



@THEBLVDBW

DINNER MENU

APPETIZERS

<b>Savory Parker House Rolls</b> <i>V</i>	<b>24</b>
Everything Bagel Seasoning, Medjool Butter	
<b>Pumpkin Pesto Burrata</b> <i>V, GF</i>	<b>30</b>
Pickled Watermelon, Heirloom Tomato Cucumber, Cilantro	
<b>Heirloom Tomato Gazpacho</b> <i>V</i>	<b>24</b>
Roasted Yellow Peaches, Basil, Olive Oil	
<b>Marinated Tuna</b> <i>GF</i>	<b>36</b>
Pear, Snow Peas, Coconut Milk Puffed Quinoa, Furikake	
<b>Dungeness Crab Cake</b>	<b>46</b>
Pepper Marmalade, Sea Buckthorn Gel Samphire, Lime Salsa	
<b>Iceberg Lettuce Salad</b> <i>GF</i>	<b>28</b>
Green Goddess Dressing, Cherry Tomatoes Applewood Smoked Bacon, Smoked Blue Cheese	
<b>Red Gem Caesar Salad</b> <i>V</i>	<b>26</b>
Aromatic Brioche Crumble, Aged Parmesan Caesar Dressing	
<b>Day Boat Scallops</b> <i>GF</i>	<b>58</b>
Nardello Peppers, Nueske’s Bacon Ramp Gremolata, Corn Mousse	
<b>Snake River Farms Wagyu Beef Tartare</b> <i>DF</i>	<b>34</b>
Smoked Mustard, Cornichons, Caviar Crunchy Radish, Puffed Beef Cracker	

SALAD ENHANCEMENTS

<b>Chicken</b>	<b>22</b>
<b>Salmon</b>	<b>24</b>
<b>Shrimp</b>	<b>30</b>
<b>Grilled Lobster Tail</b>	<b>32</b>
<b>8 oz. Flat Iron Steak</b>	<b>38</b>

*DF* Dairy-Free    *GF* Gluten-Free    *VG* Vegan    *V* Vegetarian

Produce sourced from the local Santa Monica Farmers’ Market.  
We proudly use only cage-free eggs in our dishes.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.  
For parties of 6 or more 20% gratuity is added automatically.

ENTREES

<b>Prime Filet Mignon</b>	<b>64</b>
Black Charcoal Potato Mousseline, Rainbow Carrot Foraged Mushrooms, Sauce au Poivre	
<b>Lobster Pappardelle</b>	<b>62</b>
Maine Lobster, Lobster Cream, Basil, Dill	
<b>Vegan Eggplant Steak</b> <i>VG</i>	<b>34</b>
Chickpeas, Kelp Caviar, Oyster Mushroom Pickled Pearl Onion, Tomato Tamarind Chutney	
<b>Seared Halibut</b> <i>GF</i>	<b>72</b>
Snow Crab, Zucchini Blossom, Asparagus Vermouth Cream	
<b>Black Truffle Gnocchi</b> <i>V</i>	<b>68</b>
Truffle Cream Sauce, Parmesan Cheese Summer Black Truffle	
<b>Jidori Roasted Chicken</b> <i>GF</i>	<b>38</b>
Forest Mushrooms, Shishito Peppers Cherry Tomatoes	
<b>Braised Short Rib</b>	<b>68</b>
Smoked Potato Butter, Red Onion Jam King Oyster Mushrooms, Madeira Thyme Sauce	
<b>Chilean Sea Bass</b>	<b>76</b>
Tomato Saffron Broth, Mussels, Fregola, Fennel Add 3 Grams Oscietra Caviar	
	<b>+22</b>

SIDES

<b>Macaroni au Gratin with Summer Black Truffle</b>	<b>26</b>
<b>Yukon Gold Potato Purée</b> <i>V</i>	<b>18</b>
Burnt Aromatic Bread Crumbs	
<b>Roasted Rainbow Carrots</b>	<b>18</b>
Smoked Yogurt, Sunflower Dukkah Bee Pollen, Mint	
<b>Charred Corn</b> <i>V</i>	<b>18</b>
Jimmy Nardello Peppers, Lime Crema Cotija, Cilantro	
<b>Summer Black Truffles</b>	<b>38</b>
Add 3 Grams To Any Dish	

DESSERT MENU

DESSERT

Coconut Cake

20

Vanilla, Mascarpone, Passion Fruit

S'mores Bread Pudding

22

Pain au Chocolat, Vanilla, Marshmallow  
Graham Cracker, Chocolate Sorbet

Pavlova

17

Seasonal Fruit, Crème Fraîche, Vanilla

Ice Cream Sundae

19

Cream Cheese Ice Cream, Strawberry  
House-Made Waffle

Chamomile Panna Cotta

15

VG, GF  
Vanilla, Pineapple Chip, Yuzu

The Tasting Experience

26

A trio of decadent, nut and chocolate-inspired mini  
desserts

Peanut Butter Mousse

Jivara 40% Valrhona Milk Chocolate  
Peanut Butter Crunch, Candied Peanuts

Hazelnut Mousse

Hukambi 53% Valrhona Milk Chocolate  
Chocolate Chiffon Cake Bottom, Candied Hazelnut

Pistachio Gelato

Opalys 33% Valrhona White Chocolate  
Whipped Ganache & Decor

DESSERT WINE

Tawny Port, Sandeman 10 yr

25

Portugal

Tawny Port, Sandeman 10 yr

40

Portugal

Dolce by Far Niente (Glass | Bottle)

45 / 268

Napa Valley

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THE ONLY CAVIAR

Classic Accoutrements Served with Potato Blinis

White Sturgeon

165

30 Grams

Known as the Pacific sturgeon, it features medium-sized, dark grains from gray to black. Its buttery, slightly nutty flavor, smooth texture, and delicate taste make it a prized, premium caviar.

Siberian Sturgeon

245

30 Grams

Harvested from Siberian sturgeon, Baerii caviar offers a creamy, subtly briny flavor with a hint of sweetness. Esteemed for its smooth texture and balanced taste, it's a favorite among caviar enthusiasts.

Oscietra

310

30 Grams

Renowned for its nutty flavor and golden to dark brown eggs, Oscietra caviar comes from Russian sturgeon, offering a refined taste that delights connoisseurs.

RAFAEL ALCALA

Chef de Cuisine

COLIN BEDFORD

Executive Chef

YOON LEE

Executive Pastry Chef

BEVERAGES

Sodas

8

Coke  
Coke Zero  
Diet Coke  
Ginger Ale  
Sprite  
Club Soda

Refreshing

10

Iced Tea  
Lemonade

Still

12

Acqua Panna

Sparkling

12

San Pellegrino, Fever-Tree

Fresh Juices

14

COFFEE BY LAVAZZA

Pot of Coffee

13

Cappuccino

9

Latte

9

Matcha Latte

15

Chai Latte

15

Macchiato

9

Espresso (Single | Double)

7 | 9

Americano

9

Turkish Coffee

14

(Option to Add Cardamom)

Milk Options

Soy, Almond, Oat, Coconut, Skim  
Low Fat, Whole

TEA

Selection by Rishi Tea

10

Blueberry Hibiscus, Earl Grey  
Jade Cloud, Jasmine, Lavender Peppermint  
English Breakfast, Chamomile

EVENTS & PROMOTIONS

Wellington Wednesday

82

Available 1:00 pm - 10:00 pm

Join us Wednesday nights to savor our British Executive Chef Colin Bedford's expertly crafted Beef Wellington - a timeless UK classic with a Beverly Hills twist!

Roasted Beef Tenderloin & Bresaola  
Wrapped in a Golden Sour Cream Pastry  
Served with Mushroom & Truffle Duxelle, Potato Purée  
Green Peppercorn Sauce & Seasonal Vegetables

Super Sunday

72

Available 5:00 pm - 10:00 pm

Indulge in the ultimate Super Sunday feast!

Slow Roasted Prime Rib of Beef with Braised Short Rib  
Served with Yorkshire Pudding, Seasonal Vegetables  
Caramelized Onion & Herb Soufflé, Potato Purée  
Red Wine & Shallot Sauce

3 Course Power Lunch

39

Monday - Friday, 11:30 am - 4:00 pm

Power up your midday with our 3-course power lunch! Savor bold picks like the tuna poke, gem caesar salad, “KFC” Korean fried chicken sandwich, mango sorbet and more.

Live Music

Thursdays, Fridays, & Saturdays

6:00 pm - 9:00 pm

Join us for live music with our in-house musician Brennan Villines

