



Appetizers

Shrimp DeJonghe	15	Spinach and Artichoke Dip	11
Fried Calamari	14	Potato Skins	10
Crab Cakes	15	Buffalo Wings	11

Seafood Selections

Served with Rice Pilaf and Fresh Vegetable

Macadamia Crusted Tilapia	25	Shrimp DeJonghe	23
Broiled Red Snapper	29	Jumbo Fried Shrimp	24

Char-grilled Salmon 29

Special Features

12 oz. Prime Rib
This classic steakhouse dish is dry rubbed with salt, pepper, and fresh garlic then slow roasted to perfection.
Accompanied by au jus & horseradish sauce *(Limited Quantities)* 30

Rack of Lamb
Topped with dijon mustard, served with choice of potato 39

6 oz. Filet Mignon and 8 Grilled Shrimp
Served with baked potato and fresh vegetable 36

Parmesan Crusted Kansas City
Served with baked potato and fresh vegetable 39

Shrimp Alfredo
Fettuccine tossed in our homemade parmesan sauce with jumbo shrimp 23

Steaks and Chops

All Steaks are Black Angus Beef aged between 21-28 days
Served with Homemade Soup, House Salad
and Choice of Potato and Fresh Vegetable

Ribeye Steak (16 oz.)	36
New York Strip (16 oz.)	35
Filet Mignon (6 oz.)	27
Filet Mignon (11 oz.)	36
Bone in Ribeye (28 oz.)	45
Pork Chop (16 oz.)	19
B.B.Q. Ribs	26

Entrees

Served with Homemade Soup, House Salad
and Choice of Potato and Fresh Vegetable

Breast of Chicken Marsala Chicken breast sautéed with Marsala wine and mushrooms	19
London Broil Medallions of filet served with bordelaise sauce	24
Chicken Kabob Chicken, onions, green peppers, mushrooms and tomatoes, served with rice pilaf	19
Chicken with Artichokes Chicken breast sautéed with white wine, lemon and artichoke hearts	20

Salads & Burgers

Jameson's Burger 10 oz. black angus burger with sautéed onions and cheddar cheese	15	Boulevard Salad Grilled salmon over spring mix with cranberries, blue cheese and roasted walnuts, tossed in a balsamic vinaigrette	20
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Happy New Year's

