

## appetizers

<b>BLVD WINGS</b>	<b>10</b>
choice of blvd, bourbon maple glaze with sesame seeds or buffalo style with blue cheese or ranch dressing	
<b>DRUNKEN SHRIMP</b>	<b>14</b>
black tiger shrimp with local beer, garlic, old bay, lemon juice, butter, with a side of grilled toast points	
<b>SLIDER TRIO*</b>	<b>15</b>
choice of three: blvd burger, pulled pork, turkey burger, fried fish or buffalo chicken	
<b>JUMBO CRAB CAKES*</b>	<b>14</b>
jicama, bacon, shaved fennel, corn slaw with dijon citrus vinaigrette	
<b>QUESADILLA</b> veg	<b>9</b>
three cheeses, salsa, sour cream, guacamole	
<b>CHICKEN TENDERS</b>	<b>10</b>
buffalo, honey mustard, ranch, bbq or blue cheese dressing	
<b>GRILLED STEAK OR FISH TACOS</b>	<b>12</b>
tomato, shredded lettuce, guacamole, pickled onions, cilantro chimichurri sauce, cojita cheese	

## flatbreads

<b>PULLED PORK</b>	<b>13</b>
diced pineapple, red onions, cilantro, jalapeño and provolone	
<b>MARGHERITA</b> veg	<b>12</b>
tomatoes, basil, whole milk mozzarella	
<b>ITALIAN SAUSAGE</b>	<b>12</b>
roasted fennel, red pepper, onion, ripe tomato, cheese, arugula	
<b>BBQ CHICKEN</b>	<b>12</b>
roast chicken, red onion, white cheddar, cilantro	
<b>SHRIMP SCAMPI</b>	<b>16</b>
garlic white wine reduction, lemon zest, mozzarella, parmesan cheese, tomato	
<b>GARDEN</b> veg	<b>12</b>
marinara sauce, roasted asparagus, mushrooms, red peppers, beets, sundried tomatoes, provolone cheese	
<b>MEAT TRIO</b>	<b>14</b>
bacon, sausage, steak, caramelized onions, mozzarella, gorgonzola sauce	

## salads

add chicken 5 / grilled salmon 8 / grilled shrimp 9

<b>CAESAR</b> veg	<b>9</b>
parmesan, croutons	
<b>CHOPPED</b> gf	<b>14</b>
chopped greens, blue cheese, bacon, chicken, tomatoes, egg, avocado, mustard vinaigrette	
<b>MEDITERRANEAN SALAD</b> gf veg	<b>10</b>
couscous, field greens, tomato, olives, feta cheese, cucumber, onions, corn, strawberry cilantro lime vinaigrette	
<b>CHILI LIME SALAD</b>	<b>9</b>
chopped greens, grilled chicken, jicama, carrots, tortilla strips, cilantro, spiced peanuts, chili lime vinaigrette	
<b>GRILLED ROMAINE WEDGE SALAD</b>	<b>11</b>
bacon, blue cheese, grilled corn, diced tomatoes, corn bread croutons, dijon vinaigrette	
<b>BLVD SIDE SALAD</b> gf veg	<b>5</b>
field greens, carrot, tomato, raisins, feta cheese, caramelized walnut, house balsamic vinaigrette	
<b>POWER BOWL</b> gf veg	<b>14</b>
quinoa, roasted baby beets, garbanzo beans, brussel sprout petals, avocado, strawberry cilantro lime vinaigrette	
<b>CAESAR SIDE SALAD</b>	<b>5</b>

## sides

<b>BLVD TRUFFLE FRIES</b> veg	<b>7</b>
white truffle oil, gorgonzola sauce	
<b>GRILLED ASPARAGUS</b> gf veg	<b>8</b>
<b>FRIES</b> veg	<b>5</b>
<b>SWEET POTATO FRIES</b> veg	<b>6</b>
seasoned sour cream	
<b>BROWN BUTTER MASH POTATOES</b> gf veg	<b>6</b>
<b>SWEET CHILI FRIED BRUSSEL SPROUTS</b> veg	<b>7</b>
<b>ROASTED FINGERLING POTATOES</b> veg	<b>7</b>
<b>BROCCOLINI</b> gf veg	<b>7</b>
<b>ONION RINGS</b> veg	<b>6</b>

# BLVD

kitchen & bar.

## entrées

<b>BLVD LOBSTER MAC &amp; CHEESE</b>	<b>26</b>
gemelli noodles, lobster, tomato, green onion, three-cheese cream, corn bread crumbs	
<b>FISH &amp; CHIPS</b>	<b>23</b>
beer-battered haddock, lemon garlic aioli, sea salt fries	
<b>CRAB MEAT TOPPED HADDOCK</b>	<b>28</b>
lemon, ritz cracker topping, fingerling potatoes, sautéed garlic spinach,, white wine beurre blanc	
<b>WILD MUSHROOM PASTA</b> veg	<b>16</b>
pappardelle pasta, portabella, yellow oyster, crimini and shiitake mushrooms, sherry wine, shallot, garlic, herb butter, parmesan cheese, heavy cream	
<b>CAJUN SHRIMP FETTUCCINE</b>	<b>26</b>
blackened shrimp, heirloom tomatoes, roasted red peppers, asparagus cajun spice, cream, parmesan, basil	
<b>CHIPOTLE-MARINATED PORK CHOPS*</b> 14 oz	<b>30</b>
brown butter mash potatoes, broccolini, grilled pineapple salsa	
<b>BLACKENED SALMON</b> 8 oz	<b>28</b>
butternut squash risotto, brussel sprouts, maple bourbon sauce	
<b>STEAK AU POIVRE*</b> 8 oz gf	<b>40</b>
pan-seared, black peppered filet mignon, brown butter mash potatoes, asparagus, cognac-cracked peppercorn sauce	
<b>STATLER CHICKEN BREAST</b> 8 oz	<b>31</b>
pan-seared, bone-in chicken breast, sundried tomato couscous, grilled asparagus, herb jus lié	
<b>STEAK FRITES*</b> 8 oz	<b>32</b>
grilled chimichurri marinated 8oz bavette steak, truffle fries, lemon garlic aioli, field greens, cognac-cracked peppercorn sauce	

## burgers & sandwiches

served with fries; sub for truffle fries or sweet potato fries 2

<b>BLVD ROYALE WITH CHEESE*</b>	<b>14</b>
half-pound beef patty stacked with white american cheese, bacon, frizzled onions, sliced pickle, pretzel bun	
<b>BLVD MUSHROOM BURGER*</b>	<b>14</b>
half-pound beef patty, sautéed mushrooms, provolone, arugula	
<b>NATURAL TURKEY BURGER*</b>	<b>14</b>
ground turkey with red and green peppers, onion, oats, lettuce, tomato, onion, spicy mayo, herb roll	
<b>TURKEY &amp; AVOCADO SANDWICH</b>	<b>15</b>
hand-carved turkey, smokehouse bacon, avocado, cucumber, frizzled onions, cheddar cheese, tomato aioli, whole-grain bread	
<b>CAJUN-FRIED FISH SANDWICH</b>	<b>16</b>
cornmeal breaded haddock, shredded lettuce, tomato, onions, tartar sauce on a buttery brioche bun	
<b>BLVD PANINI</b>	<b>15</b>
grilled chicken, prosciutto, sliced mozzarella, tomato, basil pesto on a grilled focaccia bun	
<b>MEDITERRANEAN VEGETABLE SANDWICH</b> veg	<b>15</b>
roasted zucchini, summer squash, roasted pepper, swiss cheese, mushrooms, sundried tomato and basil pesto on a focaccia bun	
<b>PULLED-PORK SHOULDER MELT</b>	<b>16</b>
caramelized onions, sautéed mushrooms, cabbage slaw, pepper jack cheese on buttery brioche toast	

## soup

<b>SOUP OF THE DAY</b>	<b>5 / 8</b>
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veg - vegetarian | gf - gluten free  
Gluten-free bread is available upon request for an additional \$2

Before placing your order, please inform your server if a person in your party has a food allergy.

\* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

# BLVD

kitchen & bar

## local craft draft beer

we serve a rotation of local craft beers; please see your server for our current draft beer menu

<b>16OZ</b>	<b>8</b>
<b>22OZ</b>	<b>10</b>

## bottled beer

beer lineup is subject to change; please see your server

<b>BUDWEISER</b>	
<b>BUD LIGHT</b>	domestic
<b>MICHELOB ULTRA</b>	<b>6</b>
<b>MILLER LITE</b>	
<b>COORS LIGHT</b>	
<b>ANGRY ORCHARD</b>	
<b>CORONA</b> mexico	import
<b>GUINNESS</b> ireland	<b>7</b>
<b>HEINEKEN</b> germany	
<b>STELLA ARTOIS</b> belgium	
<b>REBEL IPA</b> boston, ma	premium/craft
<b>WACHUSETT</b> westminster, ma	<b>8</b>
<b>JACK'S ABBY SEASONAL</b> framingham, ma	
<b>SAM ADAMS BOSTON LAGER</b> boston, ma	

## cocktails

<b>ESPRESSO MARTINI</b>	<b>15</b>
kahlúa, baileys, grey goose, topped with espresso	
<b>MAYFLOWER</b>	<b>14</b>
hendrick's gin, st. germaine with tonic	
<b>RASPBERRY MARTINI</b>	<b>10</b>
raspberry absolut, cointreau, cranberry juice	
<b>ORANGE MARGARITA</b>	<b>14</b>
don julio, grand marnier, simple syrup, orange juice, lime juice	
<b>LEMON DROP MARTINI</b>	<b>13</b>
absolut citron vodka, simple syrup, splash of lemonade	
<b>ACAI LEMONADE</b>	<b>10</b>
absolut acai, simple syrup, splash of lemonade	
<b>MAKER'S MARK MANHATTAN</b>	<b>14</b>
maker's mark bourbon, sweet vermouth, cherry juice	
<b>TEQUILA SEA BREEZE</b>	<b>12</b>
patrón silver, grapefruit, tonic	
<b>BOURBON RICKY</b>	<b>10</b>
jim beam, lime juice, club soda	
<b>BLVD MOJITO</b>	<b>12</b>
bacardi, fresh mint, fresh lime, simple syrup, grand marnier float	
<b>WINE SPRITZER</b>	<b>8</b>
canyon road moscato, sprite	
<b>ITALIAN COFFEE</b>	<b>9</b>
frangelico, coffee, whipped cream	
<b>BLVD SUNRISE</b>	<b>10</b>
grenadine, coconut rum, pineapple juice, blue curaçao	

## white

<b>MOSCATO</b> canyon road, california	<b>7</b>
<b>PINOT GRIGIO</b> canyon road, california	<b>7</b>
<b>PINOT GRIGIO</b> davinci, italy	<b>9</b>
<b>SAUVIGNON BLANC</b> whitehaven, marlborough	<b>12</b>

## chardonnay

<b>CANYON ROAD</b> california	<b>7</b>
<b>WILLIAM HILL</b> central coast	<b>9</b>
<b>FREI BROTHERS</b> russian river	<b>12</b>

## bubbles

<b>LA MARCA PROSECCO</b> italy	<b>13</b>
<b>J CUVÉE 20 BRUT ROSE</b> sonoma	<b>64</b>

## red

<b>PINOT NOIR</b> macmurray ranch, central coast	<b>10</b>
<b>PINOT NOIR</b> benton lane, willamette valley	<b>15</b>
<b>COLUMBIA WINERY MERLOT</b> washington	<b>10</b>
<b>ALMOS MALBEC</b> argentina	<b>10</b>
<b>ZINFANDEL</b> rancho zabaco "heritage clone", sonoma	<b>15</b>

## cabernet sauvignon

<b>CANYON ROAD</b> california	<b>7</b>
<b>WILLIAM HILL</b> central coast	<b>10</b>
<b>FREI BROTHERS</b> alexander valley	<b>15</b>

## non-alcoholic

<b>FIJI WATER</b>	<b>4</b>
<b>SAN PELLEGRINO SPARKLING WATER</b>	<b>4</b>
<b>COCA COLA PRODUCTS</b>	<b>4</b>
<b>ESPRESSO/CAPPUCCINO/LATTE</b>	<b>5</b>
<b>O'DOUL'S</b>	<b>6</b>

## desserts

**DESSERT OF THE DAY**