



@THEBLVDBW

## LUNCH MENU

### APPETIZERS

<b>Focaccia Bread</b>	<b>18</b>
House-Made Tomato Focaccia, 2 pcs	
<b>Roasted Tomato Soup</b>	<b>22</b>
<i>THE Blvd Signature Dish</i> Grilled Triple Cheese Sandwich	
<b>Charred Watermelon &amp; Marinated Shrimp</b>	<b>27</b>
Forbidden Black Rice, Ginger Dressing Marcona Almonds, Snow Peas	
<b>Dungeness Crab Cake</b>	<b>38</b>
Avocado, Calamansi, Yogurt, Sugar Snap Remoulade	
<b>Pumpkin Pesto Burrata</b> <i>V, GF</i>	<b>30</b>
Pickled Watermelon, Heirloom Tomato Cucumber, Cilantro	

### SALADS & BOWLS

<b>Mixed Green Salad</b> <i>VG, GF</i>	<b>22</b>
Shaved Market Vegetables, Edamame Balsamic Vinaigrette	
<b>Red Gem Caesar Salad</b> <i>V</i>	<b>24</b>
Aromatic Brioche Crumble, Aged Parmesan Caesar Dressing	
<b>Cobb Salad</b>	<b>36</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</b>	<b>26</b>
Butter Lettuce, Apple Butter, Walnuts, Celery Apple Cider Vinegar & Tarragon Dressing	
<b>Roasted Beet &amp; Tangerine Salad</b>	<b>28</b>
Lavender Goat Cheese, Young Chicory Salad Pistachios, Hot Citrus Honey Dressing	
<b>Tuna Poke</b>	<b>39</b>
Pickled Ginger, Candied Cashew Rice, Cucumber Crispy Shallots, Spicy Aioli, Sesame	

### 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>
3 Grams, Add to Any Dish	

### RAW BAR

<b>Ice Cold Oysters</b> <i>GF, DF</i>	<b>36</b>
Pomegranate Mignonette Sauce, Meyer Lemon	
<b>Chilled Gulf Prawns</b> <i>GF, DF</i>	<b>42</b>
Chilled Prawns, House-Made Cocktail Sauce Meyer Lemon	
<b>Seafood Platter</b> * <i>GF, DF</i>	<b>150</b>
Maine Lobster Tail, 6 Oysters, 4 Crab Claws 4 Chilled Prawns, House-Made Cocktail Sauce 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 Add Fried Egg: \$12 <i>Vegan Version Available VG</i>	
<b>Ora King Salmon</b>	<b>42</b>
Sea Beans, Asparagus, Melted Leeks Charred Lemon Dashi	
<b>Vegan Eggplant Steak</b> <i>VG</i>	<b>34</b>
Chickpeas, Kelp Caviar, Oyster Mushroom Pickled Pearl Onion, Tomato Tamarind Chutney	
<b>Roasted Branzino</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	
<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>Garganelli Arrabbiata</b>	<b>34</b>
Jimmy Nardello Peppers, Wilted Arugula Fire-Roasted Romesco, Blistered Tomatoes Parmigiano Reggiano	

*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.

3 COURSE POWER LUNCH \$39 Per Person	
FIRST COURSE	
Choice Of:	
<b>Roasted Tomato Soup</b>	
<b>Hummus</b> Traditional Chickpea Tahini Spread, Grilled Pita	
<b>Gem Caesar Salad</b> V Aromatic Brioche Crumble, Aged Parmesan Caesar Dressing	
<b>Tuna Poke</b> +10 Pickled Ginger, Candied Cashew Rice, Cucumber Crispy Shallots, Spicy Aioli, Sesame	
<b>Charred Watermelon &amp; Marinated Shrimp</b> +8 Forbidden Black Rice, Ginger Dressing Marcona Almonds, Snow Peas	
MAIN COURSE	
Choice Of:	
<b>BLVD Club Sandwich</b> Turkey, Nueske’s Bacon, Bibb Lettuce Avocado, Garlic Aioli, Ciabatta Bread <i>Add Fries</i> +6	
<b>Ora King Salmon</b> Sea Beans, Asparagus, Melted Leek Charred Lemon Dashi	
<b>Butter Chicken</b> Basmati Rice, Fried Onion, Lime Cilantro Yogurt <i>Add Pita Bread</i> +3	
<b>Sea Bream</b> +8 Crispy Potatoes, Spicy Chorizo, Caramelized Onions Sea Beans, Charred Pineapple Salsa	
<b>“KFC”</b> Korean Fried Chicken, Lobok Pickles Peanut & Kimchi Aioli	
<b>Garganelli Arrabbiata</b> Jimmy Nardello Peppers, Wilted Arugula Fire-Roasted Romesco, Blistered Tomatoes Parmigiano Reggiano	
DESSERT	
<b>Mango Sorbet</b> Vanilla Crumble, Freeze-Dried Mango	
<b>Yogurt Panna Cotta</b> Fresh Berries, Vanilla Chantilly	

DESSERT MENU	
DESSERTS	
<b>Strawberry Sorbet</b> VG, GF 15 Vegan Almond Crumb Freeze-Dried Strawberries	
<b>Honey Cake</b> 26 Vanilla, Dulce De Leche, Walnuts	
<b>Mango Coconut Cream Puff</b> 24 Vanilla Shortbread, Mango Center Caramel, Coconut Mousse	
<b>Affogato</b> GF 18 Vanilla Gelato, Espresso Shot, Chocolate Discs	
<b>Mille-Feuille</b> 22 Banana Gelée, Puff Pastry, Vanilla Whipped Ganache Brown Butter Crumble	

RAFAEL ALCALA  
Chef de Cuisine

COLIN BEDFORD  
Executive Chef

YOON LEE  
Executive Pastry Chef

TEA	
<b>Selection by Rishi Tea</b> 10 Blueberry Hibiscus, Earl Grey, Jade Cloud, Jasmine Lavender Peppermint, English Breakfast, Chamomile	
COFFEE BY LAVAZZA	
<b>Pot of Coffee</b> 13	
<b>Cappuccino</b> 9	
<b>Latte</b> 9	
<b>Matcha Latte</b> 15	
<b>Chai Latte</b> 15	
<b>Macchiato</b> 9	
<b>Espresso</b> (Single   Double) 7   9	
<b>Americano</b> 9	
<b>Turkish Coffee</b> 14 (Option to Add Cardamom)	

**Milk Options**  
Soy, Almond, Oat, Coconut, Skim, Low Fat, Whole

BEVERAGES	
<b>Sodas</b> 8 Coke Coke Zero Diet Coke Ginger Ale Sprite Club Soda	
<b>Refreshing</b> 10 Iced Tea Lemonade	
<b>Still</b> 12 Acqua Panna	
<b>Sparkling</b> 12 San Pellegrino, Fever-Tree	
<b>Fresh Juices</b> 14	

EVENTS & PROMOTIONS	
<b>Wellington Wednesday</b> 82 <b>Available 5:00 pm - 10:00 pm</b> 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!  <i>Roasted Beef Tenderloin &amp; Bresaola Wrapped in a Golden Sour Cream Pastry Served with Mushroom &amp; Truffle Duxelle, Potato Purée Green Peppercorn Sauce &amp; Seasonal Vegetables</i>	
<b>Super Sunday</b> 72 <b>Available 5:00 pm - 10:00 pm</b> Indulge in the ultimate Super Sunday feast!  <i>Slow Roasted Prime Rib of Beef with Braised Short Rib Served with Yorkshire Pudding, Seasonal Vegetables Caramelized Onion &amp; Herb Soufflé, Potato Purée Red Wine &amp; Shallot Sauce</i>	
<b>Live Music</b> <b>Thursdays, Fridays, &amp; Saturdays, 6:00 pm - 9:00 pm</b> Join us for live music with our in-house musician Brennan Villines	

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