

IIB IL W IID

— STEAKHOUSE —

STARTERS

- Oysters***, golden balsamic mignonette, house cocktail sauce 3.50ea
- Crudo***, hamachi, stone fruit, pickled shallot, plum salt 16
- Shrimp Cocktail**, horseradish panna cotta, spicy tomato gastrique, lemon confit 21
- Escargot**, bone marrow butter, puff pastry 18
- Crab Cake**, remoulade, parsley salad, grilled lemon 22
- Steak Tartare***, Sriracha aioli, fresh and cured egg yolk, fine herbs 18
- Octopus**, shaved vegetables, edamame hummus, herbal vinaigrette, chili oil 21
- Mussels**, Kilgus Farms boar chorizo, beer, chili, lime, herbs, PQB sourdough 21

SOUPS & SALADS

- Baby Greens Salad**, seasonal citrus, herb goat cheese, candied pecans, verjus vinaigrette 12
- Caesar Salad**, baby gem lettuce, tomo cheese, house croutons, bonito caesar dressing 13
- Wedge Salad**, maple bacon, red onion relish, blue cheese, herb ranch dressing 14

- Panzanella**, Spence Farms heirloom tomato, grilled kohlrabi, tomato parmesan vinaigrette, basil, torn PQB sourdough 14
- Onion Soup Fondue**, caramelized onion, veal stock, gruyere cheese, crostini 12
- Lobster Bisque**, sweet sherry cream, puff pastry, fine herbs 13

Seafood Tower

lobster, king crab, jumbo shrimp, oysters*
half tower — 95 | full tower — 190

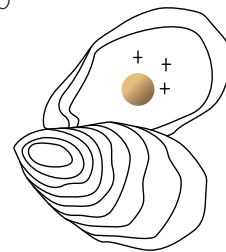
Alaskan King Crab

half pound — 60 | full pound — 120

Caviar Service

Proudly serving Regalis Caviar

- Black Kaluga* — 85
- Platinum Osetra* — 145
- Grandeur* — 195



Butcher's Block

Steak Frites* — 56
10oz New York Strip, Beef Fat Fries,
Bone Marrow Butter

8oz Filet Mignon* — 58
Butcher's Petite-Cut
Creekstone Farms, KS

10oz Filet Mignon* — 68
Butcher's Center-Cut
Creekstone Farms, KS

14oz Bone-In Filet Mignon* — 75
Butcher's Center-Cut
Allen Brothers, IL

16oz Bone-In New York Strip* — 67
20-Day Dry-Aged
Slagel Family Farm, IL

20oz Bone-In Ribeye* — 85
Pat LaFrieda, 21-Day Dry-Aged
Creekstone Farms, KS

32oz Porterhouse* — 125
Butcher's Signature Cut
Allen Brothers, IL

4oz A-5 Wagyu* — 95
Block-Cut Striploin
Miyazaki Prefecture, Japan

SURF & TURF
Grilled King Crab Leg +59
Butter Poached Lobster Tail +46

LUXE UPGRADES

Au Poivre — 4 | Béarnaise — 4 | Bordelaise — 4 | Chimichurri — 4 | Blue Cheese — 5 | Truffle Foie Gras Butter — 11 | Black Truffle (3g) — MP

MAINS

- Vegetable Risotto**, Carolina Gold rice, maitake mushrooms, pickled vegetables, cashew butter, black truffle 24
- Dayboat Scallops***, white corn grits, pine nut vinaigrette, crispy leeks 32
- King Salmon***, golden tomato beurre blanc, seasonal vegetables, baby carrot chips 36
- Branzino***, fennel cream, peas, grilled cucumber, torn herbs, herb oil, fennel pollen 56
- Organic Half Chicken***, seasonal vegetables, marble potatoes, truffle chicken jus 34
- BLVD Steak Burger***, cheddar cheese, pickles, house dressing, sesame seed bun, beef fat fries | thick-cut bacon (+5) 25
- Pork Chop***, Kilgus Farms berkshire pork chop, pommes sable, smoked apple & ham hock jus 46
- Grilled Lamb Chops***, mixed mushrooms, marble potatoes, marinated tomato, chimichurri 52

SIDES

- BROCCOLINI**, honey, whole grain mustard, lemon . . 12
- CREAMED SPINACH**, bacon, béchamel sauce 12
- BRUSSELS SPROUTS**, lamb pancetta, 1-hour egg . . 14
- MIXED MUSHROOMS**, chef's daily selection 13
- CORN & CRAB**, grilled sweet corn, dungeness crab, corn pudding, charred scallions, cotija cheese 18
- LOBSTER MAC & CHEESE**, Maine lobster, gruyere cheese, parmesan bread crumb, grilled lemon 29
- BEEF FAT FRIES**, garlic aioli 10
- 50/50 MASHED POTATOES**, butter, chives 11
- TWICE BAKED POTATO**, all the fixings 15

Lobster Thermidor

parmigiano bread crumb, grilled lemon — 68

Wine By The Glass

CHAMPAGNE & SPARKLING

- Pierre Sparr**, Crémant d'Alsace, Brut Réserve, Alsace, France, NV 15
Raventos i Blanc, "De Nit", Reserva Rosado, Catalunya, Spain, 2018 17
Moët & Chandon, Imperial Reserve, Brut, Champagne, France, NV 25

SAUVIGNON BLANC

- Craggy Range**, "Te Muna Road Vineyard", Sauvignon Blanc, Martinborough, New Zealand, 2018 16
Michel Girard, Sancerre, Loire Valley, France, 2020 17

CHARDONNAY

- Maison Champy**, "Cuvee Edme", Bourgogne Blanc, Burgundy, France, 2016 17
Freemark Abbey, Chardonnay, Napa Valley, California, 2018 20

OTHER WHITES

- Cantina Bolzano**, Pinot Grigio, Alto Adige, Italy, 2018 15
Max Ferdinand Richter, Riesling Kabinett, Mosel, Germany, 2019 15

ROSÉ

- Villa Wolf**, Pinot Noir Rosé, Pfalz, Germany, 2020 14
AIX, Rosé, Cotes de Provence, France, 2020 15

PINOT NOIR

- Ken Wright**, Pinot Noir, Willamette Valley, Oregon, 2020 16
Thomas Fogarty, Pinot Noir, Santa Cruz Mountains, California, 2017 19

CABERNET SAUVIGNON

- Four Vines**, "The Kinker", Cabernet Sauvignon, Paso Robles, California, 2018 16
Truchard, Cabernet Sauvignon, Carneros, Napa Valley, California, 2018 20

OTHER REDS

- Ridge**, "Three Valleys", Zinfandel, Sonoma County, California, 2019 18
Bodegas Emilio Moro, Tempranillo, Ribera Del Duero, Spain, 2018 18
Franco Molino, "Cascina Rocca", Barolo, Piedmont, Italy, 2015 20

CORAVIN SELECTIONS (3oz/6oz)

- Vincent Girardin**, "Le Vieille Vigne", Meursault, Burgundy, France, 2017 25/50
Harlan Estate, "The Mascot", Cabernet Sauvignon, Napa Valley, California, 2014 40/80

Draft

- Apex Predator**, Saison, Off Color Brewing, Chicago, Illinois 8
Lizard King, Pale Ale, Pipeworks Brewing, Chicago, Illinois 9
Bodem, IPA, Half Acre Brewing, Chicago, Illinois 8
Helles, Lager, Great Central Brewing, Chicago, Illinois 8
Bell's, Lemon Lime Gose, Bell's Brewery, Kalamazoo, Michigan 9
Rotating Draft, Seasonal Rotation of Local Craft Beer 9

Cocktails

BLVD ICONS

- Champagne Cocktail* — 15
Frankly Organic Vodka, Peychaud's Aperitivo, Dimmi, Bergamont, Lemon, Sparkling Wine
- Sidecar Deluxe* — 16
Ferrand "1840" Cognac, Gran Gala, Fig Jam, Honey, Lemon
- Autumn Vieux* — 15
Castle & Key Restoration Rye, Pierre Ferrand "1840" Cognac, Benedictine, Bonal
- BLVDier* — 18
Basil Hayden Bourbon, Peychaud's Aperitivo, St. Geroge Nola Coffee Liqueur, Sweet Vermouth
- Old Fashioned* — 20
Woodford Reserve Bourbon, Zucca, Molasses

RETRO, REIMAGINED

- Hemingway in Hannel* — 15
El Dorado 3yr. Rum, Luxardo Maraschino, Chateau Aloe, Lime, Grapefruit, Rosemary
- Silent Spring* — 15
Castle & Key "Roots of Ruin" Dry Gin, Frankly Organic Vodka, Pur Blood Orange, Mulled Cranberry, Lime
- Churchill's Breakfast* — 16
Bank Note 5yr. Scotch, Carpano Antica, Palo Santo, Cinnamon
- Some Like It Hot* — 15
Lunazul Tequila, Ancho Reyes Liqueur, Gran Gala Liqueur, Jalapeño Shrub, Agave, Lime

SPIRIT-FREE COCKTAILS

- The Champion* — 13
Seedlip Grove, Pear, Ginger, Lime, Egg White
- The Hyacinth* — 13
Seedlip Garden, Green Cardamom, Grapefruit, Cucumber, Basil, Aquafaba

Bar Snacks — 12

Warm Olives, Crispy Chickpeas & Truffle Marcona Almonds

Bottled

- Right Bee**, Dry Cider, Chicago, Illinois 7
Miller Lite, Milwaukee, Wisconsin 6
Bud Light, St. Louis, Missouri 6
Coors Banquet, Golden, Colorado 6
Stella Artois, Leuven, Belgium 7
Blue Moon, Golden, Colorado 7