DRESSING SELECTIONS: Ranch, Bleu Cheese, GF Blood Orange Vinaigrette,
Toasted Sesame Seed, Italian Dressing, Avocado-Cilantro Vinaigrette.

## Additional Dressing .75

MANGO-CITRUS CHICKEN 16.00
Pan roasted marinated chicken served with romaine and baby arugula, mango, toasted almonds, oranges, cilantro, red peppers and avocado-cilantro vinaigrette.

Glutenfree option available
NEN $\mathbf{N}$ BEETS-DRIED FIGS ARUGULA SALAD 15.50
Baby Arugula, roasted beets, toasted pecans, dried black mission figs, dried cranberries, cilantro, feta cheese, served with tamarind vinaigrette.

TURKEY COBB SALAD 16.25
Romaine lettuce, turkey, bacon, hard boiled egg, bleu cheese, avocado, black olives, tomato, served with your choice of dressing.

Glutenfree option available
PAPAYA \& LEMON CHICKEN SALAD 16.25
Chopped romaine lettuce, marinated chicken breast, Colima papaya, oranges, mandarins, medjool dates, strawberries, toasted almonds and GF blood orange vinaigrette.

Glutenfree option available.
ORIENTAL CHICKEN SALAD 15.75
Napa-bok choy mix, chicken breast, scallions, almonds, carrots, mandarins, fried wontons and sesame seed dressing.

## BOULEVARDS Favorites

© MEDITERRANEAN SALMON
Atlantic salmon, cucumber, craisins, red onions, tomato, capers, Kalamata olive, feta cheese, basil and lemon-herb vinaigrette. 3 oz $13.00 \mid 6 o z .16 .25$

## CHICKEN PARMIGIANA 15.75

Pan-fried breaded chicken breast, smothered with chucky marinara sauce, melted provolone cheese, served with angel hair pasta and garlic bread.

SMOKED BEEF BRISKET 18.75
Thinly sliced beef brisket served with BBQ sauce, cole slaw, baked beans and mashed potatoes.

## FISH \& CHIPS

Beer battered cod fillets served with Fresh fries, tartar sauce and cole slaw.
2 Pieces 13.00 | 3 Pieces 16.00 | Each additional piece 3.25

## VEGETARIAN

© © VEGAN WILD MUSHROOM WITH KALE RAVIOLIS 14.75
Served with pan roasted seasonal vegetables, topped with chunky marinara sauce.

## O VEGAN CHICKEN WRAP 14.75

Chopped arugula, vegan chicken, tomatoes, avocado, red onion, wrapped in a spinach tortilla wrap, drizzled with tamarind-vegan aioli. Choice of side: Fries, side salad, cole slaw, cup of soup, cup of chili or fresh fruit.

## STARTERS

CHEF'S SOUP DU JOUR
Cup 6.50 । Bowl 8.00
CHILI CON CARNE
Onions and cheese.
Cup 6.50 | Bowl 8.00
© SHRIMP GAZPACHO
Cup 7.00 | Bowl 8.50

## APPETIZERS

Additional Dressing . 75
THAI CURRY COCONUT SHRIMP 10.50
Coconut breaded shrimp, Thai red curry dip and pineapple relish.

BEEF TAQUITOS 8.00
Served with shredded cheese, sour cream and fresh salsa.

## NEN BBQ BEEF BRISKET

 SLIDERS \& FRIES 10.25Smoked beef brisket, brioche sliders, side of French fries.

PUEBLO QUESADILLA 7.50
Crispy flour tortilla, cheddar and Jack cheese, sour cream and fresh salsa.

ARTICHOKE AND SPINACH DIP 8.50
Broiled creamy artichokes, spinach and cheese dip, served with corn tortilla chips.

ICEBERG SALAD WEDGE 10.50
Served with chopped bacon,
hardboiled egg, tomatoes, blue cheese crumbles and choice of dressing.

NEN THREE BAJA FISH TACOS 11.25
Fried cod, corn tortillas, pico de gallo, chopped cabbage, limes, savory chili sauce.

CHIPS AND SALSA 6.00
Fresh corn tortilla chips and side of fresh salsa.
LOADED POTATO SKINS 7.00
Potato cup, cheddar and Jack cheese, chili, red onions and sour cream.

## BREAKFAST

Served with choice of toast, butter, jelly and your choice of side Fries, cole slaw, cottage cheese, sliced tomatoes or fresh fruit.

CLASSIC BREAKFAST 10.95
Two eggs any style,
bacon or sausage patties.
EGG WHITES FRITTATA 13.95
Spinach, onions, tomato,
mushrooms, provolone cheese.
THREE EGG OMELET 13.95
Choice of three toppings: Tomatoes, bell peppers, mushrooms, bacon, sausage, cheese Additional toppings 1.50 each. pepper Jack or Monterrey Jack

BOULEVARDS HAMBURGER 14.75
USDA Choice beef patty, red onions, tomato, lettuce, pickles, choice of cheese, on toasted brioche bun.
Gluten-free option available. (Lettuce Wrap)
TURKEY BURGER 13.25
House-made turkey burger, red onions, tomato, lettuce, pickles, choice of cheese, on toasted brioche bun.
Lettuce wrap option available.
BEYOND BURGER 14.75
Meat free vegan patty, red onions, tomato, lettuce, pickles, on a toasted brioche bun. Lettuce wrap option available.

## CLASSIC PATTY MELT 14.75

USDA Choice beef patty, caramelized onions, Swiss cheese, thousand island dressing on toasted rye bread.

TUNA MELT 13.95
Grilled Albacore tuna salad, served on a toasted sourdough bread, tomatoes and America cheese.

## SANDWICHES

Choice of a side: Fries, side salad, coleslaw, onions rings cup of soup, cup of chili or fresh fruit.

REUBEN SANDWICH 15.25
Tender corned beef brisket, sauerkraut, Swiss cheese, Thousand Island dressing on toasted rye bread.

## NEN BBQ BEEF BRISKET SANDWICH 15.50

Thinly sliced beef brisket served in a brioche bun with cole slaw and onion rings.

TURKEY - CRANBERRY CIABATTA 14.75
Smoked turkey breast, Swiss cheese,
roasted garlic aioli, cranberry-onion chutney, baby arugula on a warm ciabatta roll.

TRIPLE DECK CLUB SANDWICH 15.25
Turkey, bacon, lettuce, tomatoes, avocado, layered on toasted bread of choice.

BLT SANDWICH 12.25
Bacon, lettuce, tomato, layered
on toasted bread of choice.

## DELI SANDWICHES 12.25

Lettuce, tomato and mayonnaise.
BREAD: White, wheat, rye or sourdough bread.
Choices: Turkey or Tuna Salad.
TOPPINGS: Bacon 1.50 (2 Pieces) | Avocado 1.50 | Cheese 1.50

NEW YORK CHEESECAKE 9.25
Garnished with chopped strawberries.
OLD FASHION BREAD PUDDING 6.50
Served warm with orange liqueur
butter sauce and caramel sauce.
A La Mode 7.00
WARM DUTCH APPLE PIE 6.50
Drizzled with caramel sauce. A La Mode 7.00
MUD PIE 8.00
Ice cream cake with chocolate cookie crust, layer of mocha and almond fudge ice cream, rich chocolate mousse, drizzle with chocolate sauce and whipped cream.

## PLANT BASED CHOCOLATE CHEESECAKE 8.50

Made with a blend of cocoa, natural vanilla and cane sugar, baked on top of a cookie crust.

## BEVERAGES

COLD BEVERAGES 3.50
Pepsi, diet Pepsi, Sprite, unsweetened iced tea, raspberry iced tea, lemonade, Arnold Palmer.

HOT DRINKS 3.50
Coffee, decaf, hot tea.
JUICE 3.75
Orange, cranberry and grapefruit juice.

## HOUSE COCKTAILS

MIMOSA<br>Champagne, Orange Juice.<br>WINE SPRITZER<br>White wine, club soda

BLOODY MARY
Vodka, Bloody Mary mix.
MICHELADA
Clamato, lime, mild sauce, chilled salted rim glass.

## PEACH ON THE BEACH

Vodka, cranberry juice, orange juice, splash of peach liqueur.

MALIBU PINEAPPLE COOLER
Malibu rum, pineapple juice, wedge of lime.
BOULEVARDS BREEZE
Vodka, grapefruit juice, cranberry juice.

## PEACH OLD FASHIONED

Muddle cherry \& orange, house bourbon, peach schnapps and bitters.

