

## LUNCH MENU

### APPETIZERS

<b>Focaccia Bread</b>	<b>19</b>
House-Made Tomato Focaccia, 3 pcs	
<b>Roasted Red Pepper Bisque</b>	<b>24</b>
Ripped Focaccia Croutons, Lemon Crème Fraîche Cherry Tomatoes, Olive Oil	
<b>Beef Tacos N</b>	<b>32</b>
2 Tacos, Oaxaca Cheese Crust, Queso Crema, Avocado Tenkasu, Salsa Macha, Roasted Chayote, Peanuts	
<b>Dungeness Crab Cake SH</b>	<b>46</b>
Pepper Marmalade, Sea Buckthorn Gel Samphire, Lime Salsa	
<b>Charred Octopus</b>	<b>36</b>
Cucumber, Avocado, Kiwi, Grapes, Celtuce Tomatillo & Lime Vinaigrette	

### SALADS & BOWLS

<b>Mixed Green Salad VG, GF</b>	<b>22</b>
Shaved Market Vegetables, Edamame Balsamic Vinaigrette	
<b>Red Gem Caesar Salad V</b>	<b>26</b>
Aromatic Brioche Crumble, Aged Parmesan Caesar Dressing	
<b>Cobb Salad S</b>	<b>38</b>
<i>THE Blvd Signature Dish</i> Young Bibb Lettuce Mix, Grilled Chicken, Egg Avocado, Heirloom Tomatoes, Pork Bacon, Radish Spring Vegetables, Feta, Green Goddess Dressing	
<b>Honey Caramelized Camembert Salad N</b>	<b>26</b>
Butter Lettuce, Apple Butter, Walnuts, Celery Apple Cider Vinegar & Tarragon Dressing	
<b>Tuna Poke N, S</b>	<b>39</b>
Pickled Ginger, Candied Cashew Rice, Cucumber Crispy Shallots, Spicy Aioli, Sesame	
<b>Power Bowl VG, S</b>	<b>28</b>
Quinoa, Roasted Spring Vegetables, Kale Shaved Fennel, Cabbage, Crispy Chickpeas Tangy Apple Vinaigrette	

### 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>
<b>Summer Black Truffles</b>	<b>38</b>
Add 3 Grams To Any Dish	

### RAW BAR

<b>Ice Cold Oysters GF, DF, SH</b>	<b>36</b>
Blood Orange Pink Peppercorn Mignonette Sauce Meyer Lemon	
<b>Chilled Gulf Prawns GF, DF, SH</b>	<b>42</b>
Chilled Prawns, House-Made Cocktail Sauce Meyer Lemon	
<b>Seafood Platter * GF, DF, SH</b>	<b>150</b>
Lobster, Market Oysters, Crab Claws Chilled Prawns, Tuna Tartare Mussel Saffron Remoulade, Meyer Lemon	

### SANDWICHES & ENTRÉES

<b>BLVD Burger</b>	<b>38</b>
Dry-Aged Bone Marrow Burger, Bibb Lettuce Bourbon Pork Bacon Onion Jam, Gouda Cheese Heirloom Tomato, THE Blvd Secret Sauce <i>Add Fried Egg</i>	
	<b>+12</b>
<i>Vegan Version Available VG</i>	
<b>Ora King Salmon</b>	<b>42</b>
Farro, Salsa Verde, Market Citrus Root Vegetables	
<b>Roasted Acorn Squash &amp; Mushroom Croquette VG, N</b>	<b>34</b>
Pomegranate Seeds, Pumpkin Pear, Cashew Butter	
<b>Roasted Branzino N</b>	<b>46</b>
Artichoke, Green Beans Marcona Almonds, Charred Lemon	
<b>Steak Frites</b>	<b>48</b>
Snake River Farms Striploin, Fine Herb Butter Caramelized Onions, Béarnaise Sauce	
<b>Fried Chicken Sandwich</b>	<b>36</b>
Savory Cabbage, Daikon Sprouts, Dill Ranch Dressing	
<b>“KFC”</b>	<b>38</b>
<i>THE Blvd Signature Dish</i> Korean Fried Chicken, Lobok Pickles Peanut & Kimchi Aioli	
<b>Beetroot Pasta N</b>	<b>34</b>
Beet Gummies, Goat Cheese, Hazelnut Dukkah Herb Garden, Brown Butter Citrus Emulsion	

**DF** Dairy-Free   **GF** Gluten-Free   **VG** Vegan   **V** Vegetarian  
**N** Contains Nuts   **SH** Contains Shellfish   **S** Contains Soy

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.



@THEBLVDBW

## 3 COURSE POWER LUNCH

\$39 Per Person

### FIRST COURSE

Choice Of:

#### Roasted Red Pepper Bisque

Ripped Focaccia Croutons, Lemon Crème Fraîche  
Cherry Tomatoes, Olive Oil

#### Hummus

Traditional Chickpea Tahini Spread, Grilled Pita

#### Fattoush Salad *V*

Tomato, Cucumber, Radish, Bell Pepper  
Crispy Pita Croutons, Sumac

#### Tuna Poke *N, S*

Pickled Ginger, Candied Cashew Rice, Cucumber  
Crispy Shallots, Spicy Aioli, Sesame

**+10**

#### Spring Citrus Chicken Bowl

Quinoa, Rice, Pink Radicchio, Blood Orange  
Roasted Pistachio, Mint, Pomelo Citrus Vinaigrette

**+8**

### MAIN COURSE

Choice Of:

#### BLVD Club Sandwich

Turkey, Nueske's Bacon, Bibb Lettuce  
Avocado, Garlic Aioli, Ciabatta Bread  
*Add Fries +6*

#### Ora King Salmon

Farro, Salsa Verde, Market Citrus  
Root Vegetables

#### Butter Chicken

Basmati Rice, Fried Onion, Lime Cilantro Yogurt

#### “KFC”

Korean Fried Chicken, Lobok Pickles  
Peanut & Kimchi Aioli

#### Beetroot Pasta

Beet Gummies, Goat Cheese, Hazelnut Dukkah  
Herb Garden, Brown Butter Citrus Emulsion

### DESSERT

Choice of:

#### Blood Orange Sorbetto

Vegan Crumble, Candied Orange

#### Chocolate Pot De Crème

Whipped Cream, Mixed Berry Jam

## DESSERT MENU

### DESSERTS

#### Strawberry Sorbet *VG, GF*

Vegan Crumble, Strawberry Sauce

**15**

#### Honey Cake *N*

Dulce De Leche Cream, Candied Walnuts  
Honey Crumbs

**26**

#### Mango Coconut Cream Puff

Shortbread, Mango & Strawberry Compote  
Coconut Mousse

**23**

#### Affogato *GF*

Vanilla Gelato, Espresso Shot, Chocolate Disc

**18**

#### Black Forest

Chocolate Mousse, Cherry Jam, Crème Fraîche  
Whipped Cream, Chocolate Crunch

**24**

### THE ONLY CAVIAR

#### *Classic Accoutrements Served with Potato Blinis*

#### White Sturgeon

30 Grams

**165**

#### Siberian Sturgeon

30 Grams

**245**

#### Oscietra

30 Grams

**310**

COLIN BEDFORD  
Executive Chef

NICOLAS DELMAU  
Executive Pastry Chef

### TEA

#### Selection by Rishi Tea

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

**10**

### 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

(Option to Add Cardamom)

**14**

#### *Milk Options*

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

### 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**

### EVENTS & PROMOTIONS

#### Wellington Wednesday **82**

**Available 1:00 pm - 10:00 pm**

Join us on 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*

#### Live Music

**Thursdays, Fridays, & Saturdays, 6:00 pm - 9:00 pm**

Join us for live music with our in-house musician

Brennan Villines

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