

## 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, Blood Orange Vinaigrette, Meyer-Lemon Vinaigrette, Walnut Vinaigrette, Caesar Dressing, Cucumber-Lime Vinaigrette.

Additional Dressings .75

**Chef's Cobb Salad 18**  
Organic iceberg, oven roasted turkey breast, applewood smoked bacon, cage free boiled eggs, bleu cheese crumbles, baby heirloom cherry tomato, Hass avocado, ranch dressing.  
~ Gluten-free option available ~

**Papaya & Lemon Chicken Salad 19**  
Marinated chicken breast, chopped hearts of Romaine, Colima papaya, orange segments, medjool dates, strawberries, toasted almonds and blood orange vinaigrette.  
~ Gluten-free option available. ~

☉ **Ace Avocado 17**  
Choice of chicken pecan salad or tuna salad, mixed field greens, half Hass avocado, baby heirloom tomatoes, spiral carrots, white balsamic vinaigrette.

☉ **Filet & Wedge 23**  
4 oz. USDA Choice filet, organic iceberg, bleu cheese crumbles, applewood smoked bacon bits, thousand island dressing.

☉ **Chicken & Pear 18**  
Marinated chicken breast, mixed field greens, Anjou pears, dried cranberries, bleu cheese crumbles, candied walnuts, walnut vinaigrette.

**Traditional Caesar 13**  
Chopped organic hearts of romaine, herb croutons, shaved pecorino Romano, Caesar dressing.  
~ Add Chicken 5 | Add Shrimp 9  
Gluten-free option available. ~

## APPETIZERS

☉ **Boulevards Chicken Supreme Nachos 17**  
Marinated chicken breast, fried corn tortillas, home-made cheese sauce, refried beans, pico de gallo, sour cream, guacamole, jalapenos.

**Hawaiian Ahi Tuna 18**  
Cajun seared Ahi tuna, lime cabbage slaw, pineapple ginger relish, teriyaki glaze.

**Thai Curry Coconut Shrimp 14**  
Five coconut breaded shrimp, pineapple ginger relish, Thai curry 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. ~

**Two Baja Fish or Carnitas Tacos 15**  
Fried cod or slow braised carnitas, corn tortillas, pico de gallo, cabbage slaw, jalapeno ranch, fresh salsa.

**Artichoke and Spinach Dip 11**  
Marinated artichokes, baby spinach and cheese dip, grilled pita bread.

☉ **Loaded Potato Skins 8**  
Filled with chef's signature chili, potato skins, cheddar and Monterey Jack cheese, Bermuda onions.

☉ **Shrimp Cocktail 16**  
Five Mexican gulf prawns, citrus cocktail sauce, lemon wedge.

☉ **Bacon Wrapped Stuffed Dates 13**  
Medjool Dates, applewood smoked bacon, bleu cheese crumbles, local honey, Sriracha aioli, essence of lemon.

**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.

## VEGETARIAN

☉ **Vegan Wild Mushroom with Kale Raviolis 18**  
Market seasonal vegetables, sautéed arugula, chunky marinara sauce.

☉ **Quinoa & Beets 17**  
Organic baby arugula, tri colored Quinoa, dried cranberries, red bell peppers, medjool dates, toasted almonds, Meyer-lemon vinaigrette.

Healthy. 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.

## DINNER

### Entrées

Served with market seasonal vegetables  
Choice of garlic mashed potatoes or rice pilaf  
Baked potato 1.50

10 oz. USDA Choice New York Steak **28**  
Potato frizzles, wild mushroom demi-glace, fresh herbs.

Slow Braised Short Ribs **25**  
Slowly braised in red wine, aromatic herbs  
and vegetables, demi-glace, potato frizzles.

8 oz. Filet Mignon **34**  
USDA Choice filet mignon, potato frizzles,  
demi-glace, fresh herbs.  
~ Gluten-free option available. ~

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

Pan Seared Atlantic Salmon **24**  
Pineapple ginger relish, pomegranate reduction,  
cilantro emulsion.  
~ Gluten-free option available. ~

Grilled Rainbow Trout Almondine **26**  
Lightly floured, pan seared with creamy lemon beurre  
blanc, toasted almonds, pomegranate reduction  
~ Gluten-free option available. ~

Catch of the Week **Market Price**  
Ask your server about the catch of the week.

### CHEF'S SIGNATURE Burgers

Choice of a side: Fries, coleslaw, onion rings,  
sweet potato fries or fresh fruit.  
Choice of cheese:

American, Swiss, cheddar, pepper Jack or provolone  
Gluten-free option available. (Lettuce Wrap)

Bleu Monster **18**  
Beef patty, leaf lettuce, tomato, Bermuda onions,  
Hass avocado, Applewood smoked  
bacon, bleu cheese crumbles, toasted brioche bun.

Coachella Burger **19**  
Beef patty, leaf lettuce, tomato, Bermuda  
onions, candied peppered bacon, medjool dates, sautéed  
jalapenos, choice of cheese, toasted brioche bun.

Boulevards Burger **17**  
Beef patty, leaf lettuce, tomato, Bermuda  
onions, choice of cheese, toasted brioche bun.

Big Tex **20**  
Beef patty, leaf lettuce, tomato, one fried  
onion ring, topped with chef's signature chili, Hass avocado,  
applewood smoked bacon, toasted brioche bun.

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

## BOULEVARDS

### Favorites

Chicken Pot Pie **23**  
Oven roasted marinated chicken breast, market seasonal  
vegetables, potatoes, fresh herbs, puff pastry shell.

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

Shrimp Penne Arrabbiata **27**  
Five Mexican gulf prawns sautéed in garlic white wine,  
chunky tomato marinara sauce, penne pasta, smoked  
andouille sausage, fresh basil, toasted garlic bread.

## AFTER DINNER

### Delights

Bourbon Affogato **13**  
Vanilla ice cream, bourbon, warm regular or decaf  
coffee, chocolate bitters, served in a wine glass.  
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!!

## DESSERTS

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

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

New York Cheesecake **10**  
Mixed seasonal berries, raspberry coulis.

Crème Brulee **9**  
Seasonal berries, biscotti cookie, vanilla bean mousse.

Home Made Brownie **8**  
Vanilla bean mousse, chocolate sauce, strawberry heart.  
~ A La Mode 9 ~

## BEVERAGES

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

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

Juice **4.5**  
Orange, cranberry and grapefruit juice.

Cold Beer  
Bud Light, Budweiser, Miller Light,  
805, Heineken, Corona, Samuel Adams,  
Modelo Negra, Coors Light, Heineken Zero.

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