

Starters

THE
BLVD
STEAKHOUSE

FOR THE TABLE

ARTISAN BREAD FLIGHT | 12

seasonal artisan breads, &
house-made butters:
salted butter
truffle butter
black garlic marrow butter

SESAME CRUSTED AHI TUNA | 20

6oz Ahi tuna steak, kaffir-ginger
mixed greens, crispy tortilla strips

CHARCUTERIE BOARD | 22

seasonal assorted cheeses, cured
meats, olives, fresh fruit, house-
made jam, grilled bread

GRILLED CAESAR SALAD

HALF | 10
FULL | 14

romaine lettuce, heirloom
tomatoes, shaved parmesan
cheese, classic caesar
dressing, croutons

CRISPED PORK BELLY | 17

slow roasted smoked pork
belly, fig & apple chutney,
grilled bread

SEAFOOD BISQUE

CUP | 8
BOWL | 13

jumbo shrimp, lump
crab, lobster, fresh
herbs

TRUFFLE BRIE TARTINE | 15

open faced baguette, black garlic
marrow butter, brie, truffle oil,
honey

BLVD HOUSE VEGF SALAD

HALF | 10
FULL | 14

house blend greens, Texas
apples, candied pecans,
bleu cheese, honey citrus
dressing

ADD A PROTEIN

8oz Grilled Chicken Breast +10
6oz Seared Tuna +16
Grilled Jumbo Prawns (3) +25
6oz Grilled Salmon +25
Seared Scallops (3) +30

DRESSING OPTIONS

Honey Citrus Vinaigrette
Classic Caesar
Creamy Ranch
Bleu Cheese
Balsamic Vinaigrette
Oil & Vinegar

GF Gluten Free V Vegetarian

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

4% PROCESSING FEE APPLIED TO ALL CARD TRANSACTIONS

Entrees

THE
BLVD
STEAKHOUSE

CHEF'S SELECTIONS

ENTREES

GF SEARED SCALLOPS | 36

pesto risotto, hibiscus beurre blanc, pickled strawberry, Fresno oil, black lava salt

BLVD BURGER | 22

8oz house-ground wagyu beef patty, toasted brioche bun, purple onion jam, romaine lettuce, tomato, fancy sauce and your choice of cheese

Served with truffle-parmesan fries

CHICKEN FETTUCCHINI

ALFREDO | 24

Red bird grilled chicken breast, fettuccine, shaved parmesan, grilled broccolini

GF HONEY CHIPOTLE

GLAZED SALMON | 34

sweet potato pave, balsamic glazed brussels sprouts, crispy pancetta, pecans

V GNOCCHI PRIMAVERA | 17

gnocchi, charred vegetables, basil pesto, shaved parmesan

SPICY TAGLIOLINI | 27

3 jumbo shrimp, angel hair pasta, house-made chili sauce, garlic, butter, white wine, olive tapenade

PENNE AL MARE | 30

3 jumbo shrimp, lump crab, penne pasta, seafood mornay, golden garlicky breadcrumbs

SIDES & ADDITIONS

ADD A PROTEIN

8oz Grilled

Chicken Breast +10

6oz Seared Tuna +16

Grilled Jumbo

Prawns (3) +25

6oz Grilled Salmon +25

Seared Scallops (3) +30

SIDES | 12

Truffle Fries

Parmesan & Mushroom Risotto

Grilled Asparagus

Grilled Broccolini

Parmesan Crusted Mac & Cheese

Baked Sweet Potato

candied pecans, brown butter, toasted marshmallows

Traditional Baked Potato

sour cream, pancetta, smoked gouda, butter

Roasted Brussels Sprouts

pancetta, pecans, balsamic glaze

GF Gluten Free **V** Vegetarian

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Steaks

THE
BLVD
STEAKHOUSE

CLASSICS

INCLUDES ONE SIGNATURE SIDE

AUSTRALIAN WAGYU BEEF

We proudly serve premium Australian Wagyu, celebrated for its rich marbling, deep flavor, and melt-in-your-mouth tenderness. Expertly sourced and graded for exceptional quality.

NEW YORK STRIP

A well-balanced cut with firm texture and full beef flavor, ideal for steak purists.

12oz | 65

★ RIBEYE

Richly marbled and deeply flavorful, our ribeye delivers a bold, buttery finish with every bite.

12oz | 75

16oz | 90

A5 FILET MIGNON

Exceptionally tender and delicately flavored, this center-cut filet is the pinnacle of refined steak.

8oz | 80

SIGNATURE CUTS

INCLUDES TWO SIGNATURE SIDES

★ TOMAHAWK WAGYU RIBEYE

A show-stopping, bone-in ribeye featuring intense marbling. Deeply savory and perfectly suited for those who savor bold, indulgent cuts.

SERVED WITH BLACK GARLIC
MARROW CREAM SAUCE

35oz | MKT

A5 AUSTRALIAN CHATEAUBRIAND

This center-cut tenderloin is exquisitely marbled and expertly roasted to deliver unmatched tenderness and delicate flavor. Ideal for sharing.

SERVED WITH DIANE SAUCE

16oz | 150

SIDES & ENHANCEMENTS

ENHANCEMENTS | 5

Sauces:

Diane

Brandy Peppercorn

Black Garlic Marrow Cream

Sauteed Wild Mushrooms

Compound Butter:

Traditional Salted

Truffle

Black Garlic Marrow

SIDES | 12

Truffle Fries

Parmesan &
Mushroom
Risotto

Grilled Asparagus

Grilled Broccoli

Parmesan
Crusted Mac &
Cheese

Baked Sweet Potato

candied pecans, brown butter,
toasted marshmallows

Traditional Baked Potato

sour cream, pancetta, smoked
gouda, butter

Roasted Brussels Sprouts

pancetta, pecans, balsamic
glaze

GF Gluten Free

V Vegetarian

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4% PROCESSING FEE APPLIED TO ALL CARD TRANSACTIONS. CASH IS HAPPILY ACCEPTED.