

IIB IIL W IID
— STEAKHOUSE —

BRUNCH MENU

COCKTAILS

Brunch Classics

Bloody Mary — 14

Sobieski Vodka, Housemade Bloody Mary Mix, Assorted Garnishes

Mimosa — 13

Charles de Fere Blanc de Blancs, Freshly Squeezed Orange Juice

Seasonal Spritz — 16

Glendalough Wild Rose Gin, Cartron Elderflower, Charles de Fere Sparkling Wine

BLVD Icons

Lavender Lemon Drop — 18

Real Del Valle Reposado Tequila, Amaro Nonino, Licor 43, Lemon, Lavender

M and M Margarita — 18

Divino Mezcal, Amaro Montenegro, Almond Orgeat, Honey, Lemon, Spicy Bitters

Royale 75 — 18

Crème de Cassis, Pomegranate, Averna, Sparkling Wine

Old Fashioned — 22

Old Forester Bourbon, Sfumato Amaro, Black Tea Demerara

Spirit-Free

Golden Glow — 14

Wölffer Estate White Verjus, Salted Grapefruit, Vanilla, Soda

Cucumber No-jito — 14

Seedlip Notas De Agave, Grapefruit, Cucumber, Mint, Club Soda

Autumn Spice Shrub — 14

Chai, Seedlip Notas De Agave, Club Soda

BREAKFAST

Avocado Toast — 19

two eggs, snap peas, radish, chili-lime vinaigrette

BLVD Breakfast* — 18

two eggs, choice of meat, breakfast potatoes, toast

Omelette — 17

ramps, maitake mushroom, mozzarella

Italian Omelette — 19

prosciutto di parma, parmigiano fonduta, aged balsamic

Classic Benedict* — 19

Nueske's ham, poached egg, truffle hollandaise

King Crab Cake Benedict* — 30

poached egg, pickled red onions, truffle hollandaise

BEC* — 17

soft scramble, nueske's bacon, american cheese, hot sauce, brioche bun

Chicken & Waffle — 19

chili oil, maple syrup

Steak Hash — 26

mushrooms, spring onion, mortar aioli

BLVD French Toast — 18

cocoa nib anglaise, strawberry, aged maple syrup

LUNCH

BLT* — 17

veal aioli, gem lettuce, heirloom tomato

Steak Sandwich* — 27

cheddar au poivre, shoestring fries, pickled shallot

Spicy Chicken Sandwich* — 18

buttermilk fried chicken, ranch, dill pickles

BLVD Burger* — 19

white american cheese, griddled onions, garlic aioli, bordelaise

Steak Frites* — 57

8oz prime skirt steak, beef fat fries



BLVD Mimosa Kit

OJ, Grapefruit, Seasonal Juice, Fresh, Dried & Candied Fruits, Herbs

Charles de Fere, "Cuvee Jean-Louis", Blanc de Blancs, NV — 50

Pierre Sparr, Cremant d'Alsace, Brut Reserve, NV — 75

Moët & Chandon, Imperial Brut, Champagne, France, NV — 115

SALADS

Caesar Salad — 16

romacrunch lettuce, panko breadcrumbs, caesar dressing

Chopped Salad — 17

ranch, bacon, tomato, avocado, blue cheese, pickled shallot

Farm Salad — 15

green beans, cherry tomato, cucumber, onion, champagne vinaigrette

Add To Any Salad:

Chicken +10 | Salmon +17
Prime Skirt Steak +21



ON THE SIDE

Toast — 3

Bar Tutto Pastry — 4.50
daily selection

Crispy Bacon — 7

Breakfast Sausage — 7

Two Eggs — 3

Breakfast Potatoes — 7
peppers, onions, crème fraîche

Beef Fat Fries — 10
garlic aioli

WINE

Champagne & Sparkling

Cleto Chiarlo — 15

"Centenario", Lambrusco, Emilia-Romagna, Italy, NV

Pierre Sparr — 18

Cremant d'Alsace, Brut Reserve, NV

White Wine

Ceretto — 16

Arneis, Piedmont, Italy, 2023

Rosé Wine

Chateau Minuty — 18

"Prestige", Rosé, Côtes de Provence, France, 2024

Red Wine

Benton-Lane — 20

Pinot Noir, Willamette Valley, Oregon, 2023

Maddalena — 17

Cabernet Sauvignon, Paso Robles, California, 2023

Check out our special offerings at the link below!

