



Dinner

STARTER

Chef's Soup Du Jour

Cup 8 Bowl 10

Chef's Signature Chili

Cup 9 Bowl 11

Shrimp Gazpacho

Cup 9 Bowl 11



FRESH SALADS

Little Salad 9

Romaine Lettuce, Sliced Tomatoes,
Sliced Cucumbers, Croutons,
Ranch Dressing

Chef's Chicken Cobb 19

Marinated Chicken Breast, Romaine Lettuce,
Applewood Smoked Bacon, Boiled Eggs,
Blue Cheese Crumbles, Baby Heirloom Cherry
Tomato, Haas Avocado, Ranch Dressing

Ace Avocado 18

Choice of Chicken Salad, Tuna Salad, Mixed
Field Greens, 1/2 Haas Avocado,
Baby Heirloom Tomatoes, Carrots,
Lemon Vinaigrette

Asian Chicken Salad 19

Marinated Chicken Breast, Scallions,
Napa Cabbage, Toasted Almonds,
Mandarin Oranges, Carrots,
Fried Wontons, Baby Corn,
Toasted Sesame Seed Vinaigrette

Summer Grilled Peach Salad 19

Marinated Chicken Breast, Mixed Field
Greens, Blueberries, Blue Cheese Crumbles,
Candied Pecans, Bermuda Onions,
Lemon Vinaigrette

Filet & Wedge 26

4 oz. Choice Filet, Iceberg Lettuce,
Blue Cheese Crumbles, Applewood Smoked
Bacon Bits, Blue Cheese Dressing

Mediterranean Salmon Salad 27

Atlantic Salmon, Romaine Lettuce, Cucumber,
Baby Heirloom Tomatoes, Bermuda Onions,
Greek and Feta Dressing

Traditional Caesar 13

Romaine Lettuce, Croutons, Pecorino Romano,
Tuscan Caesar Dressing

Add Chicken 6 - Add Shrimp 10 - Add Salmon 11

APPETIZERS

Two Baja Cod or Shrimp Tacos 17

Fried Cod or Grilled Mexican Gulf Shrimp,
Corn Tortillas, Pico de Gallo, Cabbage Slaw,
Ranch Dressing, Limes, Salsa

Glazed Heirloom Carrots 12

Oven Roasted Carrots,
Tossed with Short Rib Bits, Demi-Glace
Gluten Free & Low Sodium Available

Loaded Potato Skins 9

Filled with Chef's Signature Chili,
Cheddar and Monterey Jack Cheese,
Bermuda Onions

Hawaiian Ahi Tuna 18

Poached Ahi Tuna, Yuzu Ponzu, Pineapple
Ginger Relish, Wasabi Aioli

Mini Sliders 16

Two USDA Choice Beef Patties, Iceberg
Lettuce, Roma Tomato, Caramelized Onions,
Cheddar Cheese, Toasted Brioche Bun

BURGERS & DOGS

Choice of a Side:

Fries, Coleslaw, Sweet Potato Fries, Fruit

Choice of Cheese:

American, Swiss, Cheddar
All Burgers Can be Made Gluten Free & Low
Sodium, Wrap Option Available (Lettuce Wrap)

Boulevards Cheeseburger 16

USDA Choice Beef Patty, Iceberg Lettuce,
Tomato, Bermuda Onions, Choice of Cheese,
Brioche Bun

Blue Monster 20

USDA Choice Beef Patty, Iceberg Lettuce,
Tomato, Bermuda Onions, Hass Avocado,
Applewood Smoked Bacon, Blue Cheese
Crumbles, Brioche Bun

Patty Melt 16

USDA Choice Beef Patty, Caramelized Onions,
Thousand Island, Swiss Cheese, Toasted Rye

Coachella Burger 21

USDA Choice Beef Patty, Iceberg Lettuce,
Tomato, Bermuda Onions, Candied-Peppered
Bacon, Dates, Sautéed Jalapenos, Brioche Bun

Turkey Burger 19

Ground Turkey Patty, Iceberg Lettuce, Tomato,
Bermuda Onions, Applewood Smoked Bacon,
Haas Avocado, Choice of Cheese, Brioche Bun

Junkyard Dog 16

Beef Hot Dog, Chef's Chili, Caramelized
Onions, Cheddar and Monterey Jack Cheese,
Toasted French Roll

Boulevard Dog 14

Beef Hot Dog, Peppers, Onions, Bacon Bits,
Toasted French Roll

Consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illnesses. Prices do not include California State tax. Menu created by Executive Chef Rudy Zazueta. 7/9/24



Dinner

DINNER ENTREES

Served with Market Seasonal Vegetables
Choice of Garlic Mashed Potatoes,
Steamed Rice, Quinoa or Baked Potato

Short Ribs 27

Slow Braised Chuck Tail, Potato Frizzles,
Confit-Marinated Vine Tomatoes,
Mushroom Demi-Glace

Gluten Free & Low Sodium Available

10oz. Grilled Ribeye Steak 29

Rosemary Truffle Butter, Confit-Marinated
Vine Tomatoes, Peppercorn Cream

8 oz. Filet Mignon 41

USDA Choice Filet Mignon,
Potato Frizzles, Confit Marinated Vine
Tomatoes, Pomegranate Reduction,
Mushroom Demi-Glace

Gluten Free & Low Sodium Available

Alaskan Halibut 36

Confit-Marinated Vine Tomatoes,
Fried Leeks, Puttanesca Sauce

Gluten Free (Market Price)

Pan Seared Atlantic Salmon 27

Confit-Marinated Vine Tomatoes, Peach
Relish, Roasted Red Bell Pepper Coulis

Gluten Free & Low Sodium Available

Filet of Sole 21

Pan Seared with Lemon
Caper Butter Beurre Blanc

Gluten Free & Low Sodium Available

Airline Chicken 22

Parsnip Puree, Pesto Cream

Gluten Free & Low Sodium Available

Chicken Teriyaki 19

Pan Seared Chicken Breast,
Vegetable Mix, Teriyaki Glaze

FAVORITES

Eggplant Parmigiana 18

Fresh Mozzarella Cheese, Bucatini,
Tomatoes, Basil, Pomodoro Sauce

Vegetarian

Spaghetti & Meatballs 21

Grandma's Homemade Meatballs, Spaghetti,
Pomodoro Sauce, Garlic Bread Slice,
Shaved Pecorino Romano

Cacio de Pepe 17

Pecorino Romano Cream, Bucatini, Cracked
Black Pepper, Toasted Garlic Bread

VEGAN

Cauliflower Steak 17

Marinated Cauliflower, Fried Leeks,
Pesto Pomodoro Sauce

Portobello Mushroom Burger 19

Roasted Portobello Mushroom, Tomato,
Hass Avocado, Bermuda Onions,
Alfalfa Sprouts, Pesto Sauce

FLATBREAD

Margherita Flatbread 12

Mozzarella Cheese, Pomodoro Sauce,
Slice Tomato, Fresh Basil

Vegetarian

Greek Goddess 14

Marinated Grilled Chicken, Artichoke
and Spinach Cream, Parmesan Cheese

Sausage & Pepper 16

Italian Sausage, Mixed Bell Peppers, Bermuda
Onions, Mozzarella Cheese, Pomodoro Sauce

DESSERTS

Old Fashioned Bread Pudding 10

Warm Orange Liqueur Butter Sauce,
Caramel Sauce **A La Mode 12**

Signature French Toast Concha 12

Raspberry Preserve, Lotus Butter,
A la Mode

Mud Pie 13

Ice Cream Cake with Chocolate Cookie Crust,
Mocha and Almond Fudge Ice Cream,
Chocolate Mousse, Chocolate Sauce
and Whipped Cream

Key Lime Pie 12

Seasonal Mixed Berries, Vanilla Bean Mousse

NIGHTLY SPECIALS

Available Tuesday through Sunday
from 4:30 PM till 8:00 PM

Tuesday 19

Fried Chicken

4-Piece Fried Chicken, Mashed Potato,
Biscuits, Corn Kernels, Coleslaw

Wednesday 20

Lasagna

Home-Made Lasagna, Pomodoro Sauce
Seasonal Vegetable

Thursday 22

Cantina

Chicken or Beef Fajita, Beans, Spanish Rice,
Pico De Gallo, Guacamole, Sour Cream
and Flour Tortilla

Friday 25

Trout Almondine

Trout, Toasted Almonds,
Lemon Beurre Blanc Sauce,
Seasonal Vegetable, Mashed Potatoes

Saturday 33

Prime Rib

10oz Prime Rib, Mashed Potatoes,
Seasonal Vegetable, au jus

Sunday 18

Liver and Onions

Seasoned Floured Liver Steak,
Mushroom Demi-Glace, Caramelized Onions,
Applewood Smoked Bacon, Mashed Potatoes,
Seasonal Vegetable

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