

BLVD

kitchen & bar

wine, beer, & specialty cocktails

bubbles

LA MARCA PROSECCO italy 10/46
 MUMM NAPA 187ml napa valley 10
 SCHARFFENBERGER ROSÉ mendocino county 18/70
 J CUVÉE sonoma county 53
 SCHRAMSBERG BLANC DE BLANCS napa valley 53
 DOMAINE CHANDON "ETOILE" ROSÉ napa/sonoma 70
 VEUVE CLICQUOT france 375ml 54
 DOM PÉRIGNON france 300
 MOËT BRUT IMPERIAL france 375ml 50

whites

SEVEN DAUGHTERS MOSCATO italy 10/38
 BLUFELD RIESLING germany 12/46
 FLEUR DE PRAIRIE ROSÉ provence 13/52
 LUCCIO PINOT GRIGIO italy 10/38
 SANTA MARGHERITA PINOT GRIGIO italy 15/53

chardonnay

HESS SHIRTAIL monterey 10/34
 BUEHLER russian river 13/46
 SONOMA CUTRER russian river 15/56
 JORDAN sonoma county 80
 CAKEBREAD napa valley 86

sauvignon blanc

JOEL GOTT california 11/42
 WHITEHAVEN marlborough 14/54

reds

EDNA VALLEY MERLOT central coast 11/42
 TERRA D'ORO ZINFANDEL amator county 11/42
 SEGHEISIO ZINFANDEL sonoma county 14/54
 TERRAZAS MALBEC mendoza 10/38
 STAGS' LEAP PETITE SYRAH napa valley 92
 ROMBAUER MERLOT napa valley 98

cabernet sauvignon

JOSH CELLARS california 11/46
 MICHAEL DAVID "FREAKSHOW" lodi 15/56
 JUSTIN paso robles 18/70
 ORIN SWIFT "8 YEARS IN THE DESERT" napa valley 24/98
 STAG'S LEAP "ARTEMIS" napa valley 140
 JORDAN alexander valley 140
 SILVER OAK napa valley 250
 OPUS ONE napa valley 450

pinot noir

CHATEAU SOUVERAIN california 11/42
 A TO Z oregon 14/52
 SPELL yorkville highlands 22/90
 DOMAINE SERENE "YAMHILL CUVÉE" willamette valley 120

ask your server about our current feature wine selections

mn craft beer/domestic/imports

612BREW minneapolis, mn
 SUMMIT EPA st.paul, mn
 MODIST BREWING minneapolis, mn
 BLVD HONEY BLONDE 612brew
 MILLER LITE wisconsin
 STELLA ARTOIS belgium

ask your server about the rotating drafts and current styles for each brewery

bottled beer

MICHELOB GOLDEN LIGHT
 MICHELOB ULTRA
 BUDWEISER
 BUD LIGHT
 COORS LIGHT
 CORONA
 HEINEKEN
 BLUE MOON
 LEFT HAND MILK STOUT

tall boys

GUINNESS
 SOCIABLE CIDER WERKS - FREEWHEELER
 SURLY FURIOUS

hard seltzer

HIGH NOON
 Flavors available black cherry, lime, peach, pineapple, grapefruit or watermelon

martinis

RASPBERRY MARTINI 12
 stoli razz, chambord
 PIN-UP GIRL 12
 stoli, solerno, grapefruit, orange, house-made sour, malbec float
 FRENCH 75 12
 bombay sapphire, champagne, lemon
 BLVD MANHATTAN 12
 woodford reserve, sweet vermouth
 BLVD COSMO 12
 stoli citrus, cointreau, cranberry, lime

cocktails

SAZERAC 12
 bulleit rye, creole bitters, pernod
 RED SANGRIA 12
 zinfandel, st. germain, mixed fruit
 WHITE SANGRIA 12
 sauvignon blanc, st. germain, pomegranate puree, mixed fruit
 BLVD MARAGARITA 14
 herradura reposado, solerno, grand marnier, house-made sour
 MOSCOW MULE 12
 ketel one, ginger beer, lime

ask your server about our rotating house made craft cocktails

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appetizers

- PULL APART BREADSMITH BREAD** 8
garlic butter, fleur de sel
- EDAMAME** 13
spicy soy garlic glaze
- TUNA SASHIMI** 18
sesame seared ahi tuna, asian slaw, wasabi aioli, ponzu, wasabi tobiko*
- CHILI SHRIMP & AVOCADO SALSA** 18
ceviche shrimp, roasted corn, red onions, green peppers, lemon mint crème fraîche, avocado, cilantro, tortilla chips
- MUSSELS** 18
garlic butter, white wine broth, crostini
- CALAMARI** 15
red & green peppers, lemon wheels, lemon garlic aioli
- JUMBO FRIED SHRIMP** 18
choice of buffalo or hoisin style
- CHICKEN TENDERS** 14
ranch, bleu cheese, buffalo, bbq, honey mustard, or sriracha
- WINGS** 14
choice of BLVD, buffalo, or dry rub jerk
- ASIAN STICKY RIBS** 18
crispy ribs, hoisin sauce, cilantro, asian slaw
- SLIDER TRIO** 14
choice of hamburger, turkey burger, salmon burger, or buffalo chicken*
sub filet mignon slider or crab cake slider 2
- FILET MIGNON SLIDERS** 18
seared tenderloin, frizzled onions, shallot herb butter*

soup TOMATO BASIL OR CHEF'S CHOICE 5/8

salad

add chicken 7 / add salmon, two shrimp skewers, ahi tuna, or tenderloin steak 10

- BISTRO** 11
chopped romaine, asian pear, raisins, amablu bleu cheese, candied walnuts, maple vinaigrette
- CAESAR** 11
chopped romaine, croutons, parmesan, caesar dressing
- ROASTED BEET** 14
mixed greens, roasted red & golden beets, goat cheese, pickled red onions, candied walnuts, citrus vinaigrette
- CHICKEN CHOPPED** 20
chopped greens, grilled chicken breast, amablu bleu cheese, bacon, heirloom tomatoes, mustard vinaigrette
- CHILI LIME CHICKEN** 17
chopped greens, rotisserie chicken, jicama, carrots, red peppers, spiced peanuts, tortilla strips, cilantro, chili lime vinaigrette
- GREEK CHICKEN** 20
romaine & spinach, grilled chicken, feta, tomatoes, red onions, kalamata olives, cucumbers, garbanzo beans, artichokes, pepperoncini, cucumber vinaigrette
- ASIAN TUNA** 22
watercress & spinach, sesame crusted ahi tuna, soba noodles, carrots, red peppers, radish, edamame, scallions, wasabi soy vinaigrette*
- BLACKENED SALMON SALAD** 22
blackened salmon, chopped greens, tomatoes, avocado, red pepper, green onion, corn, cilantro, queso fresco, cornbread croutons, avocado green goddess dressing*
- STEAKHOUSE ICEBERG WEDGE** 22
iceberg lettuce, grilled tenderloin steak, bacon, amablu bleu cheese, heirloom tomatoes, scallions, bleu cheese dressing*

flatbreads

- MARGHERITA** 14
heirloom tomatoes, mozzarella, basil
- MUSHROOM & ARUGULA** 16
shiitake, crimini, button, & oyster mushrooms, gorgonzola cream sauce, provolone, arugula
- PROSCIUTTO & PEAR** 18
shaved prosciutto, sliced pear, boursin cheese, cheddar cheese, caramelized onions, pine nuts, arugula, balsamic reduction
- BBQ CHICKEN** 15
rotisserie chicken, bbq sauce, white cheddar, red onion, cilantro
- PEPPERONI & SAUSAGE** 16
molinari pepperoni, italian sausage, tomato sauce, provolone, chives

dinner

seafood entrées

- VEGETABLE RISOTTO** 28
arborio rice, wild mushrooms, asparagus, peas, heirloom tomatoes, arugula, basil, parmesan
- FISH & CHIPS** 28
beer battered whitefish, lemon garlic aioli
- LOBSTER MAC & CHEESE** 28
cavatappi pasta, lobster meat, three cheese cream sauce, tomatoes, green onions, breadcrumbs
- SEAFOOD PAELLA** 34
shrimp, salmon, sea bass, calamari, mussels, spanish chorizo, saffron risotto, red peppers, peas, parsley
- SEAFOOD CIOPPINO** 30
spicy saffron tomato broth, mussels, shrimp, ocean fish, garlic crostini
- GRILLED SALMON** 33
grilled salmon, basmati rice, asparagus, pineapple salsa, lemon garlic oil*
- CHILEAN SEA BASS** 38
pan-seared chilean seabass, sautéed carrots & fennel, asparagus, mango beurre blanc, blood orange reduction

pork, poultry, & steaks

- 1/2 ROTISSERIE CHICKEN** 29
herb rotisserie chicken, garlic butter sauce, mashed potatoes, roasted vegetables
- BBQ CHICKEN DINNER** 29
half bbq chicken, baked mac & cheese, cornbread, coleslaw
- BBQ RIBS** 29
full rack, fries, & coleslaw
- RIGATONI BOLOGNESE** 28
rigatoni pasta, italian sausage, tenderloin tips, fennel, garlic, red & green peppers, onions, traditional bolognese sauce
- BLACKENED PORK CHOP** 32
woodfire grilled pork chop, basmati rice, asparagus, pasilla cream sauce, pineapple salsa*
- RIBEYE** 43
14oz ribeye, garlic mashed potatoes, asparagus, au jus*
- FILET MIGNON 8oz** 42 / **11oz** 49
add blue cheese or horseradish crust for 4 | oscar style 9 | shrimp scampi 9
served with yukon potatoes, asparagus, bearnaise*
- 14oz PRIME RIB** 36 (*available Friday & Saturday only, while supplies last*)
garlic mashed potatoes, asparagus, au jus*

burgers & sandwiches

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

- BLVD ROYALE WITH CHEESE** 18
two ¼ lb patties, white american cheese, frizzled & caramelized onions, pickle, pretzel bun
- CLASSIC BURGER** 16
add bacon, choice of white american, white cheddar, provolone, pepperjack, swiss, or bleu cheese, with lettuce, tomato, onion, & pickle*
- RIBEYE SANDWICH** 18
shaved ribeye, frizzled onions, arugula, mayo, white cheddar horseradish sauce, hoagie bun
- TURKEY BURGER** 16
ground turkey patty, lettuce, tomato, onion, spicy mayo
- CRAB CAKE BLT** 18
jumbo lump crab cake, avocado, bacon, lettuce, tomato, lemon garlic aioli

a la carte sides

- LOBSTER MAC & CHEESE** 14
- BRUSSELS SPROUTS** pancetta 12
- GRILLED ASPARAGUS** 10
- ROASTED CAULIFLOWER** sambal butter 10
- SEASONAL VEGETABLE** 10
- GARLIC MASHED POTATOES** frizzled onions, chives 6
- TRUFFLE FRIES** gorgonzola cream 9
- SWEET POTATO FRIES** seasoned sour cream 8

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