

# BLVD TAVERN

## appetizers

**giant soft pretzel** w/tank 7-smoked gouda cheese sauce & brown sugar-thyme dijon 12  
**carnitas nachos** pickled onion, jalapeño, chili verde queso, cheddar, cotija 13

## Kansas City Restaurant Week

January 8-17, 2021

\$35 per person (excluding tax and gratuity) +10% charitable contribution surcharge

### Course 1

**fried cheese curds** w/brown sugar-thyme dijon & ranch 9  
**truffle fries** hand-cut potatoes, parmesan, aioli 8  
**tavern salad** mixed greens, red onion, tomato, balsamic or ranch dressing 7  
**mid-coast salad** mixed greens, red onion, tomato, bacon, cheddar, spiced pecans, ranch 8  
**beet salad** roasted beets, arugula, apple, candied walnuts, buttermilk blue dressing 9  
**french onion soup** beef broth, sherry, garlic crouton, swiss cheese 9

### Course 2

**french dip** slow roasted prime rib, swiss, creamy horseradish, au jus 18  
**blvd tavern burger\*** “the original” cheddar, bacon, red wine shallot jam, peppercorn mayo, pretzel bun 16  
**beyond™ veggie burger** beyond veggie patty, lettuce, tomato, onion 14  
(sandwiches and burgers are served with choice of french fries, tots, or tavern salad)  
**meatloaf** mashed potato, brussels sprouts, red wine mushroom gravy, chipotle glaze 19  
**steak frites\*** bistro filet, fries, shallot-herb butter, mixed greens 23  
**duck confit gnocchi** mushrooms, brussels sprouts, butternut squash cream sauce 21  
**shrimp & grits** creole spiced shrimp, andouille sausage, anson mills cheddar grits 19  
**fish-n-chips** beer battered cod, fries, mushy peas, tarter sauce 17  
**salmon** with mushroom risotto, brussels sprouts, balsamic glaze 22  
**crab cakes** maryland style lump crab cakes, wild rice, asparagus 25  
**pork chop\*** grilled pork chop, cornbread pudding, spiced-pecan green beans, bourbon syrup 26  
**pan roasted chicken** herb roasted potatoes, asparagus, mushroom marsala sauce 21

enjoy an extra side of any of our house-made sauces .50

(ranch, blue cheese, tarter sauce, brown sugar-thyme dijon, peppercorn mayo, creamy horseradish, garlic aioli)

### Course 3

**chocolate truffle** w/raspberries and passion fruit puree 7

**lemon-blackberry tart** 7

**cheesecake** w/blueberry compote 7

\*These items can be cooked to order

From the Kansas City Health Department: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.