

# BLVD

kitchen & bar

## appetizers

<b>BREAD SERVICE</b> variety of artisan breads, flavored butter	6
<b>EDAMAME</b> spicy soy garlic glaze	11
<b>CALAMARI</b> lemon garlic aioli, roasted peppers	13
<b>CHICKEN TENDERS</b> sweet mustard, ranch, bbq or bleu cheese dressing	12
<b>SLIDER TRIO</b> choice of burger, pulled pork, chipotle salmon burger, turkey burger or buffalo chicken slider	13
<b>BLVD WINGS</b> choice of BLVD or buffalo style with bleu cheese or ranch dressing	13
<b>BUFFALO SHRIMP</b> crispy black tiger shrimp, buffalo sauce, amablu bleu cheese	18
<b>BAKED BRIE</b> brie stuffed pastry, lingonberry preserves, asian pears, honey crostini	15
<b>BLVD CHILI SHRIMP &amp; AVOCADO SALSA</b> lemon mint creme fraiche, tortilla chips	15
<b>MUSSELS</b> garlic butter, white wine broth, served with garlic crostinis	18
<b>KING CRAB LEG</b> with garlic butter	15
<b>TUNA SASHIMI</b> sesame seared ahi tuna, asian slaw, wasabi aioli, ponzu, wasabi tobiko	18
<b>FILET MIGNON SLIDERS</b> seared tenderloin, frizzled onions, shallot herb butter	18
<b>ASIAN STICKY RIBS</b> crispy ribs, hoison sauce, asian slaw	18

## soup & salads

add chicken 6 / grilled salmon or shrimp 9 / grilled tenderloin steak 9

<b>TOMATO BASIL SOUP / SOUP OF THE DAY BISTRO</b> baby romaine, asian pears, craisins, amablu bleu cheese, candied walnuts, maple vinaigrette	4.5 / 7 9
<b>CAESAR</b> romaine, croutons, parmesan	9
<b>ICEBERG WEDGE</b> smokehouse bacon, amablu bleu cheese, heirloom cherry tomatoes, scallions, bleu cheese dressing	9
<b>BLVD CHOPPED</b> chopped greens, st. petersburg amablu bleu cheese, bacon, heirloom cherry tomatoes, mustard vinaigrette	12
<b>ROASTED BEET</b> mixed greens, roasted red beets, donnay farms organic goat cheese, pickled red onion, candied walnuts, citrus vinaigrette	13
<b>CHILI LIME CHICKEN</b> chopped greens, rotisserie chicken, jicama, carrots, tortilla, cilantro, spiced peanuts, chili lime vinaigrette	16
<b>GREEK CHICKEN</b> grilled chicken, romaine & spinach, feta cheese, red onions, kalamata olives, cucumber, garbanzo beans, pepperoncini, greek cucumber vinaigrette	18
<b>BLT QUINOA SALMON</b> grilled scottish salmon, mixed greens, heirloom cherry tomatoes, bacon, raspberry vinaigrette	18
<b>MAPLE SALMON &amp; KALE</b> maple glazed scottish salmon, fresh kale, heirloom cherry tomatoes, carrot, mandarin oranges, mandarin vinaigrette	18
<b>KING CRAB SALAD</b> Alaskan king crab, romaine, heirloom tomatoes, avocado, scallions, bacon, green goddess dressing	19

## hand stretched flatbreads

<b>BUFFALO CHICKEN</b> house buffalo, rotisserie chicken, gorgonzola cream, sliced celery, heirloom cherry tomatoes, smokehouse bacon, provolone & amablu bleu cheese	13
<b>MUSHROOM &amp; ARUGULA</b> shiitake, crimini, button oyster mushrooms, truffle cream	13
<b>ATHENIAN</b> artichoke hearts, tomato, red onion, red pepper, kalamata olive, spinach, roasted garlic, feta	13
<b>BBQ CHICKEN</b> roast chicken, red onion, white cheddar, cilantro	13
<b>MARGHERITA</b> vine ripe tomatoes, basil, whole milk mozzarella	13
<b>ITALIAN SAUSAGE</b> italian sausage, roasted fennel, red pepper & onion, heirloom cherry tomatoes, provolone cheese	13
<b>CLASSIC PEPPERONI</b> thin sliced molinari pepperoni, provolone cheese, tomato sauce, oregano, parmesan	13

# dinner

## chef's favorites

<b>BBQ RIBS</b> house smoked full rack, fries & slaw	26
<b>GRILLED SCOTTISH SALMON</b> wood fire grilled, jasmine rice pilaf, grilled asparagus, pineapple salsa, lemon & garlic oil	29
<b>JAMBALAYA</b> fresh fish, shrimp, mussels, calamari, peppers, tomato creole sauce, chorizo rice	28
<b>LOBSTER MAC &amp; CHEESE</b> cavatappi noodles, fresh lobster, tomato, green onion, three cheese cream, cornbread crumbs	26
<b>PAN SEARED CHILEAN SEA BASS</b> sautéed carrots, braised fennel, asparagus, mango beurre blanc	36
<b>BLACKENED PORK CHOP</b> roasted pineapple basmati rice, grilled asparagus, pasilla cream sauce	28

## steaks

add crab leg to any steak 15

<b>RIBEYE</b> 14 oz grilled ribeye, garlic mashed potatoes, grilled asparagus, au jus	39
<b>8 OZ FILET</b> yukon potato sauté, asparagus & house bearnaise	39
<b>11 OZ FILET</b> yukon potato sauté, asparagus & house bearnaise	45
<b>HORSERADISH FILET</b> 8 oz broiled filet, horseradish smashed yukon, port demi, horseradish cream crust, asparagus	43
<b>BLVD STEAK OSCAR</b> 8oz filet with crab meat, asparagus, smashd yukon potatoes and bearnaise	45

## friday and saturday only

<b>PRIME RIB</b> 14oz with mashed potatoes, asparagus, and au jus. <i>only available while supplies last</i>	34
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## entrées

<b>RIGATONI BOLOGNESE</b> italian sausage, tenderloin tips, roasted fennel, garlic, peppers onion, traditional bolognese sauce	24
<b>SHORT RIB FETTUCCINE</b> fettuccine noodles with braised short ribs, heirloom tomatoes, spinach, manchego cheese, fresh basil	26
<b>CLASSIC SEAFOOD CIOPPINO</b> spicy saffron tomato, mussels, shrimp, fresh ocean fish, garlic crostini	24
<b>CRAB CAKE ENTREE</b> creamy rice pilaf, asparagus, whole grain mustard cream	28
<b>1/2 ROTISSERIE CHICKEN</b> herb rotisserie, baby yukon potatoes, pearl onions, spinach, white wine cream sauce	24
<b>BRAISED BEEF SHORT RIBS</b> roasted baby carrots, grilled asparagus, and mashed potatoes	28
<b>RIBS &amp; CHICKEN</b> 1/2 bbq chicken, 1/2 rack of ribs, fries, cole slaw	28
<b>SHRIMP RISOTTO</b> arborio rice, basil, wild mushroom, asparagus, peas, heirloom tomato, arugula, shaved parmesan	28

## burgers & sandwiches

served with choice of fries or chips, sub truffle or sweet potato fries 2

<b>CRAB CAKE BLT</b> lemon garlic aioli, bibb lettuce, sliced tomato, bacon, avocado	18
<b>NATURAL TURKEY BURGER</b> ground turkey with red & green pepper, onion, butter, oats, lettuce, tomato, onion, spicy mayo	14
<b>MUSHROOM CHEESEBURGER</b> sautéed mushroom, provolone cheese, arugula	15
<b>BLVD ROYALE WITH CHEESE</b> our signature burger, stacked with white american cheese, caramelized onions, frizzled onions, sliced pickle, pretzel bun	15
<b>CLASSIC BURGER</b> add apple smoked bacon & choice of american, provolone, swiss, white cheddar, or bleu cheese, with lettuce, tomato, onion & pickle	14
<b>RIBEYE SANDWICH</b> frizzled onions, arugula, mayo, horseradish white cheddar sauce	16

## sides

<b>BLVD LOBSTER MAC &amp; CHEESE</b>	12
<b>LOCAL BRUSSELS SPROUTS</b> pancetta	11
<b>GRILLED ASPARAGUS</b>	10
<b>SEASONAL VEGETABLES</b>	9
<b>GARLIC MASHED POTATOES</b> frizzled onion, chives	6

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## whites

<b>SEVEN DAUGHTERS MOSCATO</b> france	9 / 34
<b>CHARLES &amp; CHARLES ROSE</b> columbia	9 / 34
<b>KUNG FU GIRL RIESLING</b> columbia	10 / 38
<b>THE FOUR GRACES PINOT GRIS</b> willamette valley	10 / 38
<b>LUCCIO PINOT GRIGIO</b> washington	10 / 38
<b>SANTA MARGHERITA PINOT GRIGIO</b> italy	15 / 53

## bubbles

<b>LA MARCA PROSECCO</b> italy	10 / 38
<b>MUMM NAPA</b> napa valley 187ml	10
<b>J CUVÉE</b> sonoma county	53
<b>SCHRAMSBERG BLANC DE BLANCS</b> napa valley	53
<b>VEUVE CLICQUOT</b> france	96

## chardonnay

<b>DELOACH</b> monterey	10 / 38
<b>JOEL GOTT UNOAKED</b> california	10 / 38
<b>LANDMARK "OVERLOOK"</b> sonoma	12 / 46
<b>BUEHLER</b> russian river	13 / 46
<b>AU CONTRAIRE</b> sonoma	53
<b>CAKEBREAD</b> napa valley	68

## sauvignon blanc

<b>FIRE ROAD</b> new zealand	10 / 38
<b>KIM CRAWFORD</b> marlborough	12 / 42
<b>RUTHERFORD PROVENANCE</b> napa valley	52

## mn craft beer

<b>FULTON BREWERY</b> minneapolis, mn
<b>612BREW</b> minneapolis, mn
<b>BAUHUAS BREW LABS</b> minneapolis, mn
<b>SUMMIT EPA</b> st. paul, mn
<b>BLVD AMBER</b> new ulm, mn

## craft beer

<b>NEW BELGIUM BREWING</b> colorado
<b>DESCHUTES BREWING</b> oregon
<b>HOFBRAU DUNKEL</b> germany
<b>ROTATING DRAFTS</b>
**ask your server about the rotating drafts and current styles for each brewery

## domestic / import

<b>MILLER LITE</b> wisconsin
<b>STELLA ARTOIS PALE LAGER</b> belgium

# wine

## reds

<b>CHARLES SMITH "VELVET DEVIL" MERLOT</b> washington	10 / 38
<b>COPPOLA "DIAMOND COLLECTION" CLARET</b> california	11 / 42
<b>MICHAEL DAVID "6TH SENSE" SYRAH</b> lodi	12 / 46
<b>PIATTELLI MALBEC</b> argentina	10 / 38
<b>ALAMOS SELECCION MALBEC</b> argentina	12 / 46
<b>SEGHESIO ZINFANDEL</b> sonoma	13 / 50
<b>ARGIANO "NC" ROSSO TOSCANO</b> italy	52
<b>CHAPPELLET MOUNTAIN CUVÉE</b> napa valley	56
<b>STAGS' LEAP PETITE SIRAH</b> napa valley	64

## cabernet sauvignon

<b>WILLIAM HILL</b> central coast	10 / 38
<b>MICHAEL DAVID "FREAKSHOW"</b> lodi	13 / 50
<b>JUSTIN</b> paso robles	16 / 59
<b>LOUIS MARTINI</b> alexander valley	60
<b>LADERA</b> napa valley	65
<b>JORDAN</b> alexander valley	89
<b>BRANDLIN</b> mt. veeder	102

## pinot noir

<b>MARK WEST</b> santa lucia highlands	10 / 38
<b>CALISTA</b> sonoma, mendocino, monterey	13 / 50
<b>SPELL "NICHOLE'S BLEND"</b> sonoma	16 / 59
<b>ARCHERY SUMMIT</b> willamette valley	69
<b>DOMAINE SERENE "YAMHILL CUVÉE"</b>	
<b>PINOT NOIR</b> willamette valley	80

## martinis

<b>RASPBERRY MARTINI</b> stoli razz, chambord	12
<b>GENTLEMAN'S MARTINI</b> Tito's vodka, licor 43, ginger beer	12
<b>PIN UP GIRL MARTINI</b> belvedere, blood orange liqueur, orange bitters, malbec, grapefruit, oj	12
<b>CHOCOLATE TRUFFLE MARTINI</b> stoli vanil, godiva chocolate liqueur, chambord	12

## cocktails

<b>COCONUT WHITE RUSSIAN</b> ciroc coconut, kahlua, cream	11
<b>SAZERAC</b> bulleit rye, creole bitters, pernod liqueur	12
<b>WHITE SANGRIA</b> st. germain, blood orange puree, sauvignon blanc	12
<b>WORKING TITLE MARGARITA</b> patron anejo, solerno blood orange liqueur, sweet & sour	14
<b>THE GAMBLER</b> Bulliet bourbon, Tattersall orange crema, ginger beer	12

## director's selections

<b>BLINDFOLD WHITE WINE</b> california	70	<b>STAG'S LEAP "ARTEMIS" CABERNET SAUVIGNON</b> napa valley	120
<b>DOMAINE CHANDON "ETOILE" ROSE</b> california	70	<b>SILVER OAK CABERNET SAUVIGNON</b> napa valley	185
<b>THE PRISONER RED BLEND</b> napa valley	72	<b>DOM PERIGNON</b> france	250
<b>JORDAN CHARDONNAY</b> russian river	76	<b>OPUS ONE CABERNET SAUVIGNON</b> napa valley	250
<b>ROMBAUER MERLOT</b> napa valley	78		