



HAPPY HOUR

AVAILABLE IN THE BAR DAILY | 3:00PM - 6:30PM + AFTER 8:30PM
ALL DAY SUNDAY & MONDAY

STARTERS

SANTA FE GOAT CHEESE

sun-dried tomato pesto goat cheese, toasted almonds, crostini, grapes 9

ONION RINGS

blackened ranch dipping sauce 6

SHRIMP COCKTAIL*^{gf}

cocktail sauce 14

CALAMARI

cherry peppers, fried spinach, marinara 10

BONELESS WINGS

Ⓢ buffalo steakhouse sauce, ranch 7

CREAMY SPINACH & ARTICHOKE DIP

parmesan, crostini 9

SANDWICHES

ADD A HOUSE SALAD, CAESAR SALAD OR CUP OF SOUP TO ANY SANDWICH \$2

Ⓢ STEAKBURGER*

10oz. house ground beef striploin, ribeye + tenderloin, choice of cheese, lettuce, tomato, onion, pickles, steakhouse fries 8

BUFFALO CHICKEN

fried chicken breast, Ⓢ buffalo steakhouse sauce, blue cheese crumbles, steakhouse fries 8

FAVORITES

ADD A HOUSE SALAD, CAESAR SALAD OR CUP OF SOUP TO ANY ENTRÉE \$2

TENDERLOIN OSCAR*^{gf}

5oz. bacon-wrapped beef tenderloin, lump crab meat, béarnaise sauce, mashed potatoes 16

Ⓢ STEAK DIJON*

beef tenderloin tips, dijon mustard + brown sugar glaze, steakhouse fries 10

CHICKEN & FOUR BERRY SALAD

grilled chicken breast, mixed greens, bleu cheese crumbles, red onions, toasted almonds and fresh berries, four berry vinaigrette 12

FISH 'N CHIPS

boulevard tank 7 battered atlantic cod, steakhouse fries, house-made tartar sauce 9

COUNTRY FRIED CHICKEN

mashed potatoes, country gravy 10

SIDE DISH SUBSTITUTIONS \$2

DINE-IN ONLY. SUBJECT TO AVAILABILITY. EXCLUDES HOLIDAYS. COUPONS, DISCOUNTS, OFFERS OR PROMOTIONS MAY NOT BE USED ON THIS MENU.

*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ^{gf} GLUTEN FREE

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MARTINIS

THE CLASSIC

vodka or gin 7

COSMO

lemon vodka, cointreau, cranberry juice, lime juice,
lime garnish 8

LEMON DROP

lemon vodka, triple sec, limoncello, sour, lemon garnish 7

SPECIALTIES

SEASONAL SANGRIA

ask about this week's recipe 6

CHERRY WHISKEY SOUR

bourbon, lemon juice, amarena cherry syrup, amarena cherry
garnish 8

CRANBERRY HORSEFEATHER

bourbon, lime juice, ginger beer, cranberry juice, lime garnish 7

TRADITIONS

THE MULE

vodka, lime juice, ginger beer, lime garnish 7

Ⓢ BARREL-AGED MANHATTAN

old overholt rye, dolin sweet vermouth, angostura bitters,
amarena cherry garnish 8

AGED IN CHARRED NORTH AMERICAN OAK BARRELS

CLASSIC MARGARITA

tequila, triple sec, sour, lime garnish 7

COLD BEER

\$1 OFF ALL DRAFTS

\$1 OFF DOMESTIC BOTTLES

WELLS \$6

WINE \$6

WHITES

pinot grigio · sauvignon blanc · chardonnay

REDS

pinot noir · merlot · cabernet sauvignon

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