

BRUNCH BEVERAGES

THE BOULEVARD MARY <i>A classic Bloody Mary garnished with a Cajun-rubbed Gulf Shrimp</i>	6.50
MIMOSA <i>Simmonet Brut sparkling wine and orange juice</i>	6.50
GRAND MIMOSA <i>A Mimosa turned up a notch with Grand Marnier</i>	7.25
KIR DE NOIR <i>Charles de Fere sparkling wine and Massenez Crème de Blackberry</i>	7.95

BRUNCH PLATTERS

NORWEGIAN SALMON HOLLANDAISE <i>A woodgrilled Norwegian salmon filet over crispy golden home fries and topped with hollandaise; served with fresh woodgrilled asparagus</i>	11.95
GRAND HOTEL FRENCH TOAST <i>Thick, crusted slices of brioche served w/ Grand Marnier whipped cream, pure maple syrup & applewood bacon</i>	8.50
SOUTHWEST FRITATA <i>An open-faced omelet with lump crab, chorizo sausage and gruyere & fontina finished with potato fries</i>	9.95
PASTRAMI-SPICED SMOKED SALMON PLATTER <i>From the Catskill Artisan's Smokehouse served with a fresh bagel, cream cheese, capers, red onion and dill crème fraiche</i>	8.95
WOODGRILLED SKIRT STEAK & EGGS <i>A marinated skirt steak fired on the woodgrill served with two eggs and crispy golden home fries</i>	12.95
EGGS BENEDICT <i>An English muffin topped with Canadian bacon, poached eggs and hollandaise; served with crispy golden home fries</i>	9.95
THE BOULEVARD BREAKFAST <i>Two eggs, maple link sausage, crispy golden home fries and a Wolferman's English muffin</i>	7.95

STARTERS AND SIDES

SEASONAL FRESH FRUIT ... <i>the freshest we can find</i>	3.95
SEVEN-LEAF GREEN SALAD <i>vinaigrette, dried currants and cranberries with Danish bleu cheese</i>	4.95
POMMES FRITES WITH GARLIC MAYONNAISE <i>fresh cut Idaho potatoes, flash fried</i>	3.95
WOODGRILLED CHICKEN QUESADILLA <i>pico de gallo & roasted corn relish</i>	8.50
FLASH-FRIED CALAMARI <i>roasted red pepper aioli</i>	6.95
PANKO SHRIMP <i>crusted with Japanese bread crumbs and fresh ginger, flash fried</i>	7.95

LUNCH ENTREES

JUMBO LUMP CRAB CAKE <i>with fries, slaw and herb remoulade</i>	17.95
TWIN CRAB CAKES ... <i>twice is always nice</i>	24.95
BABY-BACK RIBS <i>a full rack of woodgrilled, rum-barbeque brushed ribs, served with fresh slaw and fries</i>	18.95
NORDIC SALMON SALAD <i>either seven-leaf green salad w/ mimosa vinaigrette or Caesar</i>	12.95
COBB SALAD <i>a classic with shaved chicken and buttermilk ranch dressing</i>	10.50
WOODGRILLED CHICKEN CAESAR SALAD <i>topped with shaved chicken</i>	9.95
NEW ENGLAND FISH & CHIPS <i>with homemade cole slaw & herb remoulade</i>	10.95
WOODGRILLED STEAK SALAD <i>mixed greens, red onion, Danish bleu, potato fries, buttermilk ranch</i>	13.95
CITRUS-MISO CHICKEN SALAD <i>shaved chicken, greens, carrots, cucumbers, Daikons, cashews, wontons and miso vinaigrette.</i>	9.95
PIT BBQ ROAST BEEF SANDWICH <i>served with homemade coleslaw, fresh cut fries</i>	8.95
WOODGRILLED BACON CHEESEBURGER <i>with white cheddar and fresh cut fries</i>	7.95

A gratuity of 18% will be added for parties of 6 or more.

For these parties, we cannot split checks, but we will be happy to accept multiple forms of payment.

*Maximum of 3 credit/debit cards per table. **\$10 minimum per credit/debit card** **NO CIGAR OR PIPE SMOKING, PLEASE.***

WARNING! - Consuming undercooked meat, poultry, seafood or eggs increases the risk of illness.