

HOLIDAY MENU

APPETIZERS

Crab Cake 🌱 MP slaw, house tartar		Escargot MP boursin, wine, garlic and puff pastry		Grouper Dip 12 grouper, Asiago, Parmesan, cream cheese, Old Bay, toasted pita
Mussels & Ale 13 Boulevard Space Camper IPA, chorizo, manchego, Texas toast		Lamb Lollipops MP Dijon, rosemary, garlic breadcrumbs and mint sauce		Beet Tartar 12 roasted beets, chimichurri, horseradish cream, toasted pita
Ahi Tuna Nachos* 18 seared Yellowfin tuna, wakame salad, avocado, soy glaze, Sriracha, spicy mustard aioli, sesame seeds, wonton chips		Sesame Seared Tuna 17 sesame cumin crust, Sriracha, soy glaze, wakame salad		Fried Calamari 12 Fresno chili peppers, goat cheese aioli, lemon
		Beef Brisket Poutine 12 Smoked brisket, gravy, house fries, white Cheddar		Mongolian Short Rib 18 Flanken short rib, mirin sake glaze

SOUP + SALAD

Lobster Bisque 7 a cup of creamy bisque finished with Maine lobster bits and fresh chives		Caesar 6 romaine, Parmesan, brioche crumbles, Caesar dressing		Baby Spinach 10 strawberries, raspberries, goat cheese, mushroom, crispy onion, red grape vinaigrette
New England Clam Chowder 8 cream, potato, celery, onion, pancetta		House 🌱 6 spring mix, beets, carrots, red onion, cucumbers, cherry tomato, goat cheese, red grape vinaigrette		

ENTRÉES

Filet Mignon* 6 oz. MP Béarnaise, demi-glace, fried onion, asparagus, mashed potatoes		Rosalie's 28 blackened scallops, proscuitto, spinach, tomato, linguine, Alfredo sauce		Chicken Panzanella 26 seared chicken breast, broccolini, sweet pea risotto, Kalamata olives, roasted tomato, brioche crumbles, pan sauce
Ribeye* MP 14 oz. blackened, bleu cheese crust, broccolini, mashed potatoes		Salmon Picatta 26 pan seared, lemon butter, fresh thyme, capers, sweet pea risotto, asparagus		Rack of Lamb MP full rack of lamb, Dijon, rosemary, garlic, breadcrumbs, mint sauce, roasted potatoes, asparagus
Black Grouper Oscar 38 Sweet pea risotto, asparagus		Wasabi Tuna* 32 mild wasabi crust, sesame peanut sauce, soy glaze, sticky rice, sesame soy zucchini noodles		Zucchini Pasta 🌱🌱 18 zucchini noodles, mushroom, crushed plum tomato, spinach, olive oil, garlic
Scallop Benedict 32 seared diver scallops, potato scallion pancakes, bacon jam, tomato jam, béarnaise sauce, sweet pea risotto, broccolini		Fresh Catch MP fish of the day, sweet pea risotto, fresh vegetables		New York Strip MP 10 oz., peppercorn crust, brandy cream, red creamer potatoes and sautéed spinach.
Stuffed Flounder 32 seared, grouper cake stuffed flounder, lemon butter, sweet pea risotto, fresh vegetables				

PRIME RIB DINNER* 🌱 served with mashed potatoes & asparagus
Queen Cut - MP

DESSERTS

Key Lime Pie 8 key lime mousse, graham cracker crust		New York Style Cheesecake 8 cream cheese filling, graham cracker crust, fresh berry coulis		Crème Brûlée 🌱 8 Tahitian vanilla bean custard, crisp sugar crust
Banana Crème Parfait 8 vanilla custard, whipped cream, vanilla wafers, bananas		Carrot Cake 7 cream cheese icing, chopped pecans		Chocolate Cream Pie 8 rich chocolate custard, whipped cream, shaved chocolate, graham cracker
		Peanut Butter Pie 9 creamy peanut butter mousse, Oreo crust, chocolate ganache		Sorbet of the Day 4

BEVERAGES

Coffee 3		Lg Saratoga Still Water 6
Cold Brew Iced Coffee 4		Sm Saratoga Still Water 4
Latte 4		Lg Saratoga Sparkling Water 6
Espresso 3		Sm Saratoga Sparkling Water 4
Hot Tea 3		Iced Tea 3
Softs Drinks 3		Lemonade 3

Menu items subject to change. 🌱 - denotes gluten friendly options. 🌱 - denotes vegan options. *These foods are raw or can be served undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your