



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

Chef's Chicken Cobb 19

Marinated Chicken Breast, Romaine Lettuce, Applewood Smoked Bacon, Boiled Eggs, Blue Cheese Crumbles, Baby Heirloom Cherry Tomatoes, 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

Harvest Beet Salad 16

Mixed Field Greens, Candied Stripe & Golden Beets, Candied Walnuts, Pears, Roasted Butternut Squash, Goat Cheese Crumbles, Blood Orange Vinaigrette

Add Chicken 6 - Add Shrimp 10 - Add Salmon 11

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, Jalapeno Ranch Dressing, Limes, Salsa

Chicken & Bacon Ranch Lettuce Wraps 14

Ground Chicken, Bacon Lardons, Pico De Gallo, Pickled Bermuda Onion, Sunflower Sprouts, Iceberg Lettuce Leaf, Teriyaki Ranch

Loaded Potato Skins 9

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

Teriyaki Wings 14

Chicken Wings, Sweet & Spicy Teriyaki Sauce, Cucumber Kimchi

Mini Sliders 16

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

BURGERS & HOT DOG

Choice of Side:

Fries, Coleslaw, Sweet Potato Fries, Fruit, Onion Rings, Little Salad

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

Crab Cake Burger 18

Iceberg Lettuce, Tomato, Bermuda Onions, Hass Avocado, Applewood Smoked Bacon, Dill Tartar Sauce, 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, 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

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 11/1/2024



Dinner

DINNER ENTREES

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

Substitution: Cup of Soup, Chili, or Gazpacho 1.75

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

Filet of Sole 21

Floured & Fried Served with Lemon
Caper Butter Beurre Blanc

Gluten Free & Low Sodium Available

Pan Seared Atlantic Salmon 27

Cucumber & Tomato Relish,
Pineapple Beurre Blanc

Gluten Free & Low Sodium

Pork Chop 19

10oz Grilled Pork Chop, Seasonal
Vegetables, Apple Chutney Sauce

Chicken Cordon Bleu 21

Dijon Mustard Beurre Blanc

Chicken Parmigiana 23

Fresh Mozzarella Cheese, Basil,
Pomodoro Sauce, Spaghetti Pasta,
Toasted Garlic Bread

Shrimp Scampi 25

Sauteed Tiger Shrimp with Olive Oil, Garlic,
Parsley, Capers, White Wine, Lemon Juice,
Angel Hair Pasta, Toasted Garlic Bread

VEGAN

Impossible Burger 18

Vegan Burger Patty, Iceberg Lettuce, Tomato,
Bermuda Onions, Choice of Cheese,
Vegan Brioche Bun

Portobello Mushroom Burger 19

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

Zucchini and Squash Noodles 20

Cashew Cheese Puree, Pine Nuts,
Basil Oil, Pomodoro Sauce

FLAT BREAD

Margherita Flatbread 12

Mozzarella Cheese, Pomodoro Sauce,
Sliced Tomato, Fresh Basil
Vegetarian

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

Crepe Vanilla Cake 12

House Made Crepes, Lightly Sweetened,
Velvety Whipped Cream, Seasonal Mixed
Berries, Raspberries Coulis

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 from 4:30 PM till 8:00 PM

Tuesday

Fried Chicken 23

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

Wednesday

Lasagna 20

Home-Made Lasagna, Pomodoro Sauce
Seasonal Vegetables

Thursday

Chile Relleno 22

Stuffed with Asadero Cheese, Pico de Gallo,
Sour Cream, Beans, Spanish Rice,
Ranchera Sauce

Friday

Trout Almondine 25

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

Saturday

Prime Rib 33

10oz Prime Rib, Mashed Potatoes,
Seasonal Vegetables, Au Jus

Sunday

Liver and Onions 18

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

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