

IIB IIL \V IID  
— STEAKHOUSE —

BRUNCH MENU

COCKTAILS

Brunch Classics

Bloody Mary

Sobieski Vodka, Housemade Bloody Mary Mix, Assorted Garnishes — 14

Mimosa

Charles de Fere Blanc de Blancs, Freshly Squeezed Orange Juice — 13

Seasonal Spritz

Glendalough Wild Rose Gin, Cartron Elderflower, Charles de Fere Sparkling Wine — 16

BLVD Icons

Lavender Reposado Lemon Drop

Real Del Valle Reposado Tequila, Amaro Nonino, Licor 43, Lemon, Lavender — 18

Paloma Picante

Real Del Valle Blanco Tequila, Spicy Aperol, Grapefruit Cordial, Club Soda — 18

Rio Jockey Club

Gran Marnier, Regan’s Orange Bitters, Charles de Fere Sparkling —18

Old Fashioned

Woodford Reserve Bourbon, Sfumato Amaro, Black Tea Demerara — 22

Spirit-Free

Golden Glow

Wölffer Estate White Verjus, Salted Grapefruit, Vanilla, Soda — 14

Cucumber No-jito

Seedlip Notas De Agave, Grapefruit, Cucumber, Mint, Club Soda — 14

Berry Rhubarb Shrub

Blackberry, Saba & Rhubarb Shrub, Club Soda — 14

BREAKFAST

Ricotta Toast

spring onion, radishes, chile crisp — 18  
Fried Egg +3.50

Yogurt Parfait

dark chocolate, marcona almonds, cherries, agave — 16

BLVD Breakfast\*

two eggs, choice of meat, breakfast potatoes, toast — 18

Italian Omelette

prosciutto di parma, parmigiano fonduta, aged balsamic — 19

Classic Benedict\*

Nueske’s ham, poached egg, truffle hollandaise — 19

King Crab Cake Benedict\*

poached egg, pickled red onions, truffle hollandaise — 30

BEC\*

soft scramble, nueske’s bacon, american cheese, hot sauce, brioche bun — 17

Chicken & Waffle

chile oil, maple syrup — 19

Shrimp & Grits\*

white cheddar, nduja gravy, scallions — 19

BLVD French Toast

cocoa nib anglaise, strawberry, aged maple syrup — 18

Smoked Salmon Bagel

everything bagel, herb cream cheese, heirloom tomato — 23

Sausage, Egg and Cheese Bagel

cheddar bagel, breakfast sausage, hot sauce — 23

Italian Beef Hash

confit potatoes, parmesan fonduta, giardiniera, fried eggs — 29

LUNCH

Spicy Chicken Sandwich\*

buttermilk fried chicken, ranch, dill pickles — 18

BLT\*

veal aioli, gem lettuce, heirloom tomato — 17

Lobster Roll\*

Maine lobster, calabrian chile butter, milk roll — 48

BLVD Burger\*

white american cheese, griddled onions, garlic aioli, bordelaise — 19

Steak Frites\*

8oz Prime Skirt Steak — 56

8oz Filet Mignon — 62

16oz Wagyu Ribeye — 130

Fried Egg +3.50



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

romacrunch lettuce, panko breadcrumbs, caesar dressing — 16

Chopped Salad

ranch, bacon, tomato, avocado, blue cheese, pickled shallot — 17

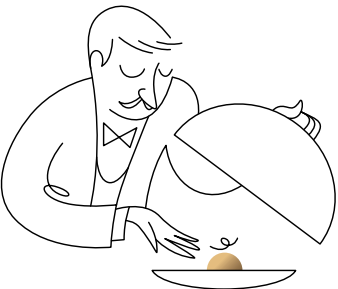
Skirt Steak +21

Farm Salad

green beans, cherry tomato, cucumber, onion, champagne vinaigrette — 15

Salmon +17 | Chicken +10

Skirt Steak +21



ON THE SIDE

Crispy Bacon

7

Breakfast Sausage

7

Blistered Asparagus

asparagus, pickled shallot, beurre blanc, fine herbs — 12

Breakfast Potatoes

peppers, onions, crème fraîche — 7

Beef Fat Fries

garlic aioli — 10

Cinnamon Roll

cream cheese frosting, cinnamon sugar — 8

WINE

Champagne & Sparkling

Cleto Chiarlo

“Centenario”, Lambrusco, Emilia-Romagna, Italy, NV — 15/60

Pierre Sparr

Cremant d’Alsace, Brut Reserve, NV — 18/72

White Wine

Ceretto

Arneis, Piedmont, Italy, 2023 — 16/64

Rosé Wine

Chateau Minuty

“Prestige”, Rosé, Côtes de Provence, France, 2024 — 18/72

Red Wine

Benton-Lane

Pinot Noir, Willamette Valley, Oregon, 2023 — 20/80

Maddalena

Cabernet Sauvignon, Paso Robles, California, 2023 — 17/68

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. In an effort to support our hourly staff members, a 20% gratuity will be automatically included on all bills.