



Lunch

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



Lunch

SANDWICHES

Choice of a Side:

Fries, Coleslaw, Sweet Potato Fries, Fruit

Deli Sandwiches 16

Ham, Turkey, Tuna, or Chicken

Croissant Turkey Club 19

Oven Roasted Turkey, Iceberg Lettuce, Tomato, Applewood Smoked Bacon, Haas Avocado, Cranberry Aioli, Swiss Cheese, on a Croissant

Reuben 18

Thinly Shaved Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island, Toasted Rye Bread

Tuna Melt 18

Grilled Albacore Tuna Salad, Grilled Tomato, Cheddar Cheese, Toasted Sourdough Bread

Grilled Chicken Sandwich 17

Grilled Chicken Breast, Candied Peppercorn Bacon, Caramelized Onions, Sweet and Spicy Aioli, Choice of Cheese, Coleslaw, Toasted Sourdough Bread

Chef's Signature Short Rib Grilled Cheese 19

Slow Braised Short Ribs, Fried Leeks, Smoked Gouda Cheese, Truffle Aioli, Toasted Sourdough Bread, Side of Au-Jus

ENTRÉE

Fish & Chips 17

Three Beer Battered Cod Loins, French Fries, Dill Tartar Sauce, Coleslaw
Each Additional Piece 4

5oz. Ribeye Steak Frites 20

Rosemary Truffle Butter Potato Croquettes, Parsnip Puree, Mushroom Demi-Glace
Gluten Free & Low Sodium Available

Cacio e Pepe 17

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

Eggplant Parmigiana 18

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

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

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

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

EARLY BIRD SPECIALS

Available Tuesday through Sunday from 2:00 PM till 4:00 PM
Please make reservations in advance

3 Course Meal 26

FIRST COURSE

Soup of the Day

or

Little Salad

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

SECOND COURSE

Choice of One

Country Fried Steak

A Chopped Beef Steak Breaded and Fried, Mushroom Gravy, Garlic Mashed Potatoes, Seasonal Vegetables

Salisbury and Gravy

Ground Beef, Bell Pepper, Onions, Mushroom Demi-Glace, Garlic Mashed Potatoes, Seasonal Vegetables

Fish & Chips

2 Battered Cod Loins, Coleslaw, French Fries

Cauliflower Steak

Marinated Cauliflower, Fried Leeks, Pesto, Pomodoro Sauce
Vegetarian

THIRD COURSE

Choice of One

Fresh Seasonal Fruits and Berries
Scoop of Vanilla Ice Cream
Chocolate Sauce

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