

## STARTERS

Grilled Flatbread 9

preparation changes daily

Fried Local Calamari 12

pickled jalapenos and fennel, pepper jelly aioli

Hawaiian Tuna Rolls 16

dungeness crab, jalapeño and lemongrass vinaigrette and micro shiso

Domestic Artisan Cheeses 3 for 14, 5 for 23

with walnut raisin toast, organic honeycomb and house made fruit preserves

## FROM THE GARDEN

Baby Greens Salad 7

golden raisins, sunflower seeds and champagne vinaigrette

Caesar Salad 9 add chicken 13

preserved lemon, basil and Spanish anchovies

Organic Butter Lettuce Salad 10

buttermilk dressing, cherry tomatoes, ripe avocado and toasted pepitas

Beet Salad 10

watercress, citrus vinaigrette and toasted pistachios

Blvd 16 Chopped Salad 14

currants, blue cheese, bacon, chopped egg, grilled chicken, walnut and tarragon vinaigrette

## SUSTAINABLE, ALL NATURAL, FREE RANGE

Vialone Nano Risotto 19

preparation changes daily

Roasted Halibut 26

tomato carpaccio, farro and cucumber salad, anchovy and caper berry vinaigrette, grilled eggplant

Pan Seared Striped Bass 27

vanilla and orange poached fennel, black olives and fingerling potatoes

Wild Columbia River Sturgeon 26

shrimp sausage, spring vegetables and lima bean ragout

Brandts Farms Grilled Bistro Filet 28 add blue cheese 2

roasted mushrooms, brown butter yukon gold potatoes and black peppercorn gastrique

Pot Roast 25

tomato and white wine braised whole flatiron, parsnips, celery and boiled potatoes

Grilled Jidori Chicken 24

mushrooms, sweet potato dumplings, glazed baby carrots and consommé

## Seasonal Menu

Ahi Tuna Poke 12

watermelon, soy, avocado and radishes

Chilled Saffron Tomato Soup 9

fresh baby heirloom tomatoes with salt and pepper grilled crouton

Asparagus Grits 9

poached egg and shaved parmesan cheese

White Corn Ravioli 13

Maine lobster and roasted mushrooms

Stone Fruit and Almond Tart 6

caramel and vanilla ice cream

Seasonal Tasting Menu \$48

Chefs Inspiration Tasting Menu \$62

## SIDES

Roasted Asparagus 9

sieved egg, crispy bacon and herb aioli

Mac and Chevre 10

shell pasta, goat cheese and rosemary bread crumbs

Risotto 7

basil and lemon

Smashed Fingerling Potatoes 6

lemon, fresh herbs and crème fraiche

Blvd 16 Garden Herb Fries 7

balsamic espresso ketchup

BLVD 16 is proud to create these dishes with ingredients from farms, fisheries and ranches that embrace sustainable and eco conscious practices. We use local, sustainable and organic products whenever possible.

**EXECUTIVE CHEF: SIMON DOLINKY**

**SOUS CHEF: GREG ELKIN**