

STARTERS

6 Oysters*, golden balsamic mignonette, house cocktail sauce	26
Tuna Crudo*, veal aioli, house giardiniera	25
Shrimp Cocktail, house cocktail sauce, horseradish snow	27
Roasted Beets, red & golden beets, apples, aged goat cheese, almonds	21
Langostino Fritti, old bay mayo, lemon	27
King Crab Cake, remoulade, parsley salad, grilled lemon	30
Steak Tartare*, sriracha aioli, fine herbs	23
Tomato & Mozzarella, heirloom tomatoes, candied almonds, fennel	24

Seafood Tower

lobster, king crab, jumbo shrimp, oysters* — 230

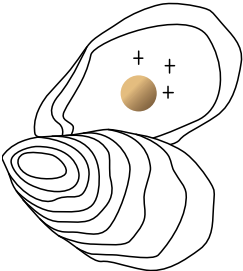
Alaskan King Crab

half pound — 90 | full pound — 180

Caviar Service

Proudly serving Rare Tea Cellar Caviar

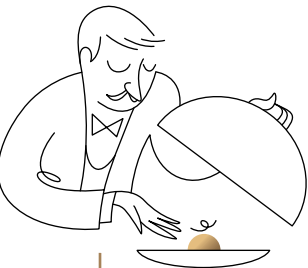
- Golden Kaluga* — 95
- Reserve White Sturgeon* — 145
- Emperors Osetra* — 195



SOUPS & SALADS

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

Butcher's Block



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

20oz Dry Aged NY Strip — 75
Dry Aged, Heritage Farms, IL

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

SURF & TURF
add Grilled King Crab +90
add Butter Poached Lobster Tail +60

8oz Wagyu Filet Mignon* — 95
Snake River Farms

16oz Wagyu NY Strip* — 105
Kuro

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

Risotto, pea puree, snap peas, lemon	29
Scallops*, carrot puree, roasted carrots, brown butter vinaigrette	39
Halibut*, asparagus, morels, mushroom beurre blanc	52
Salmon*, lemon beurre blanc, peas, pea leaf gremolata	39
Roasted Chicken*, chicken jus, salsa verde, favas, artichokes	41

BLVD Burger*, white american cheese, griddled onions, garlic aioli, bordelaise	19
Beef Rib*, BLVD bbq sauce, pickled red onions, chives	65
Steak Frites*, 8oz prime skirt steak, beef fat fries	57

Broiled Lobster

calabrian chile basil butter, grilled lemon — 65

ON THE SIDE

ROASTED CARROTS — 17 whipped goat cheese, candied pistachios, carrot top vinaigrette	BLISTERED ASPARAGUS — 19 smoked trout roe, pickled shallot beurre blanc, fine herbs	BEEF FAT FRIES — 14 garlic aioli	50/50 MASHED POTATOES — 16 butter, chives
CREAMED SPINACH — 16 spinach, parmesan, toasted panko	ROASTED MUSHROOMS — 19 mortar aioli, fine herbs	MAC & CHEESE — 18 mezze rigatoni, fontina, aged cheddar	POTATOES AU GRATIN — 18 caramelized onion, comte, chives

Wine By The Glass

CHAMPAGNE & SPARKLING

- Roederer Estate**, Brut, Anderson Valley, California, MV.21/84
- Raventos**, “De Nit”, Reserva Rosado, Conca del Riu Anoia, Spain, 202220/80

SAUVIGNON BLANC

- Saint Clair**, Sauvignon Blanc, Marlborough, New Zealand, 202418/72

CHARDONNAY

- Diatom**, Chadonnay, Santa Barbara County, California, 2023.19/78

OTHER WHITES

- Ceretto**, Arneis, Piedmont, Italy, 202216/64

ROSÉ

- Chateau Minuty**, “Prestige”, Rosé, Côtes de Provence, France, 202318/72
- Tormaresca**, “Calafuria” Rosato, Salento, Italy, 202316/64

PINOT NOIR

- Benton-Lane**, Pinot Noir, Willamette Valley, Oregon, 2023.20/80
- Ghost Block Estate**, “Elizabeth Rose”, Pinot Noir, Napa Valley, California, 2023 ..20/80

CABERNET SAUVIGNON

- Maddalena**, Cabernet Sauvignon, Paso Robles, California, 2023.17/68
- Martis**, Cabernet Sauvignon, Alexander Valley, California, 202122/88

OTHER REDS

- Tenuta Luce**, “Lucente”, Red Blend, Tuscany, Italy, 202220/80
- Terrazas De Los Andes**, Reserve Malbec, Mendoza, Argentina, 202217/68

CORAVIN SELECTIONS (3oz/6oz)

- Domaine Fournier**, Sancerre, Loire Valley, France, 202314/28
- Joseph Phelps**, Cabernet Sauvignon, Napa Valley, California, 2022.30/60
- Cade**, Cabernet Sauvignon, Howell Mountain, California, 202135/70

Cocktails

BLVD ICONS

- Rio Jockey Club* — 18
Charles de Fere Sparkling, Grand Marnier, Pineapple, Regan’s Orange Bitters
- Lavender Reposado Lemon Drop* — 18
Real Del Valle Reposado Tequila, Amaro Nonino, Licor 43, Lemon, Lavender
- Paloma Picante* — 18
Real Del Valle Blanco Tequila, Spicy Aperol, Grapefruit Cordial, Club Soda
- BonLeVaDier* — 18
Old Forester Bourbon, Peychaud’s Aperitivo, St. George Nola Coffee Liqueur, Sweet Vermouth
- Old Fashioned* — 22
Woodford Reserve Bourbon, Sfumato Amaro, Black Tea Demerara

RETRO, REIMAGINED

- Pink And Stormy* — 18
Planteray 3 Star Rum, Coconut, Ginger, Lime, Dragonfruit
- Arnold Palmer Milk Punch* — 18
Sobieski Vodka, Italicus, Earl Grey, Lemon, Clarified with Milk
- Hyssop Manhattan* — 18
Rittenhouse Rye, Carpano Antica, Hyssop

CHAMPAGNE ROOM SELECTIONS

- Komos Espresso Martini* — 40
Komos Añejo Cristalino Tequila, St. George Nola Coffee Liqueur, Crème de Cacao
- Mezcal Last Word* — 38
Fidencio Pechuga Mezcal, Maguey Vida Mezcal, Luxardo Maraschino, Chartreuse
- 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, Club Soda
- Berry Rhubarb Shrub* — 14
Blackberry, Saba & Rhubarb Shrub, Club Soda

Beer & Cider

- Apex Predator**, Saison, Off Color Brewing, Chicago, Illinois10
- Lizard King**, Pale Ale, Pipeworks Brewing, Chicago, Illinois10
- Bodem**, IPA, Half Acre Brewing, Chicago, Illinois10
- Helles**, Lager, Great Central Brewing, Chicago, Illinois10
- Rotating Seasonal**, Seasonal Rotation of Local Craft Beer10
- Founders**, Breakfast Stout, Grand Rapids, Michigan10

- Eris**, “Pedestrian” Dry Cider, Chicago, Illinois9
- Miller Lite**, Milwaukee, Wisconsin6
- Coors Banquet**, Golden, Colorado6
- Stella Artois**, Leuven, Belgium7
- Blue Moon**, Golden, Colorado7