

LUNCH MENU

APPETIZERS

Focaccia Bread	19
House-Made Tomato Focaccia, 3 pcs	
Loaded Baked Potato Soup	22
Crispy Potato Skins, Sour Cream, Green Onion Cheddar Cheese, Nueske's Bacon	
Beef Tacos	32
2 Tacos, Oaxaca Cheese Crust, Queso Crema, Avocado Tenkasu, Salsa Macha, Roasted Chayote, Peanuts	
Dungeness Crab Cake	46
Pepper Marmalade, Sea Buckthorn Gel Samphire, Lime Salsa	
Charred Octopus	36
Cucumber, Avocado, Kiwi, Grapes, Celtuce Tomatillo & Lime Vinaigrette	

SALADS & BOWLS

Mixed Green Salad <i>VG, GF</i>	22
Shaved Market Vegetables, Edamame Balsamic Vinaigrette	
Red Gem Caesar Salad <i>V</i>	26
Aromatic Brioche Crumble, Aged Parmesan Caesar Dressing	
Cobb Salad	38
<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	
Honey Caramelized Camembert Salad	26
Butter Lettuce, Apple Butter, Walnuts, Celery Apple Cider Vinegar & Tarragon Dressing	
Tuna Poke	39
Pickled Ginger, Candied Cashew Rice, Cucumber Crispy Shallots, Spicy Aioli, Sesame	
Power Bowl <i>VG</i>	28
Quinoa, Roasted Spring Vegetables, Kale Shaved Fennel, Cabbage, Crispy Chickpeas Tangy Apple Vinaigrette	

SALAD ENHANCEMENTS

Chicken	22
Salmon	24
Shrimp	30
Grilled Lobster Tail	32
8 oz Flat Iron Steak	38
Summer Black Truffles	38
Add 3 Grams To Any Dish	

RAW BAR

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

SANDWICHES & ENTRÉES

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

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.



@THEBLVDBW

3 COURSE POWER LUNCH

\$39 Per Person

FIRST COURSE

Choice Of:

Loaded Baked Potato Soup

Crispy Potato Skins, Sour Cream, Green Onion
Cheddar Cheese, Nueske's Bacon

Hummus

Traditional Chickpea Tahini Spread, Grilled Pita

Brussels Sprouts & Farro Salad

Almond, Pecorino, Kale
Charred Lemon Mustard Dressing
Add Nueske's Bacon +8
Add Shrimp +8

Tuna Poke

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

Crispy Chicken Caesar

Golden Chicken Schnitzel, Parmesan Cheese
Meyer Lemon

THE Blvd Beef Pot Pie

Slow Roasted Ribeye, Seasonal Roots
Charred Leeks, Garlic Mushroom Gravy **+8**

“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:

Mango Sorbet

Vanilla Crumble, Freeze-Dried Mango

Yogurt Panna Cotta

Fresh Berries, Vanilla Chantilly

DESSERT MENU

DESSERTS

Strawberry Sorbet *VG, GF* 15

Vegan Almond Crumb, Freeze-Dried Strawberries

Honey Cake 26

Vanilla, Dulce De Leche, Walnuts

Mango Coconut Cream Puff 24

Vanilla Shortbread, Mango Center
Caramel, Coconut Mousse

Affogato *GF* 18

Vanilla Gelato, Espresso Shot, Chocolate Discs

Mille-Feuille 22

Banana Gelée, Puff Pastry, Vanilla Whipped Ganache
Brown Butter Crumble

THE ONLY CAVIAR

Classic Accoutrements Served with Potato Blinis

White Sturgeon 165

30 Grams

Siberian Sturgeon 245

30 Grams

Oscietra 310

30 Grams

RAFAEL ALCALA
Chef de Cuisine

COLIN BEDFORD
Executive Chef

YOON LEE
Executive Pastry Chef

TEA

Selection by Rishi Tea 10

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

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

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

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.