



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

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 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 Ring, 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



Lunch

SANDWICHES

Choice of a Side:

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

Deli Sandwiches 16

Ham, Turkey, Tuna, or Chicken

Croissant Turkey Club 19

Oven Roasted Turkey, Iceberg Lettuce, Tomato,
Applewood Smoked Bacon, 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

California Chicken 19

Grilled Chicken Breast, Iceberg Lettuce,
Tomatoes, Bermuda Onions,
Applewood Smoked Bacon, Boursin Aioli,
Avocado, 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 22

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

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, Cappers, 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 & Peppers 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

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

Caesar Salad

With Tuscan Caesar Dressing

SECOND COURSE

Choice of One

Grilled Chicken Breast

Marinated Chicken Breast,
Lemon Beurre Blanc, Garlic Mashed Potatoes,
Seasonal Vegetables

Our Meatloaf

Ground Beef, Celery, Onions, Carrots,
Garlic Mashed Potatoes, Seasonal Vegetables,
Peppercorn Sauce

Pan Seared Salmon

4oz Salmon, Wild Rice,
Seasonal Vegetables, Pineapple Beurre Blanc

Zucchini and Squash Noodles

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

THIRD COURSE

Choice of One

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

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