

IIB IIL IID
— STEAKHOUSE —

STARTERS

Milk Roll	honey butter, sea salt	8
6 Oysters*	golden balsamic mignonette, house cocktail sauce	26
Tuna Crudo*	veal aioli, house giardiniera	25
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

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
Pear & Gem Salad	blue cheese, almonds, calabrian chile	22
French Onion Soup	caramelized onion, veal stock, comté	16

Seafood Tower

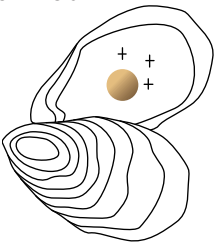
lobster, snow crab claws, jumbo shrimp, oysters*
Half Tower — 125
Full Tower — 225

Snow Crab Cocktail

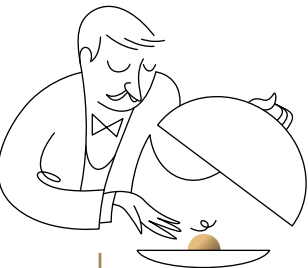
snow crab claws, cocktail sauce, drawn butter — 60

Caviar Service

Proudly serving Rare Tea Cellar Caviar
Golden Kaluga* — 95
Reserve White Sturgeon* — 145
Emperors Osetra* — 195



Butcher's Block



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
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,	
chestnut mushroom, parmesan, balsamic	29
Scallops*,	
celery root puree, japanese sweet potato, chili oil	39
Branzino*,	
fennel, trumpet mushroom, preserved lemon	49
Salmon*,	
miso beurre blanc, bok choy, fresno	35
Roasted Chicken*,	
apple jus, delicata squash, sage	41

BLVD Burger*,	
white american cheese, griddled onions, garlic aioli, bordelaise	19
Tortellini*,	
parmesan fonduta, beef bolognese, basil	34
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	CREAMED SPINACH — 16 spinach, parmesan, toasted panko	MAC & CHEESE — 18 mezze rigatoni, fontina, aged cheddar	BEEF FAT FRIES — 14 garlic aioli
BLISTERED ASPARAGUS — 19 smoked trout roe, pickled shallot beurre blanc, fine herbs	ROASTED MUSHROOMS — 19 mortar aioli, fine herbs	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

<i>Royale</i> 75 — 18	
Crème de Cassis, Pomegranate, Averna, Sparkling Wine	
<i>Lavender Reposado Lemon Drop</i> — 18	
Real Del Valle Reposado Tequila, Amaro Nonino, Licor 43, Lemon, Lavender	
<i>M and M Margarita</i> — 18	
Divino Mezcal, Amaro Montenegro, Almond Orgeat, Honey, Lemon, Spicy Bitters	
<i>BonLeVaDier</i> — 18	
Old Forester Bourbon, Peychaud’s Aperitivo, St. George Nola Coffee Liqueur, Sweet Vermouth	
<i>Pear Drop</i> — 18	
Sobieski Vodka, St George Spiced Pear, Honey, Lemon, Angostura	
<i>NY Milk Punch</i> — 18	
Real del Valle Reposado, Lemon, Honey, Baking Spices, Lucente, clarified with milk	
<i>Old Fashioned</i> — 26	
Old Forester Single Barrel Barrel Proof (BLVD Barrel Pick) Bourbon, Sfumato Amaro, Black Tea Demerara	

CHAMPAGNE ROOM SELECTIONS

<i>Cristalino Reposado Espresso Martini</i> — 30	
Mijenta Cristalino Reposado Tequila, St. George Nola Coffee Liqueur, Crème de Cacao	
<i>Ramos Gin Fizz</i> — 26	
Botanist Gin, Cream, Egg White, Orange Flower Water, Club Soda	
<i>Remy 1738 Sidecar</i> — 26	
Remy 1738 Cognac, Gran Gala, Lemon	

SPIRIT-FREE COCKTAILS

<i>Golden Glow</i> — 14	
Wölffer Estate White Verjus, Salted Grapefruit, Vanilla	
<i>Cucumber No-jito</i> — 14	
Seedlip Notas De Agave, Grapefruit, Cucumber, Mint, Pellegrino	
<i>Autumn Spice Shrub</i> — 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