

BOULEVARD

MODERN AMERICAN RESTAURANT

SUMMER RESTAURANT WEEK 2026
THREE-COURSE PRIX-FIXE MENU | \$40 PER PERSON

TO START

CHOICE OF

HOUSEMADE SWEET POTATO BUNS

honey lemon butter

PORK DUMPLINGS

pineapple gastrique, worcestershire sauce, scallions

ZUCCHINI CROQUETTES

fontina cheese, red pepper mayo

CAESAR SALAD

crisp romaine, shaved parmigiano, croutons, rich caesar dressing

MAIN COURSE

CHOICE OF

CAVATELLI PASTA

king mushrooms, crème fraîche, chives, pine nuts

BEETROOT RISOTTO

vegan, coconut milk, braised leek, pistachios

BOULEVARD BURGER

talleggio cheese, caramelized onions, shiitake mushrooms
black garlic sauce, salt + vinegar fries

CHICKEN PARMESAN

arugula frisée salad, raspberry vinaigrette

SALMON

buttermilk, yams, watercress oil, salmon roe

STEAK FRITES +8

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

DESSERT

CHOICE OF

CHEESECAKE

strawberries, whipped cream

VANILLA SUNDAE

chocolate cake pieces, strawberries, bananas, salted walnuts
graham crumbs, whipped cream, raspberry syrup

FLOURLESS CHOCOLATE CAKE

banana, walnuts, salted caramel gelato

PAIRING OPTIONS

2 GLASSES OF WINE | \$16

CHOICE OF

WHITE

CASTELANNO

pinot grigio

RED

CASTELLANO

montepulciano

SIGNATURE COCKTAIL | \$12

CHOICE OF

BLACKBERRY FIX

gin, blackberry, lemon

CLARENDON ON SUNSET

vodka or tequila

pineapple, pomegranate

date, lemon

MARGARITA SANDIA

blanco tequila, cointreau

watermelon, lime

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.