

## 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, oranges 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, essence of lemon.

**Mini Sliders 14**  
Two USDA Choice beef patties, leaf lettuce, Roma tomato, caramelized onions, cheddar cheese, Boursin aioli, toasted brioche bun.

## 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.

## SANDWICHES

Choice of a side: Fries, side salad, coleslaw, onion rings  
sweet potato fries or fresh fruit.  
Soup or cup of chili add 1.50

### Pastrami 17

Thinly shaved black navel pastrami, caramelized onions,  
Swiss cheese, thousand Island dressing, toasted rye bread.

### Roasted Turkey Club 17

Oven roasted turkey, leaf lettuce, tomato, applewood  
smoked bacon, Hass avocado, cranberry aioli, Swiss  
cheese, toasted cranberry walnut bread.

### Fiesta Lime Chicken Sandwich 18

Citrus grilled chicken breast, leaf lettuce, tomato,  
mixed bell peppers, caramelized onions, Hass avocado,  
smoked bacon, Sarahi aioli, toasted brioche bun.

### Chef's Short Rib Grilled Cheese 18

Slow braised short ribs, wild rocket arugula, tomatoes,  
caramelized onions, cheddar cheese, toasted  
sourdough bread, side of au jus.

### Deli Sandwiches 13

Leaf Lettuce, tomato and mayonnaise.

BREAD: White, wheat, rye or sourdough bread.  
Choices: Turkey, tuna salad, chicken pecan salad.

~ Toppings:

Bacon 1.50 (2 Pieces) | Avocado 1.50 | Cheese 1.50 ~

## BOULEVARDS *Specialties*

### Fish & Chips 16

Three beer battered cod loins, French  
fries, tartar sauce and cole slaw.

~ Each additional piece 4 ~

### Tuna Melt 15

Grilled Albacore tuna salad, served on a grilled  
sourdough bread, tomatoes and cheddar cheese.

### Clubhouse Bratwurst 13

Sautéed with mixed bell peppers & caramelized onions,  
honey mustard aioli, toasted brioche bun.

### BBQ Chicken Wrap 18

Marinated chicken breast, spinach herb tortilla,  
shredded lettuce, tomato, Bermuda onions, applewood  
smoked bacon, Hass avocado, pepper Jack cheese,  
jalapeno ranch.

### Cubano 18

Slow-braised carnitas, hardwood smoked ham,  
papaya salsa, Dijon mustard, pickle chips, Swiss cheese,  
toasted hoagie roll.

### Avocado BLT 15

Candied peppered bacon, leaf lettuce, pesto  
marinated tomato, toasted wheat bread.

## CHEF'S SIGNATURE *Burgers*

Choice of a side: Fries, side salad, coleslaw, onion rings,  
sweet potato fries or fresh fruit. Soup or cup of chili add 1.5

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.

## 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, maraschino cherry.  
~ A La Mode 9 ~

## BEVERAGES

### Cold Beverages 3.5

Pepsi, diet Pepsi, sierra mist, unsweetened iced tea,  
pink lemonade, 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.

♥ 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.