

HANDHELDS

THE FOLLOWING ITEMS ARE SERVED WITH YOUR CHOICE OF FRIES, GARDEN SALAD, RICE OR SOUP.

UPGRADE TO SWEET POTATO FRIES, ONION RINGS, POUTINE, CAESAR, GREEK OR SIGNATURE SALAD 2.95

STUFFED QUESADILLA

CHICKEN, TEX MEX STEAK OR VEGGIE.

A BAKED FLOUR TORTILLA WITH OUR CHEESE BLEND, TOMATO, ONION AND PEPPERS, SERVED WITH A SIDE OF SALSA & SOUR CREAM. 16.95



PRIME RIB DIP

SLOW COOKED, THINLY SLICED PRIME RIB WITH MELTED SWISS PILED HIGH ON A TOASTED HOAGIE. SERVED WITH OUR HOMEMADE FRENCH ONION SOUP FOR DIPPING. 16.95

MAKE IT A PHILLY (SAUTÉED MUSHROOMS, PEPPERS AND ONIONS) 2.00

FAJITA WRAP

A CAJUN CHICKEN BREAST GRILLED WITH PEPPERS, ONIONS AND OUR CHEESE BLEND. SERVED WITH A SIDE OF SALSA AND SOUR CREAM. 16.95

CHICKEN PARM SANDWICH

HAND DUSTED JUICY CHICKEN BREAST SOUTHERN FRIED. TOPPED WITH MARINARA & OUR CHEESE BLEND, OVEN BAKED AND SERVED ON A BRIOCHE BUN. 16.95

SOUVLAKI WRAP

HAND CUT MARINATED CHICKEN WITH LETTUCE, TZATZIKI, FETA CHEESE AND OUR HOUSE MADE BRUSCHETTA. 16.95

CLUBHOUSE

CLASSIC CLUBHOUSE WITH A TWIST. GRILLED CHICKEN BREAST, BACON, TOMATO, LETTUCE, MAYO AND CHEDDAR CHEESE. TOASTED ON A VIENNA LOAF. 16.50

GYRO

TRADITIONAL GYRO GRILLED AND SERVED WITH TOMATO, ONION, FETA CHEESE AND OUR TZATZIKI SAUCE. 16.95

REUBEN GRILL

THINLY SLICED MONTREAL SMOKED MEAT PILED HIGH ON A MARBLE RYE BREAD WITH SAUERKRAUT AND SWISS. 16.95

CHICKEN TENDERS

FRESH CHICKEN BREAST HAND CUT TO ORDER AND DUSTED IN OUR SIGNATURE SPICES. 16.95

SEAFOOD MELT

RICH BLEND OF CRAB, LOBSTER AND SHRIMP TOPPED WITH OUR CHEESE BLEND AND BAKED ON GARLIC LOAF. 16.95

HALIBUT TACOS

TWO ATLANTIC HALIBUT TACOS STUFFED WITH LETTUCE, TOMATO, CILANTRO, RED ONION AND OUR HOMEMADE TARTAR. 16.95

HALIBUT ON A BUN

LIGHTLY BATTERED CRISPY HALIBUT TOPPED WITH LETTUCE, PICKLES AND BUTTERMILK DILL AIOLI ON A BRIOCHE BUN. 16.95

ULTIMATE WINGS

MARKET PRICE

WET

- MILD
- MEDIUM
- HOT
- HELLFIRE
- JERK
- FRANKS
- CHULULA
- SWEET CHILI
- BUFFALO
- ORIGINAL BBQ
- HONEY GARLIC
- HOUSE SIGNATURE

DRY

- CAJUN
- JERK
- LEMON PEPPER
- PARM N PEPPER
- MANGO HABANERO
- MAPLE BACON
- SRIRACHA
- BUFFALO
- DILL PICKLE



* MINIMUM OF 10 WINGS



SOUP AND SALADS ENTREES



HALIBUT FISH & CHIPS

TWO PIECES OF HAND DIPPED ATLANTIC HALIBUT MADE TO ORDER. SERVED WITH FRIES AND HOMEMADE TARTAR SAUCE. 23.95

PARM CRUSTED HALIBUT

TWO PARM CRUSTED HALIBUT FILETS DRIZZLED WITH A LOBSTER DILL CREAM SAUCE. SERVED ON A BED OF RICE AND GREEN BEANS. 24.95

FAMOUS FAJITAS

SAUTÉED ONIONS AND MIXED PEPPERS, SERVED ON A HOT IRON SKILLET WITH YOUR CHOICE OF CHICKEN OR STEAK. SERVED WITH WARM TORTILLAS, SALSA, SOUR CREAM, LETTUCE, TOMATO AND OUR CHEESE BLEND.

HALF (CHICKEN OR STEAK) 19.95

FULL (CHICKEN OR STEAK) 27.50

HAVE BOTH CHICKEN & STEAK ADD 2.75

ADD A SALAD OR SOUP TO ANY MAIN FOR 4.25

SOUP OF THE DAY

MADE FRESH DAILY 6.95

FRENCH ONION SOUP

HEARTY BEEF BROTH, CARAMELIZED BERMUDA ONIONS, TOPPED WITH A HOMEMADE CRUSTINI AND OUR MELTED CHEESE BLEND. 8.50

SOUP & SALAD COMBO

DAILY HOMEMADE SOUP AND YOUR CHOICE OF SALAD. 15.75

GARDEN SALAD

CRISP GREENS WITH TOMATOES, CUCUMBERS, PEPPERS AND RED ONION.

SMALL 7.95 LARGE 10.75

CAESAR SALAD

CRISP ROMAINE, BACON AND CROUTONS TOSSED IN OUR CREAMY DRESSING. TOPPED WITH GRATED PARM.

SMALL 8.95 LARGE 13.95

CHICKEN SOUVLAKI DINNER

TWO HAND CUT MARINATED CHICKEN SKEWERS SERVED ON A PITA WITH RICE & GREEK SALAD. 23.95

SHRIMP AND SCALLOP CARBONARA

SHRIMP AND SCALLOPS MIXED WITH BACON, BRUCHETTA MIX AND RED ONION. TOSSED IN A CREAM BASED ALFREDO SAUCE. SERVED WITH GARLIC TOAST. 22.95

CHICKEN FETTUCCINE ALFREDO

GRILLED CHICKEN BREAST OVER FETTUCCINE PASTA TOSSED IN A RICH AND CREAMY ALFREDO. SERVED WITH GARLIC TOAST. 21.95

BAKED CAPPELETTI

THREE CHEESE CAPPELETTI TOSSED IN OUR BLUSH SAUCE. TOPPED WITH OUR CHEESE BLEND AND CRISP BACON. SERVED WITH GARLIC TOAST. 21.95

CHICKEN PARMESAN & FETTUCCINE

HAND DUSTED JUICY CHICKEN BREAST SOUTHERN FRIED. OVEN BAKED WITH MARINARA AND OUR CHEESE BLEND. SERVED ON A BED OF FETTUCCINE ALFREDO WITH GARLIC TOAST. 21.95

BOULEVARD'S FAMOUS RIBS

ONLY AVAILABLE THURS/SAT

LOW AND SLOW IS THE SECRET!

SUCCULENT FALL OFF THE BONE RIBS FINISHED WITH OUR SIGNATURE BBQ SAUCE, CARROTS AND CHOICE OF SIDE. MARKET PRICE



BOULEVARD'S GREEK SALAD

TRADITIONAL GREEK SALAD WITH TOMATO, RED ONION, CUCUMBER, PEPPERS, FETA CHEESE AND KALAMATA OLIVES. TOSSED IN HOUSE MADE GREEK DRESSING. SMALL 9.95 LARGE 14.95

TACO SALAD

CRISP GREENS, RED ONION AND TOMATO TOSSED IN OUR SALSA RANCH DRESSING AND TOPPED WITH OUR CHEESE BLEND, SEASONED NACHO BEEF AND RED TORTILLA STRIPS. SERVED IN AN EDIBLE BOWL. 14.95

BOULEVARD'S SIGNATURE SALAD

ROMAINE HEARTS, SWEET BELL PEPPERS, CUCUMBERS, RED ONIONS AND FETA. TOSSED IN OIL AND VINEGAR.

SMALL 8.95 LARGE 13.95

BBQ CHICKEN SALAD

CHICKEN ON A BED OF CRISP GREENS WITH BACON, CHEESE, TOMATO AND TOPPED WITH A BBQ RANCH DRESSING.

SMALL 8.95 LARGE 13.95

ADD A CHICKEN BREAST OR A SOUVLAKI SKEWER TO ANY SALAD FOR 3.95

APPETIZERS

BACON WRAPPED SCALLOPS

FRESH ATLANTIC SCALLOPS WRAPPED IN BACON, BAKED TO GOLDEN BROWN AND DRIZZLED WITH BUTTERMILK DILL. 16.95

PERCH FINGERS

LIGHTLY DUSTED FILLETS OF YELLOW LAKE PERCH, SERVED GOLDEN BROWN WITH OUR HOMEMADE TARTAR SAUCE AND LEMON WEDGE. 19.75

SEAFOOD MUSHROOM CAPS

JUMBO MUSHROOM CAPS STUFFED WITH A BLEND OF SHRIMP, CRAB, LOBSTER AND FINE HERBS, TOPPED WITH OUR THREE CHEESE BLEND AND BAKED GOLDEN BROWN. 16.95

BRUSCHETTA WITH FETA

HOUSE MADE BRUSCHETTA MIX WITH FETA BAKED ON HOMEMADE SOUR DOUGH CRUSTINIS. FINISHED WITH A BALSAMIC GLAZE. 14.25

FOUR CHEESE SPINACH DIP

BABY SPINACH, CREAM CHEESE, SWEET ONIONS AND PEPPERS WITH FRESH HERBS. SERVED PIPING HOT WITH OUR THREE CHEESE BLEND. TORTILLA CHIPS AND PITA POINTS ON THE SIDE FOR DIPPING. 17.25

NACHOS

PILES OF CRISPY CORN TORTILLA CHIPS DOUBLE LAYERED WITH CHEESE, TOMATOES, ONIONS, PEPPERS AND SEASONED GROUND BEEF. SERVED WITH SALSA AND SOUR CREAM. SMALL 15.95 LARGE 21.50

JALAPENO POPPERS

OUR SIGNATURE HOMEMADE OVEN BAKED JALAPENO POPPER. MIXED WITH CREAM CHEESE, BACON AND TOPPED WITH OUR CHEESE BLEND. 14.25

GARLIC BREAD WITH CHEESE

SLICES OF VIENNA LOAF BRUSHED WITH GARLIC BUTTER. TOPPED WITH A BLEND OF CHEESES BAKED TO GOLDEN BROWN. 7.95

ADD BACON 1.25



BACON WRAPPED SCALLOPS



NACHOS



JALAPENO POPPERS

DRINKS

HOUSE SPECIALTY DRINKS

CLASSIC CAESAR (1oz)

A CLASSIC! WE USE SMIRNOFF VODKA, PICKLE JUICE, CLAMATO, WORCESTERSHIRE AND TABASCO WITH A LEMON PEPPER RIM AND GARNISHED WITH PICKLE AND OLIVES. 7.60

LONG ISLAND (2.5oz)

NOT THE PREMADE MIX HERE! VODKA, RUM, GIN, TRIPLE SEC, TEQUILA AND SWEET AND SOUR MIX, SPLASH OF COLA AND LEMON. 9.30

STRAWBERRY COCONUT DAIQUIRI (2oz)

STRAWBERRIES, VANILLA ICE CREAM, MALIBU RUM AND DAIQUIRI MIX. TOPPED WITH WHIPPED CREAM AND SPRINKLED WITH COCONUT. 9.50

THE PERFECT MARGARITA (2oz)

JOSE CUERVO'S GOLD AND SILVER TEQUILA, TRIPLE SEC, GRAND MARNIER, LIME JUICE AND OUR SWEET AND SOUR MIX WITH A SALTY RIM. 9.50

MARTINI (2oz)

ASK YOUR SERVER FOR DETAILS. 9.50

FRAPPE (ICED COFFEE)

A GREEK TRADITION WHERE IT ALL STARTED. 3.60

ADD KAHLUA OR BAILEYS. 4.00



WINE

HOUSE WINES

SERVED BY THE GLASS, HALF LITRE OR FULL LITRE

6OZ GLASS 8.90 HALF LITRE 19.25 FULL LITRE 34.00

WHITE

SANTA CAROLINA, CHARDONNAY, CHILI

RED

SANTA CAROLINA, CABERNET/MERLOT, CHILI

ROSE

SUTTER HOME, ZINFANDEL, CALIFORNIA

IMPORT WINES

SERVED BY THE GLASS OR BOTTLE

WHITE

MCGUIGAN BLACK LABEL, PINOT GRIGIO AUSTRALIA

ERRAZURIZ, SAUVIGNON BLANC CHILI

6OZ GLASS 9.25 BOTTLE 32.00

RED

TRAPICHE RESERVE, MALBEC, ARGENTINA

ROSEMONT ESTATE, SHIRAZ, AUSTRALIA

6OZ GLASS 9.40 BOTTLE 34.00



MAKE IT 9OZ GLASS OF WINE FOR 3.00

BEER

DOMESTIC DRAUGHT

MOLSON CANADIAN, COORS LIGHT

12oz 5.60 20oz 7.30 PITCHER 19.75

PREMIUM & IMPORT DRAUGHT

ALEXANDER KEITH'S, ROLLING ROCK

MICHELOB 12oz 5.90 20oz 8.30

PITCHER 20.75

SOMERSBY CIDER

20OZ (SERVED WITH ICE) 8.30

DOMESTIC BOTTLE 6.00

PREMIUM BOTTLE 7.00

BAR SHOTS (1oz) 6.20

HOUSE SIZE 3.95

ALL LIQUOR TAX INCLUDED