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ALL-DAY STARTERS

START BRUNCH WITH A BOWL OF HOMEMADE SOUP!

BALSAMIC BEEF BRUSCHETTA*

Medallions of filet mignon, garlic crostinis, vine-ripe tomato, mozzarella, & basil 10

PANKO SHRIMP

Flash-fried shrimp crusted w/ Japanese breadcrumb & ginger; w/ our spicy mustard 9

BLUE CRAB & ARTICHOKE DIP

Three cheeses, blue crab, spinach, artichoke & tomato; w/ warm pita 10

CALAMARI

Tender rings lightly battered, flash fried; w/ cajun remoulade 9

KINGSTON WINGS

Ten Jumbo Caribbean jerk wings tossed w/ sweet guava & scotch-bonnet pepper sauce 9

SESAME-GARLIC HUMMUS

With cucumber, oven-roasted tomato, assorted olives & warm pita 8

SHRIMP CEVICHE*

Citrus-marinated shrimp, onion, cilantro & tomato; w/ warm corn tortillas chips 9

HAVE YOU SEEN THE FILLMORE ROOM? ★

SIDES & SUCH

- 1 EGG (ANY STYLE) 1.5
- 2 EGGS (ANY STYLE) 2.5
- BAGEL & CREAM CHEESE 3.5
- CRISPY HOMEFRIES 3.5
- MAPLE LINK SAUSAGE 2.5
- APPLEWOOD SMOKED BACON 2.5
- FRESH SEASONAL FRUITS 4
- FRESH CUT-FRIES 4
- WOODGRILLED ASPARAGUS 6
- FONTINA & GRUYERE MACARONI & CHEESE 6

GOOD MORNING!

NORDIC SALMON HOLLANDAISE*

A woodgrilled filet topped w/ hollandaise served over crispy golden home fries & fresh woodgrilled asparagus 13

GRAND HOTEL FRENCH TOAST

Thick, corn flake crusted slices of brioche served w/ Grand Marnier whipped cream, pure maple syrup & applewood smoked bacon 10

SOUTHWEST FRITATA

An open-faced omelet w/ lump crab, chorizo sausage, & Gruyere-Fontina cheese topped w/ crispy homefries 11

GREEK VEGETABLE FRITATA

An open-faced egg white omelet w/ fresh spinach, tomato, red onion & Feta cheese topped w/ crispy homefries 11

EGGS BENEDICT*

An English muffin topped w/ Canadian bacon, poached eggs & hollandaise; served w/ crispy homefries 11

CURED SALMON BENEDICT* - 12

FILET BENEDICT* - 15

EGGS FLORENTINE (SPINACH)* - 11

PASTRAMI SMOKED SALMON PLATTER

From the Catskill Artisan's Smokehouse served w/ a toasted bagel, cream cheese, capers, red onion, tomato & dill crème fraiche 10

FRENCH COUNTRY BREAKFAST*

Two eggs any style, applewood smoked bacon & half an order of our Grand Hotel French Toast 12

WOODGRILLED STEAK & EGGS*

8 oz Petite Filet Mignon with two eggs any style and crispy homefries 15

THE BOULEVARD BREAKFAST*

Two eggs any style, maple link sausage, crispy homefries & a warm Wolferman's English muffin 8

FRUIT & YOGURT PARFAIT

Vanilla yogurt layered w/ granola, blueberries, strawberries, and raspberry coulis 8

ALL-DAY FAVORITES

WOODGRILLED MOLASSES & RUM BABY-BACK RIBS

A full rack of tender pork ribs w/ fresh-cut fries & homemade cole slaw 20

JUMBO-LUMP BLUE CRABCAKE

Sautéed & served w/ fresh-cut fries, cole slaw & our bayou remoulade 18
TWIN CAKES - 26

NEW ENGLAND FISH & CHIPS

Fresh Atlantic Cod beer-battered & golden fried; w/ fresh-cut fries, homemade cole slaw & our cajun remoulade 15

CHEDDAR & BACON BURGER*

Our 1/2 LB Black Angus burger, smoked bacon & white cheddar on sesame-brioche; served w/ fresh-cut fries 9

THE BOULEVARD QUESADILLA

Filled w/ woodgrilled chicken, cheddar, pepper, onion & black bean; w/ pico de gallo, sour cream & corn relish 11

SLOW-COOKED PULLED PORK

Sweet & spicy Carolina-style pork, sesame-brioche; w/ coleslaw & fresh-cut fries 9

BLACK FOREST GRILLED CHICKEN SANDWICH

Woodgrilled chicken, smoked ham & muenster on sesame-brioche; served w/ fresh-cut fries 9

THE FILLMORE ROOM

on the lower level is the perfect venue for

- *REHEARSAL DINNERS*
- *OFFICE FUNCTIONS*
- *BIRTHDAY PARTIES*
- *HOLIDAY PARTIES*

The Fillmore Room can accommodate sit-down meals for 20 to 70 guests or cocktail parties up to 120 guests.

Please contact Kent at 202-288-5813 to discuss event options and availability.

EYE OPENERS

BOULEVARD COFFEE

Coffee blended w/ Butterscotch Schnapps, Frangelico & Tuaca; topped w/ whipped cream 7.5

CLASSIC MIMOSA

Pierre Larousse Blanc de Blanc and orange juice 6.5

GRAND MIMOSA

Our Classic Mimosa turned up a notch w/ a splash of Grand Marnier 7.5

THE BOULEVARD MARY

A full pint of good morning! Made with Absolut Peppar, garnished w/ a cajun-rubbed gulf shrimp 7.5

KIR DE NOIR

Pierre Larousse sparkling wine w/ a touch of Chambord 7

SMALL SALADS

7-LEAF MIXED GREEN

Champagne vinaigrette, sundried currant-cranberry & Danish blue cheese crumbles 6

CLASSIC CAESAR

Romaine lettuce, creamy caesar dressing, freshly grated Parmesan, crouton 5

CAPRESE

Vine ripe tomato, fresh mozzarella, basil, balsamic reduction & olive oil 8

THE ROMAN

Arugula w/ champagne vinaigrette, tomato, cucumber, feta & balsamic reduction 7

BIG SALADS

WOODGRILLED STEAK*

Mixed greens w/ red onion, Danish blue cheese, tomato, carrot, crispy potato frites & our buttermilk ranch 15

WOODGRILLED SALMON*

Mixed greens w/ tomato, carrot, sundried currant & cranberry tossed in mimosa vinaigrette 13

WOODGRILLED CHICKEN CAESAR

Our Classic Caesar salad w/ shaved woodgrilled chicken 10
STEAK CAESAR* - 15
SALMON CAESAR* - 13

MISO CHICKEN

Shaved chicken, mixed greens, cucumber, carrot, daikon, tomato, cashew, crispy wonton & miso vinaigrette 11

THE COBB

Mixed greens w/ shaved chicken, Danish bleu cheese, grape tomato, bacon, avocado, egg & buttermilk ranch dressing 11

WE APPRECIATE YOUR UNDERSTANDING THAT CERTAIN SUBSTITUTIONS MAY INCUR AN UPCHARGE. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

WARNING: UNDERCOOKED MEAT, SEAFOOD, POULTRY OR EGGS INCREASES THE RISK OF ILLNESS.

ABSOLUTELY NO SMOKING PLEASE!!