

STARTERS

Chef's Soup Du Jour

~ Cup 7 | Bowl 9 ~

☉ Chef's Signature Chili

Onions and cheese.

~ Cup 8 | Bowl 10 ~

☉ Shrimp Gazpacho

~ Cup 8 | Bowl 10 ~

Fresh SALADS

DRESSING SELECTIONS:

Ranch, bleu cheese, white balsamic vinaigrette,
thousand island, honey cinnamon vinaigrette, Caesar dressing,
Louie dressing, blood orange vinaigrette.

Additional Dressings .75

NEW Avocado Crab Louie 23

Crab meat, chopped organic iceberg, smoked
bacon, half Haas avocado, roasted asparagus, cage free
boiled eggs, Roma tomato, cucumbers, Louie dressing.

☉ Ace Avocado 17

Choice of chicken pecan salad, egg salad or tuna salad,
mixed field greens, half Hass avocado, baby heirloom
tomatoes, spiral carrots, white balsamic vinaigrette.

~ Substitute Crab Salad 3 ~

NEW Summer Grilled Peach & Chicken 19

Marinated chicken breast, garden tangy arugula, dried
cranberries, candied pecan, blueberries, Bermuda
onions, goat cheese crumbles, Hass avocado,
honey cinnamon vinaigrette.

☉ Filet & Wedge 24

4 oz. USDA Choice filet, organic iceberg,
bleu cheese crumbles, Applewood smoked bacon bits,
thousand island dressing.

NEW Chilled Poached Salmon Apple Salad 24

Baby Arugula, granny Smith apples, sweet cranberries,
candied walnuts, cucumber, roasted corn, bleu cheese
crumbles, blood orange vinaigrette.

NEW Trio Salad 18

Trio of chicken, tuna & egg salad, mixed greens, spiral
carrots, tomatoes, white balsamic vinaigrette.

~ Substitute Crab Salad 3 ~

NEW BBQ Chicken Salad 19

Marinated chicken breast, chopped hearts of Romaine,
roasted corn kernels, baby heirloom tomatoes, black
beans, cheddar & Monterey Jack, Haas avocado,
tortilla strips, chipotle ranch.

Traditional Caesar 13

Chopped organic hearts of romaine, herb croutons,
shaved pecorino Romano, Caesar dressing.

~ Add Chicken 5 | Add Shrimp 9 | Add Salmon 10

Gluten-free option available. ~

APPETIZERS

☉ **NEW** Chipotle Chicken Supreme Nachos 18

Marinated chicken breast, fried corn tortillas,
home-made cheese sauce, refried beans, pico de gallo,
sour cream, guacamole, jalapenos, chipotle aioli.

☉ Steamed Black Mussels 17

One pound of PEI mussels sautéed in a white wine
garlic butter reduction, toasted garlic bread.

~ Gluten-free option available. ~

NEW Crispy Brussel Sprouts 8

Lightly sautéed, applewood smoked bacon, shaved
pecorino Romano.

☉ Shrimp Cocktail 14

Five prawns, citrus cocktail sauce, lemon wedge.

Two Baja Cod or Shrimp Tacos 16

Fried cod or grilled Mexican Gulf prawns,
corn tortillas, pico de gallo, cabbage slaw,
jalapeno ranch, limes, fresh salsa.

NEW Mozzarella Sticks 8

Chunky tomato mozzarella sauce,
shaved pecorino Romano.

☉ Loaded Potato Skins 8

Filled with chef's signature chili, potato skins, cheddar
and Monterey Jack cheese, Bermuda onions.

Chips, Salsa & Guacamole 9

Corn tortillas chips, fresh salsa, guacamole.

SMALL PLATES

NEW Blue Crab Cakes 14

Roasted red peppers remoulade,
pineapple ginger relish.

NEW Steak Frites 18

4 oz. grilled marinated flat iron steak, garlic parmesan
fries, wild mushroom demi-glaze.

Hawaiian Ahi Tuna 18

Cajun seared Ahi tuna, lime cabbage slaw, pineapple
ginger relish, teriyaki glaze.

NEW Three Baked Scallops on Half Shell 14

Applewood smoked bacon, baby spinach, caramelized
onions, parmesan gratin.

Mini Sliders 14

Two USDA Choice beef patties, leaf lettuce, Roma
tomato, caramelized onions, cheddar cheese, Boursin
aioli, toasted brioche bun. Served with petite fries.

Consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk
of foodborne illness. Prices do not include CA. Sales Tax. Menu Created by Executive Chef Rudy Zazueta.

DINNER

Entrées

Served with market seasonal vegetables
Choice of garlic mashed potatoes, apricot cous cous
or steamed Jasmine rice. Baked potato add 1.50

NEW 8 oz. Grilled Flat Iron Steak **33**
Chimichurri sauce, potato frizzles.

8 oz. Filet Mignon **39**
USDA Choice filet mignon, potato frizzles,
demiglace, fresh herbs.
~ Oscar style 8 | Gluten-free option available. ~

NEW Chicken Cordon Bleu **21**
Lightly breaded & fried, stuffed with smoked ham,
baby spinach, Swiss cheese, Dijon beurre blanc.

NEW Maple Glazed Atlantic Salmon **25**
Citrus & cucumber relish, pomegranate
reduction, lotus root chips, fire roasted tomato
saffron beurre blanc.

NEW Walnut Crusted Local Halibut **33**
Baby spinach, blistered cherry tomatoes, wild
mushroom beurre blanc, pomegranate reduction.

Filet of Sole **21**
Pan seared with lemon caper butter buerre blanc.
~ Gluten-free option available. ~

BOULEVARDS

Favorites

NEW Eggplant Parmigiana Tower **19**
Chunky tomato marinara sauce, Angel hair pasta,
roasted zucchini and squash, mozzarella cheese, fresh basil.
~ Vegan option available ~

Chicken Primavera **23**
Marinated grill chicken breast, Angel hair pasta, seasonal
vegetables, cilantro beurre blanc, toasted garlic bread.
~ Vegetarian option available ~

NEW Shrimp Scampi **24**
Sautéed shrimp with olive oil, garlic, parsley, capers,
white wine, lemon juice, Angel hair pasta
and toasted garlic bread.

BEVERAGES

Cold Beverages **3.5**
Pepsi, diet Pepsi, Starry, unsweetened iced tea, pink
lemonade, raspberry iced tea, diet Dr. Pepper, Arnold Palmer.

Hot Drinks **3.5**
Coffee, decaf, hot tea.

Cold Beer
Bud Light, 805, Heineken, Corona,
Coors Light, Heineken Zero.

CHEF'S SIGNATURE Burgers

Choice of a side: Fries, coleslaw, onion rings,
sweet potatoes fries or fresh fruit.
Cup of soup, chili or side salad add 1.50. Choice of Cheese:
American, Swiss, cheddar, pepper Jack or provolone
Gluten-free option available. (Lettuce Wrap)

Bleu Monster **21**
Beef patty, leaf lettuce, tomato, Bermuda onions,
Hass avocado, smoked bacon, bleu cheese
crumbles, toasted brioche bun.

NEW Bison Burger **23**
Beef patty, candied peppered bacon, organic baby arugula,
tomato, brie cheese, toasted brioche bun.

Coachella Burger **20**
Beef patty, leaf lettuce, tomato, Bermuda
onions, candied peppered bacon, medjool dates, sautéed
jalapenos, choice of cheese, toasted brioche bun.

Boulevards Burger **18**
Beef patty, leaf lettuce, tomato, Bermuda
onions, choice of cheese, toasted brioche bun.

NEW Brunch Burger **19**
Beef patty, one egg any style, lettuce, tomato,
Bermuda onions, smoked bacon, potato frizzles,
choice of cheese, toasted brioche bun.
Choice of side.

Impossible Burger **18**
Vegan patty, leaf lettuce, tomato, Bermuda
onions, toasted brioche bun.

DESSERTS

Boulevards Bread Pudding **8**
Warm orange liqueur butter sauce, caramel sauce.
~ A La Mode 9 ~

NEW Key Lime Pie **8**
Homemade graham cracker almond crust,
lemon custard sauce, raspberry coulis.

Mud Pie **8**
Layered mocha & almond fudge ice cream cake with
chocolate cookie crust, chocolate mousse, chocolate sauce.

NEW Old Fashioned Chocolate Cake **9**
Mixed berries, vanilla bean mousse, chocolate sauce.

New York Cheesecake **11**
Mixed seasonal berries, raspberry coulis.

AFTER DINNER

Delights

Bourbon Affogato **13**
Vanilla ice cream, bourbon, warm coffee, chocolate bitters,
Garnished with fresh mint and chocolate shavings.

Sun City Egg Cream **11**
EG Vodka, chocolate syrup, vanilla,
whole milk, and club soda. Served in a pint glass.
Garnished with a red and white bendy straw, enjoy!!

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