



HAPPY HOUR

AVAILABLE IN THE BAR DAILY | 3:00PM - 6:30PM + AFTER 8:30PM

STARTERS

SANTA FE GOAT CHEESE

sun-dried tomato pesto goat cheese, toasted almonds, crostini, grapes 8

OYSTERS ON THE HALF SHELL*^{gf}

half dozen or dozen, cocktail sauce 8/15

CALAMARI

cherry peppers, fried spinach, marinara 9

BONELESS WINGS

🍷 wing sauce, ranch 7

SIRLOIN "CEVICHE"^{gf}

thinly-sliced chilled blackened sirloin, black bean corn salsa, chipotle tabasco creme, tortilla chips 12

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, 🍷 wing 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

SHORT RIB MAC 'N CHEESE

elbow pasta, goat cheese, truffle butter, braised short ribs 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. DISCOUNTS, COUPONS, COSTCO OR SAM'S CLUB GIFT CARDS 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

HH072018001



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COCKTAILS \$6

SEASONAL SANGRIA

ask about this week's recipe

FRUIT SMASH

bartender's weekly creation

selected liquor, muddled fresh fruit, garden fresh herbs, simple syrup, splash of soda

COCKTAILS \$7

APRI-LLINI

apricot purée, sparkling wine

CLASSIC MARTINI

vodka or gin

ARNIE AFTER DARK

bourbon, iced tea & fresh-squeezed lemonade, splash of blueberry simple syrup

COCKTAILS \$8

Ⓜ STEAKHOUSE BULLTINI

vodka, splash of house-made bloody mary au jus mix, bacon garnish

Ⓜ BARREL-AGED MANHATTAN

old overholt rye, dolin sweet vermouth, angostura bitters

AGED IN CHARRED NORTH AMERICAN OAK BARRELS

AYE AYE, CAP'N

spiced rum, ginger liqueur, pear purée, fresh-squeezed lemon juice, ginger beer

WELLS \$6

COLD BEER

\$1 OFF ALL DRAFTS

\$1 OFF DOMESTIC BOTTLES

WINE \$6

WHITES

pinot grigio · sauvignon blanc · chardonnay

REDS

pinot noir · merlot · cabernet sauvignon

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