

Boulevard
B I S T R O

WHERE THE PASSION FOR GREAT FOOD & FINE WINES COLLIDE

SHARE PLATES

SALADS

LARGE PLATES

OYSTERS, House Cocktail Sauce, Lemon, Green Onion 18
CALIFORNIA OLIVES, Mix of Brine Cured Olives, Roasted Red Peppers, Garlic, Feta Cheese, Olive Oil, Grilled Bread 10
DEVILED EGGS, Black Truffle, Frisee, House Picklings, Green Onion 10
SAUTÉED MUSSELS, Onion, Tomato, Garlic, White Wine Reduction, Grilled Bread 14
CONFIT OF DUCK RILLETTE, Dijon Mustard, House Made Picklings, Crostinis 14
GRILLED BONE MARROW, Chopped Parsley and Caper Salad, Sauce Demi-Glace, Grilled Toast 18
SEARED FOIE GRAS, Brioche Toast, Fig Jam, Fresh Fruit 24

BABY LETTUCE SALAD, Port Braised Organic Red Beets, Oranges, Goat Cheese, Berry Vinaigrette 10
WEDGE SALAD, Roma Tomatoes, Blue Cheese, Bacon, Buttermilk Dressing, Green Onions 11
HEIRLOOM TOMATOES, Feta Cheese, Local Cucumber, Pickled Zucchini, Basil, Balsamic Vinaigrette 10

PAN SEARED LEHI SNAPPER, Summer Vegetable Risotto, Lobster Broth 24
OPAH, Opah Loin Seared Rare, Tomato and Okra Stew, Green Onions, Herb Oil 26
GRILLED PORK CHOP, Wine Braised Red Cabbage with Apples, Roasted Potatoes, Apple and Mustard Sauce 24
DUCK CONFIT, House Cured Pork Belly, Sautéed Potatoes, Summer Cassoulet 26
BEEF CHEEKS, Wine Braised Beef Cheeks, Gravy, Mashed Potato, Truffle Crème Fraiche, Brussels Sprouts 22
GRILLED FILET MIGNON, Mashed Potatoes, Grilled Asparagus, Sauce Demi-Glace 38