

IIB IL W IID

— STEAKHOUSE —

STARTERS

- 6 Oysters***, golden balsamic mignonette, house cocktail sauce26
- Tuna Crudo***, veal aioli, house giardiniera25
- Shrimp Cocktail**, house cocktail sauce, horseradish snow27
- Roasted Beets**, red & golden beets, apples, aged goat cheese, almonds21
- Mussels**, ramp butter, prosecco, baguette.25
- King Crab Cake**, remoulade, parsley salad, grilled lemon30
- Steak Tartare***, sriracha aioli, fine herbs23
- Roasted Bone Marrow**, leek garlic jam, herbs, grilled sourdough.31

Seafood Tower

lobster, king crab, jumbo shrimp, oysters*
half tower — 110 | full tower — 220

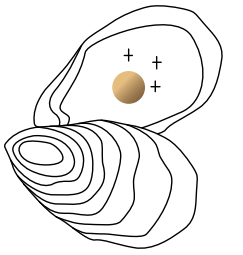
Alaskan King Crab

half pound — 70 | full pound — 140

Caviar Service

Proudly serving Rare Tea Cellar Caviar

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



SOUPS & SALADS

- Caesar Salad**, baby gem lettuce, parmesan, house croutons, caesar dressing | add half lobster (+35)16
- Wedge Salad**, maple bacon, pickled shallots, blue cheese, herb ranch dressing18
- Farm Salad**, market vegetables, champagne vinaigrette, primolio.15
- French Onion Soup**, caramelized onion, veal stock, comté16

Butcher's Block

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

16oz Bone-In Strip Steak* — 67
Prime, Heritage Farms, IL

16oz Wagyu NY Strip* — 95
Westholme, Australia

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

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

16oz Wagyu Ribeye* — 115
Westholme, Australia

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

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

SURF & TURF
Grilled King Crab Leg +38
Butter Poached Lobster Tail +48

32oz Bone-In Tomahawk* — 155
Prime, Heritage Farms, IL

LUXE UPGRADES

- Au Poivre — 7 | Béarnaise — 6 | Bordelaise — 7 | Chimichurri — 6 | Blue Cheese — 5
- Oscar Style — 29 | Herb Roasted Garlic Butter Sauce — 5 | Frites Style — 18

MAINS

- Risotto**, wild mushrooms, leeks, parmesan.29
- Scallops***, sunchokes, brown butter balsamic vinaigrette, green apples.40
- Black Bass***, potato pave, mussels, fennel46
- Salmon***, celery root, matsutake mushroom, smoked trout roe42
- Roasted Chicken***, salsify, baby leeks, truffle jus45

BLVD Burger*, white american cheese, griddled onions, garlic aioli, bordelaise19

Pork Tomahawk*, bacon, cabbage, stone ground mustard, cider jus50

Steak Frites*, 8oz prime skirt steak, beef fat fries57

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

BRUSSELS SPROUTS — 16
cider vinaigrette, parmesan, pine nuts

ROASTED MUSHROOMS — 19
mortar aioli, fine herbs

MAC & CHEESE — 16
cavatappi, fontina, gruyere, parmigiano reggiano

POTATOES AU GRATIN — 18
caramelized onion, comte, chives

Wine By The Glass

CHAMPAGNE & SPARKLING

Pierre Sparr, Cremant d'Alsace, Brut Reserve, NV 17

Raventos, "De Nit", Reserva Rosado, Conca del Riu Anoia, Spain, 2022 19

SAUVIGNON BLANC

Saint Clair, Sauvignon Blanc, Marlborough, New Zealand, 2023 17

CHARDONNAY

Trefethen, Chardonnay, Napa Valley, California, 2022 17

OTHER WHITES

San Felice, Vermentino, Tuscany, Italy, 2023 15

ROSÉ

Chateau Minuty, "M", Rosé, Côtes de Provence, France, 2023 16

PINOT NOIR

Benton-Lane, Pinot Noir, Willamette Valley, Oregon, 2022 18

Ghost Block Estate, "Elizabeth Rose", Pinot Noir, Napa Valley, California, 2023 .. 18

CABERNET SAUVIGNON

Four Vines, "The Kinker", Cabernet Sauvignon, Paso Robles, California, 2021 16

Martis, Cabernet Sauvignon, Alexander Valley, California, 2021 22

OTHER REDS

Tolaini, "Al Passo", Cabernet Blend, Tuscany, Italy, 2021 18

59N, Malbec, Mendoza, Argentina, 2020 16

CORAVIN SELECTIONS (3oz/6oz)

Domaine Michel Girard, Sancerre, Loire Valley, France, 2023 15/31

Cade, Cabernet Sauvignon, Howell Mountain, California, 2021 35/70

Cocktails

BLVD ICONS

Rio Jockey Club — 17

Charles de Fere Sparkling, Grand Marnier, Pineapple, Regan's Orange Bitters

Lavender Reposado Lemon Drop — 18

Milagro Reposado, Amaro Nonino, Licor 43, Lemon, Lavender

Paloma Picante — 17

Milagro Blanco Tequila, Spicy Aperol, Grapefruit Cordial, Club Soda

BonLeVaDier — 17

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

Amaretto Fizz — 17

Luxardo Amaretto, Orange, Egg White, Lemon, Club Soda

Rum Milk Punch — 17

Planteray Dark Rum, Yellow Chartreuse, Lemon, Honey, Chamomile, Clarified with Milk

Alchemist Manhattan — 17

Rittenhouse Rye, Ardbeg Scotch, Punt e Mes, Stirrings Ginger, Blis Maple

CHAMPAGNE ROOM SELECTIONS

Komos Espresso Martini — 40

Komos Espresso Martini, 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 — 13

Wölffer Estate White Verjus, Salted Grapefruit, Vanilla

Cucumber No-jito — 13

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

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

Helles, Lager, Great Central Brewing, Chicago, Illinois 10

Rotating Seasonal, Seasonal Rotation of Local Craft Beer 10

Founders, Breakfast Stout, Grand Rapids, Michigan 10

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

Miller Lite, Milwaukee, Wisconsin 6

Coors Banquet, Golden, Colorado 6

Stella Artois, Leuven, Belgium 7

Blue Moon, Golden, Colorado 7