



THE
BLVD
STEAKHOUSE



Beer

THE
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STEAKHOUSE

DRAFT

All 16oz

BROTHERWELL SHELTER IN HAZE | 9

BROTHERWELL ROTATING SEASONAL | 9

DOS EQUIS MEXICAN LAGER | 7

MICHELOB ULTRA LIGHT LAGER | 7

CANNED/BOTTLED

BROTHERWELL ACT OF FAITH TRIPEL | 8

BROTHERWELL FINNEGAN MCCOOL | 7

BROTHERWELL WACO TOWN IPA | 7

BARROW BIG BUBBLY BLOND | 7

STASH IPA | 7

NATIVE TEXAN PILSNER | 7

CORONA EXTRA | 6

DOS EQUIS LAGER | 6

MODELO ESPECIAL | 6

YUENGLING LAGER | 6

YUENGLING FLIGHT | 6

N-A OPTIONS

HEINEKEN 0.0 | 6

ATHLETIC BREWING HAZY IPA | 6

ATHLETIC BREWING GOLDEN ALE | 6

ATHLETIC BREWING IPA | 6

Cocktails

THE
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SIGNATURE COCKTAILS

CHISHOLM TRAIL

WHISKEY SOUR | 15

Balcones Pot Still bourbon,
lemon juice, simple syrup,
egg white, bitters

BELLE OF THE BLVD | 13

Bacardi Rum, lime juice,
pomegranate juice, simple

EAST WACO LATTE | 15

Blackland Texas pecan
brown sugar bourbon,
Buffalo Trace bourbon
cream, cold brew

BLUEBONNET OLD FASHIONED | 15

Woodford Reserve
bourbon, blueberry
simple, bitters, fresh
blueberries

BRAZOS MARGARITA | 14

Arette Blanco tequila,
Ban Hez mezcal,
Cointreau, lime juice,
guajillo syrup

MILA MARTINI | 14

Roku gin, Amaro Averna,
bitters

CLASSIC COCKTAILS

BOULEVARDIER | 12

Bulleit bourbon, Campari,
Carpano Antica sweet
vermouth

OLD FASHIONED | 13

TX bourbon, turbinado
sugar, bitters

PENICILLIN | 14

Famous Grouse Scotch,
Laphroig Islay Scotch,
lemon juice, honey,
ginger

SIDECAR | 14

Pierre Ferrand Ambre
cognac, dry orange
curaçao, lemon juice,
simple syrup

SIMMONS CHILTON | 12

Tito's vodka, lemon
juice, club soda

BEE'S KNEES | 13

Tanqueray 10 gin, lemon
juice, honey

Starters

THE
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FOR THE TABLE

ARTISAN BREAD BOARD | 10

seasonal artisan breads, &
house-made butters:

salted butter

truffle butter

black garlic marrow butter

GF ITALIAN BURRATA | 14

charred sweet potato,
brown butter, ancho, chili,
pepitas

CHARCUTERIE BOARD | 17

seasonal assorted cheeses,
cured meats, olives, dried
fruit, crackers

★ **CRISPED PORK BELLY | 16**

slow roasted pork belly,
fig & apple chutney,
grilled bread

TRUFFLE BRIE TARTINE | 14

open faced baguette, black garlic
marrow butter, brie, truffle oil, honey
add shaved truffle +18

✓ **BRIE & ROASTED GRAPE CROSTINI | 14**

imported Brie, roasted red grapes,
Texas wildflower honey

SOUPS & SALADS

SEAFOOD BISQUE

jumbo shrimp, lump crab,
sherry cream, fresh herbs

CUP | 8

BOWL | 12

★ **GRILLED CAESAR SALAD**

romaine lettuce, heirloom
tomatoes, shaved
parmesan cheese, classic
caesar dressing, croutons

HALF | 8

FULL | 12

GF ✓ BLVD HOUSE SALAD

house blend greens,
green apple, toasted
walnuts, bleu cheese,
honey citrus dressing

HALF | 8

FULL | 12

ADD A PROTEIN

8oz Grilled Chicken Breast +10

Jumbo Prawns (3) +25

6oz Grilled Salmon +25

Grilled Scallops (3) +30

DRESSING OPTIONS

Honey Citrus Vinaigrette

Classic Caesar

Creamy Ranch

Bleu Cheese

Balsamic Vinaigrette

Oil & Vinegar

GF Gluten Free **✓** Vegetarian

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS;
ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

Entrees

THE
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CHEF'S SELECTIONS

★ **BLVD BURGER | 24**

8oz patty, brioche bun, onion jam, bibb lettuce, tomato, fancy sauce and your choice of American, cheddar, pepper jack, or blue cheese

Served with truffle fries

POINTES DE BOEUF | 32

garlic pomme puree, garden vegetables, pickled red onions, Diane sauce

GF ★ **HONEY CHIPOTLE GLAZED SALMON | 38**

sweet potato pave, balsamic glazed brussels sprouts, crispy pancetta, pecans

GF **GRILLED BRANZINO | 38**

English bass, orange, ancho butter, pico de gallo, risotto primavera

GF **LAND & SEA | 48**

6oz New York strip, 6oz Ahi tuna steak, side salad

✓ **GNOCCHI PRIMAVERA | 17**

gnocchi, charred vegetables, basil pesto, shaved parmesan cheese

GF **SEARED SCALLOPS | 36**

pesto risotto, hibiscus beurre blanc, pickled strawberry

SPICY TAGLIOLINI | 28

jumbo shrimp, angel hair pasta, house-made chili sauce, garlic, butter, white wine, olives

CHICKEN FETTUCCINI ALFREDO | 24

Red bird chicken breast, fettuccine, shaved parmesan, broccolini

★ **CREOLE LAMB & SHRIMP | 48**

bone-in lamb chops, blackened Cajun shrimp, creamy risotto, Creole cream sauce

GF Gluten Free ✓ Vegetarian

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Steaks

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CLASSICS

INCLUDES ONE SIGNATURE SIDE

AUSTRALIAN WAGYU BEEF

We proudly serve premium Australian A4 Wagyu, celebrated for its rich marbling, deep flavor, and melt-in-your-mouth tenderness. Expertly sourced and graded for exceptional quality.

NEW YORK STRIP

A well-balanced cut with firm texture and full beef flavor, ideal for steak purists.

12oz | 55

★RIBEYE

Richly marbled and deeply flavorful, our ribeye delivers a bold, buttery finish with every bite.

12oz | 65

16oz | 80

FILET MIGNON

Exceptionally tender and delicately flavored, this center-cut filet is the pinnacle of refined steak.

8oz | 65

SIGNATURE CUTS

INCLUDES TWO SIGNATURE SIDES

★AKAUSHI WAGYU TOMAHAWK RIBEYE

A show-stopping, bone-in ribeye from Texas-raised Akaushi cattle. Intensely marbled, deeply savory, and perfectly suited for those who savor bold, indulgent cuts.

32oz | 180

SERVED WITH BLACK GARLIC
MARROW CREAM SAUCE

AUSTRALIAN CHATEAUBRIAND

This center-cut tenderloin is exquisitely marbled and expertly roasted to deliver unmatched tenderness and delicate flavor. Ideal for sharing.

16oz | 130

SERVED WITH DIANE SAUCE

SIDES & ENHANCEMENTS

ENHANCEMENTS | 5

Sauces:

Diane

Brandy Peppercorn

Chimichurri

Black Garlic Marrow Cream

Sauteed Wild Mushrooms

Compound Butter:

Traditional Salted

Truffle

Black Garlic Marrow

SIDES | 10

Truffle Fries

*Parmesan &
Mushroom Risotto*

*Garlic Pomme
Puree*

Roasted Asparagus

Grilled Broccolini

*Parmesan Crusted
Mac & Cheese*

Baked Sweet Potato

*candied pecans, brown butter,
toasted marshmallows, maple
syrup, graham cracker dusting*

Traditional Baked Potato

*sour cream, pancetta, smoked
gouda, butter*

★*Roasted Brussels Sprouts
pancetta, pecans, balsamic
glaze*

GF Gluten Free

V Vegetarian

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