

BOULEVARD

restaurant + lounge



LOCALLY SOURCED INGREDIENTS

At Boulevard Restaurant & Lounge, we strive to source our ingredients locally. From cheeses straight from Sylvan Lake, to using farm-fresh fine meats, and drinks from local distilleries, you can taste the difference locally sourced ingredients make. It is with these high standards in mind that we have become known as one of the top-quality food experiences in Central Alberta.

ASK US ABOUT CATERING FOR YOUR NEXT EVENT

Bring the exquisite taste of Boulevard with you to any event. No matter the occasion, let us create the perfect atmosphere for you and your guests. Welcome your guests to Boulevard and host your event directly in our restaurant, ballroom, or let us cater to you. We have many customizable menu options for you to choose from that will fit any style, and the perfect beverage pairing to compliment your menu. Unique events deserve unique experiences, so let us take one thing off your to-do list for corporate events, celebrations, weddings, and other private functions.

APPETIZERS

AHI TUNA TACOS (4) \$14.85

Wasabi aioli, Asian slaw, sesame soy drizzle, crispy wonton shell, and spring onions.

CURED BEEF CARPACCIO \$15.95

House cured for 30 days, hand crafted braciolo style beef tenderloin, shaved Manchego, black pepper, arugula, Maldon salt, and white truffle oil.

Can be made Gluten Free Upon request.

BURGUNDY ESCARGOT \$17.05

Garlic butter, tomato and herb confit with organic mushroom medley in gougeres with crisp tender greens.

CALAMARI \$15.4

Buttermilk light breaded, spiced cucumber raita, and grilled lemon.

GRILLED FLATBREAD \$9.9

Garlic oil, Provolone, Gruyère, and Fontina with tomato dipping sauce.

COCONUT PRAWNS (6) \$16.5

Black tiger prawns, sweet coconut breading, and mango mustard.

THAI VEGETARIAN SPRING ROLLS (6) \$12.65

Handmade vegetarian spring rolls served with plum dipping sauce.

YELLOW CURRY PUFF SAMOSA (2) \$13.75

Potatoes, caramelized onions, carrots, and sweet peas served with cilantro spiced yogurt dipping sauce.

KOREAN STYLE BBQ CAULIFLOWER \$13.5

Panko and cornstarch crusted cauliflower, sambal, sesame soya aioli, sweet chili, and sesame aioli.

Can be made Gluten Free Upon request.

DUNGENESS CRAB CAKES (2) \$17.05

Guacamole, salsa fresca, crispy shallots, chipotle aioli, red pepper puree, and micros.

CHICKEN WINGS

HOT WINGS (10 pc) \$16.75

House hot sauce, gorgonzola, and cucumber raita.

STUFFED WINGS (8 pc) \$17.5

Chorizo, garlic, Parmesan, fresh herbs, bruschetta, and Cajun-style remoulade.

KOREAN STYLE BBQ LOLLIPOP WINGS

(8 pc) \$17

Breaded with coconut and served with sesame soya aioli.

SALT & PEPPER WINGS (10 pc) \$16.75

With Red Deer Ranch.

TO SHARE

BOULEVARD NACHOS \$21.65

Tortilla chips, bell peppers, onions, pan seared jalapeños, Roma tomatoes, black olives, Monterey Jack and cheddar cheese with salsa fresca and sour cream.

Add guacamole salsa fresca for \$2.85

SPINACH & ARTICHOKE DIP \$17.6

Served warm with crispy pita chips and chèvre.

APPETIZER PLATTER \$30.8

Coconut shrimp, spring rolls, hot wings, Korean BBQ cauliflower, mango mustard dip, sweet and sour pomegranate, and sweet chili sauce.

SOUP

All soups are served with a wedge of grilled garlic focaccia bread

FRENCH ONION SOUP \$9.5

Balsamic croutons, Sylvan Star Gruyère, and spring onion.

BEER & CHEESE SOUP \$12.1

Troubled Monk Beer and Sylvan Star medium Gouda.

SALAD

BEETS & CHEVRE NOIR SALAD \$15.2

Tricolour beets, panko crusted goat cheese, mild blue cheese, baby greens, beet chips, citrus vinaigrette, balsamic gastrique, and candied walnut.

ALSATIAN SALAD Small: \$9.7 | Large: \$14.3

Red and green spinach tossed with candied walnuts, crumbled mild blue cheese, slivered red onions, crisp pancetta and ciabatta croutons in our house made roasted apple vinaigrette.

TUSCAN SALAD Small: \$7.7 | Large: \$14.3

Artisan greens, tomatoes, bell peppers, grapefruit, and house pickled vegetables with citrus vinaigrette.

CAESAR SALAD Small: \$9.5 | Large: \$13.2

Romaine hearts, pancetta, Manchego cheese, and fingerling croutons.


GF ALL SALADS CAN BE MADE GLUTEN FREE UPON REQUEST

PASTA

All pasta items are served with a wedge of grilled garlic focaccia bread

ALFREDO \$17.6

Fettuccine, parmesan, lemon zest, and chives.

 Chateau de Charmes Chardonnay and I Collazi Sangiovese

LINGUINE ALLA VECCHIA BETTOLA \$35.2

Roasted tomato and vodka cream, seared deep sea scallops, black tiger prawns, and shaved parmesan.

 Gray Monk Riesling and Gray Monk Pinot Noir

MAC & CHEESE \$21.45

Cavatappi, Gruyère, Fontina, provolone, and bacon lardons.

 Zorzal Chardonnay and Montequieto Malbec

TAGLIATELLE BOLOGNESE \$26.95

Diced beef, roasted tomato sauce, red wine demi glaze, fresh parsley, and shaved Manchego.

 Fattori Pinot Grigio and Pioneer Cabernet Sauvignon

ADDITIONS

Italian Sausage \$5.5

Grilled Chicken Breast \$7.7

Grilled Garlic Prawns (6) \$11

Grilled Digby

Scallops (3) \$13.2

Extra Parmesan
Cheese \$2.5

GF ALL PASTA CAN BE MADE GLUTEN FREE UPON REQUEST FOR AN ADDITIONAL \$2

PIZZA & FLATBREAD

STEAK & MUSHROOM \$20.9

Garlic horseradish cream, N.Y. strip loin, organic mushrooms, cherry tomatoes, mozzarella, provolone, and crumbled blue cheese.

LUAU \$17.6

Pineapple, papaya, cashew, mozzarella, and provolone with root beer BBQ sauce.

PHUKET (Vegan) \$18.7

Chili infused peanut sauce baked with five-spice tofu, Asian mushrooms, and hearts of palm topped with sliced green onions, cilantro, Thai basil, red and yellow peppers.

NORMANDY \$18.7

Caramelized onion, apples, brie, smoked peppers, crispy shallots, and herb oil with garlic Alfredo.

QUATRO FORMAGGIO \$17.6

Tomato sauce, mozzarella, Gruyère, provolone, and aged cheddar.

ADDITIONS

Grilled chicken \$7.7


Prosciutto \$7.7

GF ALL PIZZAS CAN BE MADE GLUTEN FREE FOR AN ADDITIONAL \$2

ENTRÉES

KOBE CHICKEN \$31.9

Marinated chicken supreme, oyster and shiitake mushrooms, and sesame soy aioli on a grain pilaf with seasonal vegetables.

 Fattori Pinot Grigio and I Collazi Sangiovese

HALIBUT \$34.2

Parmesan crust, cherry tomatoes, and basil cream on a grain pilaf with seasonal vegetables.

 Fattori Pinot Grigio and Gray Monk Pinot Noir


SALMON \$32.1

Grilled Pacific salmon and white wine caper berry sauce on a grain pilaf with seasonal vegetables.

 Gray Monk Riesling and Gray Monk Pinot Noir

PORK BELLY & DIGBY SCALLOPS \$39.6

Braised pork belly, pan seared scallops, wildflower honey, and Tuscan kale with cannellini bean ragout.

 Antmoore Sauvignon Blanc and Grayson Cellars Zinfandel

LAMB SHANK \$37.4

Sous vide shank, pearl onions, pancetta, garlic aioli, and Tuscan kale with a corn pudding.

 Chateau de Charmes Chard and Pioneer Cabernet


DUCK \$37.4

Medium cooked Brome Lake duck breast, citrus gremolata, port and cherry jus on a grain pilaf with Tuscan kale.

 Gray Monk Riesling and Montequieto Malbec

JERK CHICKEN \$31.9

Half a chicken marinated with jerk seasoning and fruit salsa on grain pilaf with seasonal vegetables.

 Primo Amore Moscato and Catanga Tempranillo


SMOKED PORK RIBS \$35.2

Twenty-four-hour braised pork ribs, root beer BBQ sauce, and corn pudding with Tuscan kale.

 Grayson Cellars Zinfandel and Montequieto Malbec

JERK CHICKEN & RIBS \$35.1

Quarter chicken, half rack of ribs, fruit salsa and corn pudding with Tuscan kale.

 Gray Monk Riesling and Catanga Tempranillo

BRAISED ANGUS SHORT RIBS \$35.2

Apron Angus beef short ribs braised for 48 hours with Chef's secret red wine and thyme marinade.

 Antmoore Sauvignon Blanc and Pioneer Cabernet

COCONUT & HERB POLENTA (Vegan) \$26.4

Herb polenta, coconut milk, fresh herbs, and roasted heirloom tomatoes with quick braised Swiss chard.

 Fattori Pinot Grigio and I Palazzi Sangiovese

KERALAN VEGETABLE STEW (Vegan) \$21.45


Potatoes, pearl onions, green beans, cauliflower, and carrots cooked in a delicately spiced coconut curry sauce. Served with basmati rice pilaf and crisp papadum. (Gluten Free available upon request)

 Grayson Cellars Zinfandel


FROM THE GRILL

All of our beef is 100% Prime Alberta Beef. Steaks are served with your choice of a dressed baked potato, grain pilaf or corn pudding as well as your choice of Caesar salad, Tuscan salad or seasonal veggies.

NEW YORK (9 oz): \$37 | (12 oz): \$44.1

 Chateau de Charmes Chardonnay, Nugan Shiraz, and Pioneer Cabernet

TENDERLOIN (7 oz) \$39.2, bacon wrapped \$43.9

 Gray Monk Riesling and Montequieto Malbec

TOP SIRLOIN (8 oz) \$32

 Chateau de Charmes Chardonnay, Nugan Shiraz, and Pioneer Cabernet


RANGELAND BISON RIB EYE (10 oz) \$44

Saskatoon berry gastrique.

 Sauvignon Blanc, Fattori Pinot Grigio, I Collazi Sangiovese, and Gray Monk Pinot Noir

THICK CUT BRAISED PORK CHOPS \$29.2

Black currant demi glaze cheeks.

 Rose, Catanga Tempranillo, and Grayson Cellars Zinfandel

ADDITIONS

Red Wine Demi Glaze \$3

Peppercorn Cream \$3

Forest Mushroom Demi Glaze \$6

Neptune \$9

 ALL MEAT CAN BE MADE GLUTEN FREE UPON REQUEST

JOIN US EVERY FRIDAY & SATURDAY NIGHT

FOR AAA PRIME RIB DINNER

8 oz: \$29, 12 oz: \$33, 16 oz: \$37