

APPETIZERS

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| Spicy Calamari | 14 |
| Spinach & Artichoke Dip | 12 |
| Tournedos of Tenderloin | 18 |
| Shrimp Cocktail | 21 |
| Coconut Shrimp | 19 |
| Shrimp Cargo | 20 |
| Citrus Crab Cake | MP |

FOR THE TABLE

| | | | |
|---|----|--|----|
| Charcuterie and Cheese Board | 34 | Shrimp and Oyster Display | 31 |
| Chef's Selection of Cured Meats and Cheeses, House Pickled Vegetables, Assorted Mustards, Nuts and Berries. Served with Assorted Crackers and Lavash. | | Six Oysters on the Half Shell, Six Jumbo Shrimp Cocktail, Traditional Condiments | |

OYSTERS

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| Traditional Rockefeller | 19 | BBQ Crispy Oysters | 17 |
| Six Oysters Cooked on the Half Shell, Creamed Spinach, Hollandaise | | Six BBQ Spiced Oysters, Local BBQ Sauce | |
| Casino Style | 17 | Raw Oysters | Half Dozen 16 Dozen 30 |
| Six Oysters Cooked on the Half Shell, Bacon-Citrus-Jalapeño Butter | | Shallot Mignonette, Cocktail, Remoulade, Tabasco, Lemon, Crackers | |

SALADS

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| Boulevard Salad | 11 | Sheree's Wedge Salad | 12 |
| Steakhouse Salad | 12 | Tomato & Mozzarella | 14 |
| Caesar Salad | 12 | | |

TABLESIDE SOUP

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|------------------------|----|
| Truffled Mushroom Soup | 13 |
| Lobster Bisque | 15 |



BOULEVARD HAND CUT STEAKS

All Boulevard Steaks are hand cut and custom aged. Each Steak is finely seasoned with a house blend of sea salt, freshly cracked black pepper and finished with whole butter.

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|-----------|----|-----------|----|------------|----|
| Filet 6oz | 42 | Filet 8oz | 51 | Filet 12oz | 80 |
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USDA PRIME

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|-------------|----|---------------------|----|--------------------------------|----|
| Ribeye 16oz | 61 | Bone-In Ribeye 24oz | 77 | Bone-In Kansas City Strip 18oz | 57 |
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House Dry Aged Steaks Available

SAUCES & TOPPINGS

| | | | | | |
|--------------------------|----|----------------------------|---|------------------------------------|----|
| Garlic Bourbon au Poivre | 4 | Burgundy Mushroom Sauce | 4 | Blue Cheese Fromage | 6 |
| Hollandaise or Béarnaise | 4 | Sautéed Onions & Jalapeños | 4 | Oscar Asparagus, Hollandaise, Crab | 18 |
| Black Truffle Butter | 10 | Diablo Rub | 5 | Grilled Shrimp Three | 11 |

CHEF'S SELECTIONS

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| Filet Tips & Wild Mushrooms | 32 |
| Veal Demi-Glace, Whipped Potatoes | |
| Chicken Marsala | 33 |
| Mushroom Marsala, Whipped Potatoes | |
| Fettucini Alfredo | 33 |
| Blackened Chicken or Shrimp, Parmesan Cream | |
| Steak Florentine | 49 |
| 6oz Filet, Béarnaise, Creamed Spinach, Twice Baked Potato | |
| Tenderloin Medallions | 36 |
| Veal Demi-Glace, Shallot Confit, Sautéed Asparagus, Whipped Potatoes | |

SEAFOOD

| | |
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| Norwegian Salmon & Shrimp | 44 |
| Lump Crab Meat, Jumbo Shrimp, Lemon Beurre Blanc | |
| Lobster Thermidor | Market |
| Parmesan Cream Sauce, Wild Mushrooms | |
| Steak & Lobster | Market |
| Selection of Hand Cut Steak, Cold Water Lobster Tail | |
| Cold Water Lobster Tail | Market |
| Served with Clarified Butter | |

FAMILY STYLE SIDES

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|--------------------|----|---------------------------|----|----------------------------------|----|
| Parmesan Asparagus | 13 | Au Gratin Potatoes | 14 | Creamed Spinach | 13 |
| Sautéed Mushrooms | 11 | Salted Jumbo Baked Potato | 11 | White Cheddar Mac & Cheese | 12 |
| Spiced Broccolini | 13 | Herbed Salt Steak Fries | 10 | Sweet and Crispy Brussel Sprouts | 12 |
| Roasted Carrots | 11 | Twice Baked Potato | 12 | Whipped Potatoes | 11 |