

Boulevard

B I S T R O

WHERE THE PASSION FOR GREAT FOOD & FINE WINES COLLIDE

SHARE PLATES

HALF DOZEN OYSTERS*, Mignonette, Lemon 27

GREEN ONION DIP, House Chips 14

SMOKED TROUT DEVEILED EGGS*, Trout Caviar,
House Pickling's 14

CRISPY BRUSSELS SPROUTS*, Rosemary Aioli 12

SALMON TARTARE*, Citrus Vinaigrette, Granny Smith Apples,
Capers, Salt Cracker 14

SAUTEED MUSHROOMS*, Fresh Egg Yolk, Shallots, Garlic,
Sherry Vinaigrette, Fresh Herbs 16

ESCARGOT, Wild Escargot, Parsley Garlic Butter, Bread Crumb 16

GRILLED BONE MARROW, Parsley Caper Salad, Demi-Glace,
Grilled Toast 24

SALADS

BLACKBERRY SALAD, Waterman Farm Blackberries, Red Leaf
Lettuce, Almonds, Feta Cheese, Thyme Vinaigrette 15

BEET SALAD, Red Beets, Belgium Endive, Pistachio,
Burrata Cheese, Rosemary Vinaigrette 15

WEDGE SALAD*, Cherry Tomatoes, Green Onion, Bleu Cheese
Crumbles, Bacon, Buttermilk Dressing 15

LARGE PLATES

PAN SEARED SALMON, Sun Choke, Cherry Tomatoes,
Zucchini, Lemon Caper Sauce 36

GRILLED MAHI MAHI, Roasted Yams, Grilled Asparagus,
Charred Pineapple Beurre Blanc Sauce 36

DUCK CONFIT, Pork Belly, Hyperlocal Fig, Vegetable Hash,
Fresh Herbs and Cherry Chipotle BBQ Sauce 38

BRAISED SHORT RIBS, Carrots, Horseradish Mashed Potatoes,
Caramelized Onion Madeira Sauce 38

FILET MIGNON, Grilled Asparagus, Mashed Yukon Potatoes,
Demi-Glace 60

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Chef de Cuisine Juliano Santiago