

# BLVD

kitchen & bar

## appetizers

<b>BREAD SERVICE</b>	6
variety of artisan breads, flavored butter	
<b>EDAMAME</b>	11
spicy soy garlic glaze	
<b>CALAMARI</b>	14
lemon garlic aioli, roasted peppers	
<b>CHICKEN TENDERS</b>	12
sweet mustard, ranch, bbq or bleu cheese dressing	
<b>SLIDER TRIO</b>	13
choice of burger, pulled pork, chipotle salmon burger, turkey burger or buffalo chicken slider	
<b>BLVD WINGS</b>	14
choice of BLVD or buffalo style with bleu cheese or ranch dressing	
<b>BUFFALO SHRIMP</b>	18
crispy black tiger shrimp, buffalo sauce, amablu bleu cheese, green onions	
<b>BAKED BRIE</b>	15
brie stuffed pastry, lingonberry preserves, asian pears, honey crostini	
<b>BLVD CHILI SHRIMP &amp; AVOCADO SALSA</b>	15
roasted corn, shrimp, lemon mint creme fraiche, tortilla chips	
<b>MUSSELS</b>	18
garlic butter, white wine broth, served with garlic crostinis	
<b>TUNA SASHIMI</b>	18
sesame seared ahi tuna, asian slaw, wasabi aioli, ponzu, wasabi tobiko	
<b>FILET MIGNON SLIDERS</b>	18
seared tenderloin, frizzled onions, shallot herb butter	
<b>ASIAN STICKY RIBS</b>	18
crispy ribs, hoisin sauce, asian slaw	

## soup & salads

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

<b>TOMATO BASIL SOUP / SOUP OF THE DAY</b>	5 / 8
<b>BISTRO</b>	9
chopped romaine, asian pears, craisins, amablu bleu cheese, candied walnuts, maple vinaigrette	
<b>CAESAR</b>	9
chopped romaine, croutons, parmesan	
<b>ICEBERG WEDGE</b>	9
smokehouse bacon, amablu bleu cheese, heirloom cherry tomatoes, scallions, bleu cheese dressing	
<b>BLVD CHOPPED</b>	12
chopped greens, amablu bleu cheese, bacon, heirloom cherry tomatoes, mustard vinaigrette	
<b>ROASTED BEET</b>	13
mixed greens, roasted red beets, donnay farms organic goat cheese, pickled red onion, candied walnuts, citrus vinaigrette	
<b>CHILI LIME CHICKEN</b>	17
chopped greens, rotisserie chicken, jicama, carrots, tortilla strips, red peppers cilantro, spiced peanuts, chili lime vinaigrette	
<b>GREEK CHICKEN</b>	18
grilled chicken, romaine & spinach, feta cheese, red onions, kalamata olives, tomatoes, cucumber, garbanzo beans, pepperoncini, greek cucumber vinaigrette	
<b>BLT QUINOA SALMON</b>	18
grilled salmon, mixed greens, heirloom cherry tomatoes, bacon, raspberry vinaigrette	

## hand stretched flatbreads

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Produce & bread sourced locally from sustainable sources when possible. BLVD is proud to serve only Certified Angus Beef.

# dinner

## chef's favorites

<b>BBQ RIBS</b>	28
house smoked full rack, fries & slaw	
<b>GRILLED SALMON</b>	30
wood fire grilled, jasmine rice pilaf, grilled asparagus, pineapple salsa, lemon garlic oil	
<b>JAMBALAYA</b>	28
fresh fish, shrimp, mussels, calamari, peppers, tomato creole sauce, chorizo rice	
<b>LOBSTER MAC &amp; CHEESE</b>	26
cavatappi noodles, fresh lobster, tomato, green onion, three cheese cream sauce, cornbread crumbs	
<b>PAN SEARED CHILEAN SEA BASS</b>	36
sautéed carrots, braised fennel, asparagus, mango beurre blanc	
<b>BLACKENED PORK CHOP</b>	29
roasted pineapple basmati rice, grilled asparagus, pasilla cream sauce	

## steaks

<b>RIBEYE</b>	39
14 oz grilled ribeye, garlic mashed potatoes, grilled asparagus, au jus	
<b>8 OZ FILET</b>	39
yukon potato sauté, asparagus & house bearnaise	
<b>11 OZ FILET</b>	45
yukon potato sauté, asparagus & house bearnaise	
<b>HORSERADISH FILET</b>	43
8 oz broiled filet, horseradish smashed yukon, port demi, horseradish cream crust, asparagus	
<b>BLVD STEAK OSCAR</b>	48
8oz filet with lobster meat, asparagus, smashed yukon potatoes and bearnaise	

## friday and saturday only

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

## entrées

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

## burgers & sandwiches

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

<b>CRAB CAKE BLT</b>	18
lemon garlic aioli, bibb lettuce, sliced tomato, bacon, avocado	
<b>NATURAL TURKEY BURGER</b>	15
ground turkey with red & green pepper, onion, butter, oats, lettuce, tomato, onion, spicy mayo	
<b>BLVD ROYALE WITH CHEESE</b>	16
two 1/4lb patties, stacked with white american cheese, caramelized onions, frizzled onions, sliced pickle, pretzel bun	
<b>CLASSIC BURGER</b>	15
add apple smoked bacon & choice of american, provolone, swiss, pepper jack, white cheddar, or bleu cheese, with lettuce, tomato, onion & pickle	
<b>RIBEYE SANDWICH</b>	16
frizzled onions, arugula, mayo, horseradish white cheddar sauce	

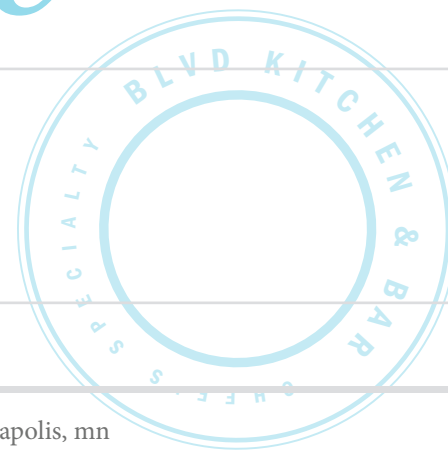
## sides

<b>BLVD LOBSTER MAC &amp; CHEESE</b>	12
<b>LOCAL BRUSSELS SPROUTS</b>	11
pancetta	
<b>GRILLED ASPARAGUS</b>	10
<b>SEASONAL VEGETABLES</b>	9
<b>GARLIC MASHED POTATOES</b>	6
frizzled onions, chives	
<b>TRUFFLE FRIES</b>	8
gorgonzola cream sauce	
<b>SWEET POTATO FRIES</b>	8
seasoned sour cream	

# BLVD

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# wine



bubbles	
<b>LA MARCA PROSECCO</b> italy	<b>10 / 38</b>
<b>MUMM NAPA</b> napa valley 187ml	<b>10</b>
<b>J CUVÉE</b> sonoma county	<b>53</b>
<b>SCHRAMSBERG BLANC DE BLANCS</b> napa valley	<b>53</b>
<b>DOMAINE CHANDON "ETOILE" ROSE</b> california	<b>70</b>
<b>VEUVE CLICQUOT</b> france	<b>96</b>
whites	
<b>SEVEN DAUGHTERS MOSCATO</b> france	<b>9 / 34</b>
<b>BARTON &amp; GUESTIER ROSE</b> france	<b>9 / 34</b>
<b>KUNG FU GIRL RIESLING</b> columbia	<b>10 / 38</b>
<b>LUCCIO PINOT GRIGIO</b> washington	<b>10 / 38</b>
<b>SANTA MARGHERITA PINOT GRIGIO</b> italy	<b>15 / 53</b>
chardonnay	
<b>JOEL GOTT UNOAKED</b> california	<b>10 / 38</b>
<b>BUEHLER</b> russian river	<b>13 / 46</b>
<b>SONOMA CUTRER</b> russian river	<b>15 / 53</b>
<b>JORDAN CHARDONNAY</b> sonoma	<b>18 / 70</b>
<b>CAKEBREAD</b> napa valley	<b>22 / 80</b>
sauvignon blanc	
<b>FIRE ROAD</b> new zealand	<b>10 / 38</b>
<b>KIM CRAWFORD</b> marlborough	<b>12 / 42</b>
reds	
<b>CHARLES SMITH "VELVET DEVIL" MERLOT</b> washington	<b>10 / 38</b>
<b>COPPOLA "DIAMOND COLLECTION" CLARET</b> california	<b>11 / 42</b>
<b>MICHAEL DAVID "6TH SENSE" SYRAH</b> lodi	<b>12 / 46</b>
<b>PIATTELLI MALBEC</b> argentina	<b>10 / 38</b>
<b>ALAMOS SELECCION MALBEC</b> argentina	<b>12 / 46</b>
<b>SEGHESSIO ZINFANDEL</b> sonoma	<b>13 / 50</b>
<b>STAGS' LEAP PETITE SIRAH</b> napa valley	<b>22 / 80</b>
<b>ROMBAUER MERLOT</b> napa valley	<b>22 / 80</b>
cabernet sauvignon	
<b>WILLIAM HILL</b> central coast	<b>10 / 38</b>
<b>MICHAEL DAVID "FREAKSHOW"</b> lodi	<b>13 / 50</b>
<b>JUSTIN</b> paso robles	<b>16 / 59</b>
<b>THE PRISONER RED BLEND</b> napa valley	<b>22 / 80</b>
<b>JORDAN</b> alexander valley	<b>24 / 89</b>
pinot noir	
<b>MARK WEST</b> santa lucia highlands	<b>10 / 38</b>
<b>SPELL "NICHOLE'S BLEND"</b> sonoma	<b>16 / 59</b>
<b>DOMAINE SERENE "YAMHILL CUVÉE"</b>	
<b>PINOT NOIR</b> willamette valley	<b>22/80</b>

mn craft beer	
<b>FULTON BREWERY</b> minneapolis, mn	
<b>612BREW</b> minneapolis, mn	
<b>BAUHAUS 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>HOFBRAUHAUS</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	
bottled beer	
<b>MICHELOB GOLDEN LIGHT</b>	
<b>BUDWEISER</b>	
<b>BUD LIGHT</b>	
<b>COORS LIGHT</b>	
<b>AMSTEL LIGHT</b>	
<b>CORONA</b>	
<b>HEINEKEN</b>	
<b>BLUE MOON</b>	
<b>LEFT HAND MILK STOUT</b>	
tall boys	
<b>BODDINGTONS</b>	
<b>GUINNESS</b>	
<b>CRISPIN</b>	
<b>SURLY FURIOUS</b>	
martinis	
<b>RASPBERRY MARTINI</b>	<b>12</b>
stoli razz, chambord	
<b>CHOCOLATE TRUFFLE MARTINI</b>	<b>12</b>
stoli vanil, godiva chocolate liqueur, chambord	
<b>PIN-UP GIRL</b>	<b>12</b>
belvedere, solerno, grapefruit juice, splash of malbec	
<b>LEMONDROP</b>	<b>12</b>
stoli citrus, tattersol orange cream, limoncello	
<b>FRENCH 75</b>	<b>12</b>
bombay sapphire gin, champagne, fresh lemon	
cocktails	
<b>COCONUT WHITE RUSSIAN</b>	<b>11</b>
ciroc coconut, kahlua, cream	
<b>SAZERAC</b>	<b>12</b>
bulleit rye, creole bitters, pernod liqueur	
<b>WHITE SANGRIA</b>	<b>12</b>
st. germain, blood orange puree, sauvignon blanc	
<b>RED SANGRIA</b>	<b>12</b>
zinfandel, chambord, pimm's, fresh fruit	
<b>WORKING TITLE MARGARITA</b>	<b>14</b>
herradura reposado, solerno blood orange liqueur, sweet & sour	
<b>THE GAMBLER</b>	<b>12</b>
bulliet bourbon, Tattersall orange crema, ginger beer	
<b>BLVD MANHATTAN</b>	<b>12</b>
woodford reserve, sweet vermouth, served up	



## director's selections

<b>STAG'S LEAP "ARTEMIS" CABERNET SAUVIGNON</b> napa valley	<b>120</b>
<b>SILVER OAK CABERNET SAUVIGNON</b> napa valley	<b>185</b>
<b>DOM PERIGNON</b> france	<b>250</b>
<b>OPUS ONE CABERNET SAUVIGNON</b> napa valley	<b>250</b>

BLVD is proud to be using the Coravin wine system. Ensuring a great glass of wine with every pour.