



@THEBLVDBW

DINNER MENU

APPETIZERS

Savory Parker House Rolls <i>V</i>	24
Everything Bagel Seasoning, Medjool Butter	
Burrata & Watermelon <i>V, GF</i>	32
Heirloom Tomato, Cucumber, Cilantro, Pesto	
Heirloom Tomato Gazpacho <i>V</i>	24
Roasted Yellow Peaches, Basil, Olive Oil	
Marinated Tuna <i>GF</i>	36
Pear, Snow Peas, Coconut Milk	
Puffed Quinoa, Furikake	
Dungeness Crab Cake	46
Pepper Marmalade, Sea Buckthorn Gel	
Samphire, Lime Salsa	
Iceberg Lettuce Salad <i>GF</i>	28
Green Goddess Dressing, Cherry Tomatoes	
Applewood Smoked Bacon,	
Smoked Blue Cheese	
Red Gem Caesar Salad <i>V</i>	26
Aromatic Brioche Crumble, Aged Parmesan	
Caesar Dressing	
Day Boat Scallops <i>GF</i>	58
Nardello Peppers, Nueske’s Bacon	
Ramp Gremolata, Corn Mousse	
Snake River Farms Wagyu Beef Tartare <i>DF</i>	34
Smoked Mustard, Cornichons, Caviar	
Crunchy Radish, Puffed Beef Cracker	

SALAD ENHANCEMENTS

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

ENTREES

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

SIDES

Macaroni au Gratin with Summer Black Truffle	26
Yukon Gold Potato Purée <i>GF</i>	24
Grilled Broccolini <i>GF, DF</i>	20
Honey Garum Vinaigrette, Harissa Spice	
Roasted Summer Squash <i>V</i>	18
Fried Curry Leaves, Vadouvan Spice, Lime Basil	
Summer Black Truffles	38
Add 3 Grams To Any Dish	

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.

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 20 yr	40
Portugal	
DF Dairy-Free GF Gluten-Free VG Vegan V Vegetarian	
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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	
	