

# Thursday DINNER Club

## THREE COURSE PRIX-FIXE DINNER

EVERY THURSDAY | \$40 PER PERSON

### STARTERS

CHOICE OF

#### SOUP OF THE DAY

please ask your server for today's special

#### CAESAR SALAD

romaine hearts, parmigiano cheese, croutons  
soft-boiled egg, rich caesar dressing

#### ZUCCHINI CROQUETTES

fontina cheese, red pepper mayo

#### PORK DUMPLINGS

pineapple gastrique, worcestershire sauce, scallions

#### CALIFORNIA ROLL

kanikama, avocado  
cucumber, mayonnaise

#### CRISPY MOZZARELLA

golden-fried mozzarella, served with warm marinara sauce

### MAIN COURSE

CHOICE OF

#### BOULEVARD BURGER

talleggio cheese, caramelized onions, shiitake mushrooms  
black garlic sauce, homemade wavy fries

#### BUTTERNUT SQUASH GNOCCHI

brown butter sage sauce, mushrooms  
walnuts, parmigiano cheese

#### WAGYU BOLOGNESE

tagliatelle noodles, beef and veal ragu, parmesan cheese  
parsley

#### HONEY STOUT CHICKEN

duck fat-roasted chicken, honey stout and soy-garlic marinade  
sauteed red onions, cilantro-lime sauce, jasmine rice, baby bok choy

#### BLACKENED ATLANTIC SALMON

cajun-spiced salmon, creamy mashed potatoes  
sauteed green beans, lemon butter sauce, salmon roe, chive oil

#### STEAK FRITES + 5

strip loin, hand-cut fries, green peppercorn sauce, tarragon

### DESSERT

CHOICE OF

#### ICE CREAM SUNDAE

vanilla ice cream, warm chocolate sauce  
whipped cream, toasted nuts

#### CRÈME BRÛLÉE

vanilla bean custard, sugar crust, berries

#### PISTACHIO BOMBS

filled with pistachio pastry cream, sugar dust

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.