

IIB IL W IID

— STEAKHOUSE —

STARTERS

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| Milk Roll , honey butter, sea salt | 8 |
| Oysters* , half-dozen, golden balsamic mignonette, house cocktail sauce | 26 |
| Hamachi , chili aioli, snap pea, pistachio | 21 |
| Shrimp Cocktail , house cocktail sauce, horseradish snow | 27 |
| Bone Marrow , bacon jam, sourdough, maldon | 34 |
| Langostino Fritti , old bay mayo, lemon | 27 |
| King Crab Cake , remoulade, parsley salad, grilled lemon | 30 |
| Steak Tartare* , sriracha aioli, fine herbs | 23 |

SOUPS & SALADS

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| Caesar Salad , romacrunch lettuce, panko breadcrumbs, caesar dressing add half lobster (+35) | 16 |
| Wedge Salad , maple bacon, pickled shallots, blue cheese, herb ranch dressing | 18 |
| Farm Salad , market vegetables, champagne vinaigrette, primolio | 15 |
| French Onion Soup , caramelized onion, veal stock, comté | 16 |

Seafood Tower

lobster, snow crab claws, jumbo shrimp, oysters*
Half Tower — 125 | Full Tower — 225

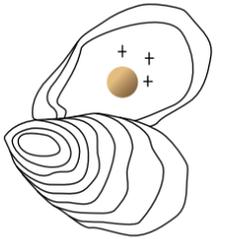
Snow Crab Cocktail

snow crab claws, cocktail sauce,
drawn butter* — 60

Caviar Service

Proudly serving Rare Tea Cellar Caviar

Golden Kaluga* — 95
Reserve White Sturgeon* — 145
Emperors Osetra* — 195



Butcher's Block

Steak Frites* — 57
8oz Prime Skirt Steak, Beef Fat Fries

8oz Filet Mignon* — 62
Prime, Heritage Farms, IL

10oz Filet Mignon* — 69
Prime, Heritage Farms, IL

32oz Porterhouse* — 125
50-Day Dry Aged, Heritage Farms, IL

16oz Bone-In NY Strip* — 75
Dry Aged, Heritage Farms, IL

24oz Bone-In Ribeye* — 87
Prime, Heritage Farms, IL

SURF & TURF

Butter Poached Lobster Tail +60

8oz Wagyu Filet Mignon* — 95
Snake River Farms

16oz Wagyu NY Strip* — 105
Kuro American Wagyu

16oz Wagyu Ribeye* — 130
Westholme, Australia

4oz A-5 Wagyu* — 105
Miyazaki Prefecture, Japan

LUXE UPGRADES

Au Poivre — 7 | Truffle Bearnaise — 7 | Bordelaise — 7 | Chimichurri — 6 | Blue Cheese — 5
Oscar Style — 29 | Herb Roasted Garlic Butter Sauce — 5

MAINS

Scallops*,
celery root puree, japanese sweet potato, chili oil 39

Wild Cod*,
bone marrow crust, fava beans, ramps, fennel cream 49

Salmon*,
pickled shallot beurre blanc, spring peas, pea shoots 35

Broiled Lobster*,
calabrian chile basil butter, grilled lemon 65

Risotto,
chestnut mushroom, parmesan, balsamic 29

Tortellini*,
parmesan fonduta, beef bolognese, basil 34

BLVD Burger*,
white american cheese, griddled onions, garlic aioli, bordelaise 19

Cornish Game Hen*,
foie gras jus, morel mushroom, snow peas 58

ON THE SIDE

ROASTED CARROTS — 17
whipped goat cheese, candied
pistachios, carrot top vinaigrette

CREAMED SPINACH — 16
spinach, parmesan,
toasted panko

BLISTERED ASPARAGUS — 19
smoked trout roe, pickled shallot
beurre blanc, fine herbs

MAC & CHEESE — 18
mezze rigatoni, fontina,
aged cheddar

ROASTED MUSHROOMS — 19
mortar aioli, fine herbs

BEEF FAT FRIES — 14
garlic aioli

50/50 MASHED POTATOES — 16
butter, chives

Wine By The Glass

CHAMPAGNE & SPARKLING

Moët & Chandon

Imperial Brut, Champagne, France, NV. 25

Pierre Sparr

Cremant d'Alsace, Brut Reserve, NV. 18

SAUVIGNON BLANC

Saint Clair

Sauvignon Blanc, Marlborough, New Zealand, 2024. 18

Domaine Lucien Crochet

Sancerre, France, 2024. 30

CHARDONNAY

Benton-Lane

Chardonnay, Willamette Valley, Oregon, 2022. 20

OTHER WHITES

Ceretto

Arneis, Piedmont, Italy, 2023. 16

ROSÉ

Chateau Minuty

"Prestige", Rosé, Côtes de Provence, France, 2024. 18

PINOT NOIR

Benton-Lane

Pinot Noir, Willamette Valley, Oregon, 2023. 20

CABERNET SAUVIGNON

Maddalena

Cabernet Sauvignon, Paso Robles, California, 2023. 17

Martis

Cabernet Sauvignon, Alexander Valley, California, 2023. 22

Joseph Phelps

Cabernet Sauvignon, Napa Valley, California, 2022. 45

Cade

Cabernet Sauvignon, Howell Mountain, California, 2022. 55

OTHER REDS

Tenuta Luce

"Lucente", Red Blend, Tuscany, Italy, 2023. 20

Terrazas De Los Andes

Reserve Malbec, Mendoza, Argentina, 2022. 17

Cocktails

Royale 75 — 18

Crème de Cassis, Pomegranate, Averna, Sparkling Wine

Lavender Reposado 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

BonLeVaDier — 18

Old Forester Bourbon, Peychaud's Aperitivo, St. George Nola Coffee Liqueur, Sweet Vermouth

Pear Drop — 18

Sobieski Vodka, St George Spiced Pear, Honey, Lemon, Angostura

NY Milk Punch — 18

Real del Valle Reposado, Lemon, Honey, Baking Spices, Lucente, clarified with milk

Old Fashioned — 26

Old Forester Single Barrel Barrel Proof (BLVD Barrel Pick) Bourbon, Sfumato Amaro, Black Tea Demerara

CHAMPAGNE ROOM SELECTIONS

Cristalino Reposado Espresso Martini — 30

Mijenta Cristalino Reposado Tequila, St. George Nola Coffee Liqueur, Crème de Cacao

Ramos Gin Fizz — 26

Botanist Gin, Cream, Egg White, Orange Flower Water, Club Soda

Remy 1738 Sidecar — 26

Remy 1738 Cognac, Gran Gala, Lemon

SPIRIT-FREE COCKTAILS

Golden Glow — 14

Wölffer Estate White Verjus, Salted Grapefruit, Vanilla

Cucumber No-jito — 14

Seedlip Notas De Agave, Grapefruit, Cucumber, Mint, Pellegrino

Autumn Spice Shrub — 14

Chai, Seedlip Notas De Agave, Pellegrino

Beer & Cider

Apex Predator, Saison, Off Color Brewing, Chicago, Illinois. 10

Lizard King, Pale Ale, Pipeworks Brewing, Chicago, Illinois. 10

Bodem, IPA, Half Acre Brewing, Chicago, Illinois. 10

Phase 3 Lager, Phase 3 Brewing Company, Elmhurst, Illinois. 10

Founders, Breakfast Stout, Grand Rapids, Michigan. 10

Eris, "Pedestrian" Dry Cider, Chicago, Illinois. 9

Miller Lite, Milwaukee, Wisconsin. 7

Coors Banquet, Golden, Colorado. 7

Stella Artois, Leuven, Belgium. 7

Blue Moon, Golden, Colorado. 8