

# Fresh SALADS

DRESSING SELECTION: Ranch, Bleu Cheese, GF Blood Orange Vinaigrette, Toasted Sesame Seed, Italian Dressing, Avocado-Cilantro Vinaigrette.

## MANGO-CITRUS CHICKEN 16.00

Pan roasted marinated chicken served with romaine and baby arugula, mango, toasted almonds, oranges, cilantro, red peppers and avocado-cilantro vinaigrette.

Gluten-free option available.

## TURKEY COBB SALAD 15.75

Romaine lettuce, turkey, bacon, hard boiled egg, bleu cheese, avocado, black olives, tomato, served with your choice of dressing.

Gluten-free option available.

## ♥ ORIENTAL CHICKEN SALAD 14.50

Napa-bok choy mix, chicken breast, scallions, almonds, carrots, mandarins, fried wontons and sesame seed dressing.

## NEW PAPAYA & LEMON CHICKEN SALAD 15.75

Chopped romaine lettuce, marinated chicken breast, Colima papaya, oranges, mandarins, medjool dates, strawberries, toasted almonds and GF blood orange vinaigrette.

Gluten-free option available.

# SANDWICHES

Choice of a side: Fries, side salad, coleslaw, onion rings, cup of soup, cup of chili or fresh fruit.

## REUBEN SANDWICH 14.50

Tender corned beef brisket, sauerkraut, Swiss cheese, Thousand Island dressing on toasted rye bread.

## TURKEY - CRANBERRY CIABATTA 14.00

Smoked turkey breast, Swiss cheese, roasted garlic aioli, cranberry-onion chutney, baby arugula on a warm ciabatta roll.

## TRIPLE DECK CLUB SANDWICH 14.50

Turkey, bacon, lettuce, tomatoes, avocado, layered on toasted bread of choice.

## DELI SANDWICHES 12.25

Lettuce, tomato and mayonnaise.

BREAD: White, wheat, rye or sourdough bread.

Choices: Turkey or Tuna Salad.

TOPPINGS: Bacon 1.50 (2 Pieces) | Avocado 1.50 | Cheese 1.00

# DINNER Selections

Choice of garlic mashed potatoes, baked potato or steamed Jasmine rice and fresh seasonal vegetables.

## PAN SEARED ATLANTIC SALMON 18.25

Topped with teriyaki glaze and pineapple relish.

Gluten-free option available.

## LIVER AND ONIONS 14.75

Beef liver, caramelized onions and bacon.

Gluten-free option available.

## FILET OF SOLE 16.75

Pan seared with lemon caper butter sauce.

## BRAISED BEEF SHORT RIBS 15.25

Boneless short ribs, slowly cooked in red wine, aromatic herbs and vegetables, topped with its own pan sauce.

## BOULEVARDS' MEATLOAF 14.00

Ground sirloin of beef with bell peppers, onions and seasonings, smothered with brown gravy.

# VEGETARIAN

## GF VEGAN WILD MUSHROOM WITH KALE RAVIOLIS 14.00

Served with pan roasted seasonal vegetables, topped with chunky marinara sauce.

# STARTERS

## CHEF'S SOUP DU JOUR

Cup 6.50 Bowl 8.00

## CHILI CON CARNE

Onions and cheese.

Cup 6.50 Bowl 8.00

## GF SHRIMP GAZPACHO

Cup 6.50 Bowl 8.00

# BURGERS & Melts

Choice of a side: Fries, side salad, cole slaw, onion rings, cup of soup, cup of chili or fresh fruit.  
Choice of cheese: American, Swiss, cheddar, pepper Jack or Monterey Jack.

## BOULEVARDS HAMBURGER 13.50

USDA Choice beef patty, red onions, tomato, lettuce, pickles, choice of cheese, on toasted potato bun.

Gluten-free option available (Lettuce wrap).

## TURKEY BURGER 12.75

House made turkey burger, red onions, tomato, lettuce, pickles, choice of cheese, on toasted potato bun.

Gluten-free option available (Lettuce wrap).

## CLASSIC PATTY MELT 13.50

USDA Choice beef patty, caramelized onions, Swiss cheese, thousand island dressing on toasted rye bread.

## TUNA MELT 13.50

Grilled Albacore tuna salad served on a toasted sourdough bread, tomatoes and American cheese.

## MEATLOAF FOCACCIA MELT 13.50

Warm meatloaf, tomatoes, sautéed onions, American cheese, roasted garlic aioli, served on a focaccia roll.

# BOULEVARDS

## Favorites

## GF ♥ MEDITERRANEAN SALMON

Atlantic salmon, cucumber, raisins, red onions, tomato, capers, Kalamata olive, feta cheese, basil and lemon-herb vinaigrette.

3 oz. 12.00 | 6 oz. 16.00

## NEW CHICKEN PARMIGIANA 14.75

Pan-fried breaded chicken breast, smothered with chunky marinara sauce, melted provolone cheese, served with angel hair pasta and garlic bread.

## FISH & CHIPS

Beer battered cod fillets served with French fries, tartar sauce and cole slaw.

2 Pieces 13.00 | 3 Pieces 16.00 | Each additional piece 3.25

# DESSERTS

## NEW YORK CHEESECAKE 8.00

Garnished with chopped strawberries.

## OLD FASHION BREAD PUDDING 6.50

Served with orange liqueur butter sauce and caramel sauce.

A La Mode 7.00

## WARM DUTCH APPLE PIE 6.00

Drizzled with caramel sauce.

A La Mode 6.50

♥ Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

GF Gluten-Free. Healthy. Prices do not include CA. Sales Tax.