

BOULEVARD

MODERN AMERICAN RESTAURANT

STARTERS

EDAMAME	sea salt	7
HOUSEMADE SWEET POTATO BUNS	honey lemon butter	10
TRUFFLE FRIES	hand-cut potatoes, dipping sauce trio	13
PORK DUMPLINGS	pineapple gastrique, worcestershire sauce, scallions	14
ZUCCHINI CROQUETTES	fontina cheese, red pepper mayo	14
SPINACH ARTICHOKE DIP	creamy baked spinach & artichoke dip, served with house-made tortilla chips	14
CRISPY MOZZARELLA	golden-fried mozzarella, served with warm marinara sauce	15
YAKITORI	choice of pork belly or chicken skewers, soy sauce, sesame glacé, green onions	16
FRIED CHICKEN BAO BUNS	coleslaw, cilantro, sriracha aioli	18
CALAMARI	flash-fried, peperoncini, crispy shallots, cilantro, smoked paprika aioli, lemon	18
KING SALMON TIRADITO*	mango, yuzu leche de tigre, fried dill, truffle salt, apple slices, micro cilantro	18
DYNAMITE SHRIMP	flash-fried shrimp, spicy mayo, scallions, sesame seeds	19
TUNA CEVICHE	ponzu citrus dressing, soy sauce, avocado, red onions, sesame seeds, rice crackers	21
CHARCUTERIE BOARD	selection of artisanal meats and cheeses, served with fruits and toasted bread	26

MUSSEL POTS	served with hand-cut potato fries	
WHITE WINE MUSSELS	shallots, garlic, butter, thyme, calabrian chilies	24
MUSSELS MARINARA	san marzano tomatoes, white wine, thyme, parsley, calabrian chilies	24
SAFFRON MUSSELS	white wine, garlic, shallots, cream,chives	26

BOULEVARD MAKI & SUSHI SELECTION

CLASSICS 6 PIECES		
CALIFORNIA	kanikama, avocado, cucumber, mayonnaise	11
AVOCADO CUCUMBER	avocado, cucumber	11
HAMACHI	hamachi, avocado, scallions	12
SALMON	salmon, avocado	12
CRUNCHY SPICY SALMON	spicy salmon, avocado, sriracha mayo, tempura flakes, scallions, cilantro	12
SPICY TUNA	chopped tuna, sriracha mayo, avocado, scallions	13
SPECIALTY		
SHRIMP TEMPURA	shrimp tempura, old bay mayonnaise, avocado, lettuce, habanero masago	14
SABOR LATINO*	mango, cilantro, jalapeño, avocado, red onion, topped with spicy salmon ceviche, mango puree, fried cilantro	19
BLACK FOREST*	black rice, panko shrimp, avocado, shiitake mushrooms, topped with spicy salmon, truffle, red shiso	19
WILD SEDUCTION*	black rice, tuna, avocado, pickled shallots & jalapeño, tempura flakes, topped with spicy tuna mayo, eel sauce	19
FIRE DRAGON	eel, tempura shrimp, cucumber, avocado, serrano, tobiko	21
NIGIRI OR SASHIMI PLATE	salmon, tuna, hamachi	26
SMALL BOAT	serves 2-3, your choice of two classic rolls, one specialty roll, and one order of sashimi	80
LARGE BOAT	serves 4-6, your choice of four classic rolls, two specialty rolls, and two orders of sashimi	150

SOUPS & SALADS

SOUP OF THE DAY	please ask your server for today's special	MP
CAESAR	romaine hearts, parmigiano cheese, croutons, soft boiled egg, rich caesar dressing	15
HARVEST	arugula, roasted butternut squash, apples, goat cheese, candied pecans, cranberries, maple dijon vinaigrette	17
SEARED AHI CRUNCH	pan seared tuna, mixed greens, cabbage, carrots, cilantro, edamame, scallions, peanuts, ginger sesame dressing	29
ADDITIONAL TOPPINGS	CHICKEN 7 STEAK 10 SHRIMP 10 SALMON 12	

MAIN COURSE

PROUDLY SERVING MEATS FROM McLEAN MEAT CO. BY THE ORGANIC BUTCHER

GRILLED CHICKEN SANDWICH	fontina cheese, tomatoes, red onion, green salad, basil pesto aioli, brioche, homemade wavy fries	18
VEGGIE BURGER	house-made quinoa, walnuts, mushroom & red kidney bean patty, smoked gouda cheese, arugula, red onions, tomato, spicy mayo	19
FRENCH DIP SANDWICH	sliced roast beef, horseradish sauce, mustard	21
BOULEVARD BURGER*	tagglio cheese, caramelized onions, shiitake mushrooms, black garlic sauce, homemade wavy fries	22
BUTTERNUT SQUASH GNOCCHI	<i>seasonal</i> brown butter sage sauce, mushrooms, walnuts, parmigiano cheese	23
WAGYU BOLOGNESE	tagliatelle noodles, beef and veal ragout, parmesan cheese, parsley	24
HONEY STOUT CHICKEN	duck fat-roasted chicken, honey stout and soy-garlic marinade, sautéed red onions, cilantro-lime sauce, jasmine rice, baby bok choy	26
BLACKENED ATLANTIC SALMON	cajun-spiced salmon, creamy mashed potatoes, sautéed green beans, lemon butter sauce. salmon roe, chive oil	29
BERKSHIRE PORK CHOP	bone-in served over roasted heirloom cauliflower, creamy whole-grain dijon mustard sauce, roasted scallions	32
STEAK FRITES*	strip loin, hand-cut fries, green peppercorn sauce, tarragon	34

SIDES

HAND-CUT FRIES	8
SAUTÉED GREEN BEANS	8
CRISPY BRUSSELS SPROUTS	9
MASHED POTATOES	9
MUSHROOMS	9
ROASTED CAULIFLOWER	9

DESSERT

CRÈME BRÛLÉE	12
vanilla bean custard, sugar crust, berries	
PISTACHIO BOMBS	12
filled with pistachio pastry cream, sugar dust	
CHEESECAKE	13
strawberries, whipped cream	
FLOURLESS CHOCOLATE CAKE	15
caramelized banana, walnuts, salted caramel gelato	

EXECUTIVE CHEFS GIOVANNI ORELLANA AND BAYRON NAVARRO

A 2% Culinary Fee Is Added To All Checks To Support Our Kitchen Staff's Base Wages and Benefits.
Before placing your order, please inform your server if a person in your party has a food allergy. *Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.