

IIB IIL IID
— STEAKHOUSE —

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
Melon Salad	goat cheese, pepitas, cucumber	18
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

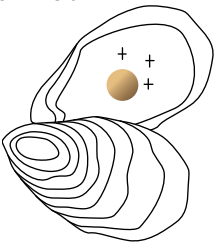
lobster, snow crab claws, jumbo shrimp, oysters*
Half Tower — 125
Full Tower — 225

Snow Crab Cocktail

snow crab claws, cocktail sauce, drawn butter — 60

Caviar Service

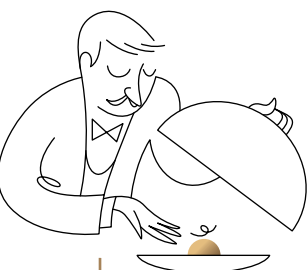
Proudly serving Rare Tea Cellar Caviar
Golden Kaluga* — 95
Reserve White Sturgeon* — 145
Emperors Osetra* — 195



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

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

8oz Wagyu Filet Mignon* — 95
Snake River Farms

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

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

16oz Wagyu NY Strip* — 105
Kuro

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

SURF & TURF
add Butter Poached Lobster Tail +60

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,	heirloom tomato, parmesan, balsamic	29
Scallops*,	sweet corn, peppers, mushrooms, polenta	39
Halibut*,	salmoriglio, sweet peppers, fine herbs	49
Salmon*,	tomato beurre blanc, sungold tomatoes, lemon	39
Roasted Chicken*,	chicken jus, salsa verde, summer squash	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	ROASTED MUSHROOMS — 19 mortar aioli, fine herbs	50/50 MASHED POTATOES — 16 butter, chives
CREAMED SPINACH — 16 spinach, parmesan, toasted panko	MAC & CHEESE — 18 mezze rigatoni, fontina, aged cheddar	BEEF FAT FRIES — 14 garlic aioli	LOADED DUCHESS POTATO — 18 cheddar, bacon, creme fraiche, scallion
		ZUCCHINI — 18 baby bell peppers, romesco, hazelnut	

Wine By The Glass

CHAMPAGNE & SPARKLING

- Moët & Chandon, Imperial Brut, Champagne, France, NV.25/125
- Pierre Sparr, Cremant d’Alsace, Brut Reserve, NV18/72

SAUVIGNON BLANC

- Saint Clair, Sauvignon Blanc, Marlborough, New Zealand, 2024. 18/72

CHARDONNAY

- Diatom, Chardonnay, Santa Barbara County, California, 2023.19/78

OTHER WHITES

- Ceretto, Arneis, Piedmont, Italy, 2023 16/64

ROSÉ

- Chateau Minuty, “Prestige”, Rosé, Côtes de Provence, France, 2024 18/72
- Tormaresca, “Calafuria” Rosato, Salento, Italy, 2024 16/64

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, 2022 17/68

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, 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 7
- Coors Banquet, Golden, Colorado 7
- Stella Artois, Leuven, Belgium 7
- Blue Moon, Golden, Colorado 8