

Brunch

THE
BLVD
STEAKHOUSE

STARTERS & SALADS

Signature Grilled Cheese

Open-faced baguette topped with black garlic marrow butter, creamy brie, a touch of truffle oil, and a drizzle of honey.

\$14

Grilled Chicken Ceasar Salad

Crisp rommaine, flame-grilled Red Bird chicken, shaved parmesan, and house-made dressing.

\$18

BLVD Charcuterie Board

Chef's selection of artisanal cheeses, premium cured meats, briny olives, and deasonal fruit compote.

\$18

WOOD-FIRED PINSAs PIZZAS

Classic Cheese

Derby sage cheese drizzled with a touch of balsamic glaze.

\$16

Garden Fresh

A vibrant mix of mozzarella, primavera vegetables, briny olives, and a hint of fresh basil with olive oil.

\$14

The Hearty Veg

Roasted Brussel Sprouts, candied pecans and a drizzle of hot honey.

Add prosciutto - \$2

\$14

Truffle & Wild Mushroom

Boursin cheese, a medley of wild mushrooms, aromatic truffle and fresh chives.

\$16

Pesto Chicken Pinsa

House-made arugula pesto, melted mozzarella, grilled chicken and a drizzle of olive oil.

\$16

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS; ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

SHARED PLATE FEE \$6.

PARTIES OF 9 OR MORE MUST BE ON ONE TICKET AND WILL BE ASSESSED A 22% GRATUITY

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RISE & SHINE

BREAKFAST PLATES

H.O.T Plate

\$15

A hearty Texas start with two eggs any style, crispy skillet potatoes, your choice of thick-cut bacon or savory sausage and toasted artisan bread.

Texas-Sized Omelette

\$15

A three-egg masterpiece packed with crispy bacon or sausage, melty cheddar cheese, fresh tomatoes served with your choice of toast (white or wheat) or sourdough bread.

Bacon Fosters Waffle

\$16

A golden, crisp Belgian waffle drizzled with a rich Foster's-style caramelized banana sauce, topped with crispy bacon and candied pecans.

Clay Ave Breakfast Tacos

\$14

Fluffy scrambled eggs, melted cheddar, your choice of bacon or sausage, pico de gallo, and a side of house-made salsa, all wrapped in warm flour tortillas.

HANDHELDS

SERVED WITH YOUR CHOICE OF TRUFFLE FRIES OR SALT & PEPPER FRIES UNLESS SPECIFIED OTHERWISE

Kenny B's Chicken Sandwich

\$18

Juicy blackened Red Bird chicken, crisp Bibb lettuce, heirloom tomato, fresh jalapenos and American cheese on a toasted bun.

The BLVD Burger

\$24

An 8oz. handcrafted Akaushi patty on a buttery brioche bun with caramelized onion jam, Bibb lettuce, thick-cut tomato and our signature fancy sauce. Choose your cheese!

Add a farm-fresh egg cooked your way! \$2

Smoked Pork Belly Burger

\$24

An 8oz. steakhouse steakhouse patty topped with smoked pork belly, melty cheese and a sweet-savory fig jam.

The BLVD Breakfast Burger

\$18

Your choice of bacon or sausage, cheese, and a farm-fresh egg served with crispy O'Brien potatoes.

FROM THE GRILL

STEAK, EGGS & POTATOES

8 oz. Australian Wagyu NY Strip

\$36

Served with crispy O'Brien potatoes and eggs your way.

12 oz. Australian Wagyu Ribeye

\$55

Rich, marbled ribeye served with crispy O'Brien potatoes and eggs your way.

8 oz. Australian Wagyu Filet Mignon

\$65

Perfectly seared, fork-tender filet with crispy O'Brien potatoes and eggs your way.

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SIGNATURE ENTREES

Honey - Glazed Salmon \$38

A perfectly seared filet with layers of sweet-savory honey glaze served with crispy potato pave and brussel sprouts sauteed with pancetta and pecans.

Spicy Tagliolini \$28

Delicate angel hair pasta tossed in a fiery Thai sambal sauce with country-style olives and three jumbo shrimp.

Chicken Fettuccine Alfredo \$24

A rich and creamy classic topped with grilled chicken and served with tender broccolini.

KIDS MENU

Build Your Own Breakfast

For Children 12 and under \$10

Pancake

Scrambled Egg

Bacon

Waffle

Over Easy

Sausage

Toast-White, Wheat or
Sourdough

Over Medium

Potatoes

English Muffin

Over Hard

ADD A CUP OF FRUIT FOR \$5

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WARM BEVERAGES

Coffee	\$3	Hot Tea	\$3
Creamer: Half & Half Heavy Cream		Green Tea /Black Tea /Camomille	

JUICES & Milk

2% Milk	\$3	Cranberry Juice	\$4
Whole Milk	\$3	Grapefruit Juice	\$4
Chocolate Milk	\$3	Apple Juice	\$4
		Orange Juice	\$4

Soda, Tea, Water

Coke	\$3	Sweet/Unsweetend Tea	\$3
Diet Coke	\$3	Aqua Panna	\$4
Dr. Pepper	\$3	Saratoga Sparkling	\$4
Sprite	\$3		

Cocktails

Maschio Mimosa		Bloody Mary	\$14
Proseco with your choice of orange, cranberry or grapefruit juice	Glass \$9 Craft \$27	Mix of Tito's Vodka, Zing Zang and Worcestershire Sauce, garnished with celery and green olives	
Benvolio Mimosa		White Sangria	\$14
Brut Champagne with your choice of orange, cranberry or grapefruit juice	Glass \$8 Craft \$25	A mixture of White wines, Peach and Orange Liqueurs, with a mixture of fruits	
Golden Wave	\$14	Red Sangria	\$14
Mix of our well Vodka, Cointreau, Pineapple Juice, Lemon Juice and Simple Syrup		A mixture of Red Wines, Brandy and Fruits	

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Cabernet Sauvignon

10001	Roth Estates, Alexander Valley	57, 15
10003	Aviary, Napa	60, 16
10004	Slices, Napa, Medocino San Luis Obispo	57,15
10007	True Grit, Mendocino	57, 15
10008	PejuKlinker Brick, Lodi	70, 18
10009	Upper Cut, California	57,15
10010	Caymus, Napa(1L)	200
10011	Mercury Head, Napa	280
10012	Peju, Napa	175
10014	Peju Reserve, Napa	275
10015	Austin Hope, Paso Robles (1L)	90
10016	Duckhorn, Napa	120
10017	Decoy Limited, Alexander Valley	70
10018	Silver Oak, Alexander Valley	200
10019	Far Niente, Napa	250

Cabernet Sauvignon (cont.)

10021	Caterwaul, Napa	133
10023	Metier by Delille Cellars, Columbia Valley	80
10024	Domaine Eden, Santa Cruz	80
10025	The Prisoner, Napa	125
10026	Nickel & Nickel Fog Break, Napa	60, 16
10027	Jayson Pahlmeyer, Napa	175
10028	Neal Napa Valley	100
10029	Neal Howell Mountain, Napa	130
10030	Hall, Napa	170

Cabernet Franc

11003	San Carlos Catena, Mendoza	57, 15
11004	Field Recordings, Paso Robles	54, 14

Merlot

12001	Frank Family, Napa	90
12002	St. Francis, Sonoma	70, 18
12003	Parducci, Mendocino	54, 14

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Red Blends

17001	Klinker Brick Brickmason, Lodi	57, 15
17002	Jax Vineyards Y3 Taureau, Napa	80, 20
17004	Penfolds Bin 389, Australia	84
17005	Quest, Paso Robles	50, 13
17006	Opus One, Napa	650
17007	Harvey & Harriet, Paso Robles	80, 20
17008	Tapestry, Paso Robles	50, 13

Texas Reds

21004	William Chris Skeleton Key Cabernet Sauvignon	54, 14
21003	William Chris Enchante Red Blend	80

Malbec

15001	Domaine Bousquet Ameri Single Vineyard, Mendoza	100
15002	Altocedro Ano Cero, Mendoza	50, 13

Pinot Noir

13001	La Crema, Sonoma Coast	54, 14
13002	King Estate, Willamette Valley	70, 18
13004	Outlier, Lake County, CA	60, 16
13006	Belle Glos Balade, Napa	70, 18
13007	Belle Glos Dairyman, Napa	100
18008	Maison Roche Del Bellene Bourgogne, Burgundy	82, 23

Shiraz/ Syrah

14001	Powell & Sons, Barossa Valley	83
14002	Stag's Leap Petit Sirah, Napa	75
14003	Montes Folly, Chile	275
14004	Montes Alpha, Chile	50, 13
14005	Torbreck Woodcutter's, Barossa Valley	57, 14

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French Reds

18002	Château Maris La Touge Syrah, Languedoc Roussillon	57, 15
18003	Château de Rouanne Vinsobres GSM, Rhone Valley	60, 16
18004	Château Couchebout, Cotes de Bourg	54, 14
18005	Château Troplong Mondat Saint-Emilion	350
18006	Château Cantenac Brown Margeaux	210
18007	Domaine Andre Brunel Les Cailloux Châteauneuf-du-Pape	154
18008	Maison Roche Del Bellene Bourgogne	82, 23

Spanish Reds

20001	Arinzano La Casona Vino de Pago Tempranillo/Merlot	95
20002	Borsao Tres Picos Garnacha, Campo de Borja	54, 14
20003	El Coto De Imaz Tempranillo Gran Reserva, Rioja	82

Zinfandel

16001	Oak Farm, Lodi	54, 14
16002	Frank Family, Napa	90
16003	BACA Zin	80

Italian Reds

19001	Allegrini Palazzo Della Torre Appasiamento	54, 14
19002	Allegrini Amarone, Valpolicella	150
19003	Ratti Barolo Marcenasco	145
19004	Masi Bonacosta Valpolicella	54, 14
19006	Serra Paitin Barbera d'Alba	75
19007	G.D. Vajra Barolo Albe	110
19009	Bel Colle Barolo Riserva 10 Anni	110
19010	Greppicante Bolgheri Rosso, Tuscany	70
19011	San Giorgio Ciampoleto Rosso di Montalcino, Tuscany	60, 16
19012	Etneide Etna Rosso, Sicily	84
19013	Carpeneto Vigneto Poggio Sant'Enrico, Montepulciano	220
19014	Synthesi Aglianico del Vulture, Basilicata	54, 14
19015	Viberti Buon Padre Barolo	110

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