

BLVD

kitchen & bar

wine, beer, & specialty cocktails

bubbles

LA MARCA PROSECCO italy 13/50
LE GRAND COURTAGE BRUT 187ml france 12
CHANDON GARDEN SPRITZ argentina 16/62
SCHARFFENBERGER ROSÉ mendocino county 18/70
J VINEYARDS CUVÉE BRUT sonoma county 53
SCHRAMSBERG BLANC DE BLANCS napa valley 53
J VINEYARDS BRUT ROSÉ russian river 70
VEUVE CLICQUOT france 375ml 54
DOM PÉRIGNON france 300

whites

MOVENDO MOSCATO italy 12/46
BLUFELD RIESLING germany 12/46
CHLOE ROSÉ california 12/46
FLEUR DE PRAIRIE ROSÉ provence 14/54
LUCCIO PINOT GRIGIO italy 12/46
SANTA MARGHERITA PINOT GRIGIO italy 16/62

chardonnay

HESS SHIRTAIL monterey 12/46
BUEHLER russian river 14/54
SONOMA CUTRER russian river 16/62
DAOU RESERVE CHARDONNAY paso robles 89
BERINGER PRIVATE RESERVE napa valley 98

sauvignon blanc

JOEL GOTT california 12/46
WHITEHAVEN marlborough 14/54
CLOUDY BAY new zealand 79

reds

EDNA VALLEY MERLOT central coast 12/46
PESSIMIST RED BY DAOU paso robles 14/54
ORIN SWIFT "8 YEARS IN THE DESERT" napa valley 24/98
TERRA D'ORO ZINFANDEL amator county 12/46
SEGHESSIO ZINFANDEL sonoma county 14/54
TERRAZAS MALBEC mendoza 12/46
STAGS' LEAP PETITE SYRAH napa valley 92

cabernet sauvignon

JOSH CELLARS california 12/46
MICHAEL DAVID "FREAKSHOW" lodi 16/62
JUSTIN paso robles 18/70
LOUIS MARTINI napa valley 24/98
DAOU RESERVE paso robles 112
SOUL OF A LION paso robles 300
OPUS ONE napa valley 450

pinot noir

CHATEAU SOUVERAIN california 12/46
A TO Z oregon 14/52
SPELL yorkville highlands 22/90
ORIN SWIFT "SLANDER" california 112
DOMAINE SERENE "YAMHILL CUVÉE" willamette valley 12

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

tall boys

GUINNESS
SOCIABLE CIDER WERKS - FREEWHEELER
SURLY FURIOUS
SURLY COFFEE BENDER

hard seltzer

HIGH NOON
Flavors available: black cherry, peach, pineapple

cocktails 15

RASPBERRY MARTINI
stoli razz, chambord

PORT OLD FASHIONED
woodinville port bourbon, port, demerara syrup, old fashioned
bitters, orange bitters

PIN-UP GIRL
stoli, solerno, grapefruit, orange, house-made sour,
malbec float

FRENCH 75
bombay sapphire, champagne, lemon

BLVD COSMO
stoli citrus, cointreau, cranberry, lime

BLVD OLD FASHIONED
makers mark, piloncillo, spiced apple

RED SANGRIA
zinfandel, st. germain, mixed fruit

WHITE SANGRIA
sauvignon blanc, st. germain, pomegranate puree, mixed fruit

BLVD MANHATTAN
woodford reserve, carpano antica, bitters

ANCHO CHILE MARGARITA
herradura reposado, tanteo habenero, earl giles boombox elixir,
ginger, lime, ancho chile salt

BLVD RUM MULE
flor de cana rum, earl giles heroes elixir, earl giles ginger beer, lime

ROSY DUTCHMAN
flying dutchman gin, earl giles rosemary lemon elixir, simple
syrup, lemon, garnished with a rosemary stem

ask your server about our rotating house made craft cocktails

BLVD

kitchen & bar

appetizers

PULL APART BREADSMITH BREAD 9

garlic butter, fleur de sel

EDAMAME 14

spicy soy garlic glaze

TUNA SASHIMI 19

sesame seared ahi tuna, asian slaw, wasabi aioli, ponzu, wasabi tobiko*

CHILI SHRIMP & AVOCADO SALSA 19

ceviche shrimp, roasted corn, red onions, green peppers, lemon mint crème fraîche, avocado, cilantro, tortilla chips

MUSSELS 19

garlic butter, white wine broth, crostini

CALAMARI 19

red & green peppers, lemon wheels, lemon garlic aioli

JUMBO FRIED SHRIMP 20

choice of buffalo or hoisin style

CHICKEN TENDERS 16

ranch, bleu cheese, buffalo, bbq, honey mustard, or sriracha

WINGS 16

choice of BLVD, buffalo, or dry rub jerk

ASIAN STICKY RIBS 18

crispy ribs, hoisin sauce, cilantro, asian slaw

BAKED BRIE 19

melted brie wrapped in warm puff pastry, lingonberry preserves, asian pear, crostini, honey drizzle

SLIDER TRIO 16

choice of hamburger, turkey burger, salmon burger, or pastrami slider*
sub filet mignon slider or crab cake slider 2

FILET MIGNON SLIDERS 19

seared tenderloin, frizzled onions, shallot herb butter*

BEER CHEESE FONDUE 20

house made beer cheese dip served in a pretzel bread bowl with beef tenderloin tips, baby carrots, granny smith apples, asparagus

soup TOMATO BASIL OR CHEF'S CHOICE 6 / 10

salads

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

BISTRO 12

chopped romaine, asian pear, raisins, amablu bleu cheese, candied walnuts, maple vinaigrette

CAESAR 12

chopped romaine, croutons, parmesan, caesar dressing

ROASTED BEET 15

mixed greens, roasted red & golden beets, goat cheese, pickled red onions, candied walnuts, citrus vinaigrette

CHICKEN CHOPPED 22

chopped greens, grilled chicken breast, amablu bleu cheese, bacon, heirloom tomatoes, mustard vinaigrette

CHILI LIME CHICKEN 19

chopped greens, rotisserie chicken, jicama, carrots, red peppers, spiced peanuts, tortilla strips, cilantro, chili lime vinaigrette

GREEK CHICKEN 22

romaine & spinach, grilled chicken, feta, tomatoes, red onions, kalamata olives, cucumbers, garbanzo beans, artichokes, pepperoncini, cucumber vinaigrette

ASIAN TUNA 23

watercress & spinach, sesame crusted ahi tuna, soba noodles, carrots, red peppers, radish, edamame, scallions, wasabi soy vinaigrette*

BLACKENED SALMON SALAD 23

blackened salmon, chopped greens, tomatoes, avocado, red pepper, scallions, corn, cilantro, queso fresco, cornbread croutons, avocado green goddess dressing*

STEAKHOUSE ICEBERG WEDGE 24

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

dinner entrées

VEGETABLE RISOTTO 28

arborio rice, wild mushrooms, asparagus, peas, heirloom tomatoes, arugula, basil, parmesan

FISH & CHIPS 29

beer battered whitefish, lemon garlic aioli

LOBSTER MAC & CHEESE 32

cavatappi pasta, lobster meat, three cheese cream sauce, tomatoes, green onions, breadcrumbs

SEAFOOD PAELLA 36

shrimp, salmon, sea bass, calamari, mussels, spanish chorizo, saffron risotto, red peppers, peas, parsley

SEAFOOD CIOPPINO 36

spicy saffron tomato broth, mussels, shrimp, ocean fish, garlic crostini

GRILLED SALMON 36

grilled salmon, basmati rice, asparagus, pineapple salsa, lemon garlic oil*

CHILEAN SEA BASS 42

pan-seared chilean seabass, sautéed carrots & fennel, asparagus, mango beurre blanc, blood orange reduction

JAMBALAYA 36

fresh ocean fish, shrimp, calamari, & mussels, chorizo & black bean rice, tomato creole sauce

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 31

full rack, fries, & coleslaw

RIGATONI BOLOGNESE 28

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 49

14oz ribeye, garlic mashed potatoes, asparagus, au jus*

FILET MIGNON 8oz 44 / 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 39 (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 17

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 17

ground turkey patty, lettuce, tomato, onion, spicy mayo

CRAB CAKE BLT 18

jumbo lump crab cake, avocado, bacon, lettuce, tomato, lemon garlic aioli

THE BIG ROYALE 32

two 8oz patties stacked with caramelized & frizzled onions, 6 slices of white american cheese on a giant pretzel bun, served with a mountain of fries. meant to be shared. try it yourself if you dare!

a la carte sides

LOBSTER MAC & CHEESE 16

BRUSSELS SPROUTS pancetta 14

GRILLED ASPARAGUS 10

ROASTED CAULIFLOWER sambal butter 14

SEASONAL VEGETABLE 10

GARLIC MASHED POTATOES frizzled onions, chives 7

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.*

A 3.5% surcharge has been added to your bill to contribute to the restaurant's efforts to attract & retain our talented team members.