central Brewing, Chicago, Illinois . . . . . 8  
**Hunter**, Vanilla Milk Stout, 18th Street Brewery, Hammond, Indiana . . . . . 9  
**Rotating Draft**, Seasonal Rotation of Local Craft Beer . . . . . 9

# Cocktails

## BLVD ICONS

- Champagne Cocktail** — 14  
Wheatly Vodka, Peychaud's Aperitivo, Dimmi, Bergamont, Lemon, Sparkling Wine
- Gimlet** — 14  
Broker's Gin, Sencha Gomme, Lime
- G&T** — 14  
Broker's Gin, Red Chard, Apple, Lavender
- BLVDier** — 18  
Basil Hayden Bourbon, Peychaud's Aperitivo, St. Geroge Nola Coffee Liqueur, Sweet Vermouth
- Old Fashioned** — 20  
Woodford Reserve Bourbon, Zucca, Molasses

## RETRO, REIMAGINED

- Pilsen Paloma** — 14  
Lunaazul Blanco, Jeppson's Malort, Aperol, Q Grapefruit, Passionfruit, Lemon
- Old Man and the Sea** — 14  
Clarified Rum Blend, Luxardo Maraschino, Lime
- Sidecar Deluxe** — 16  
Ferrand "1840" Cognac, Gran Gala, Fig Jam, Honey, Lemon
- Churchill's Breakfast** — 14  
Bank Note 5yr. Scotch, Carpano Antica, Palo Santo, Cinnamon

## SPIRIT-FREE COCKTAILS

- 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