

DINNER MENU

APPETIZERS

Savory Parker House Rolls <i>V</i>	24
Everything Bagel Seasoning, Medjool Butter	
Smoked Burrata & Acorn Squash <i>V, GF</i>	32
Apple, Hazelnut, Sage, Brussels Sprouts	
Kuri Squash Soup & Parmesan Mousse <i>V</i>	24
Black Garlic, Spiced Crème Fraîche, Pepitas	
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
Cauliflower, Brown Butter, Lotus Root Wheat Berries, Capers, Raisins	
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	
Roasted Acorn Squash & Mushroom Croquette <i>VG</i>	34
Pomegranate Seeds, Pumpkin Pear, Cashew Butter	
Winter Black 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
Kabocha Squash & Caramelized Onion Risotto Tuscan Kale, Beech Mushroom, Medjool Dates	
Chilean Sea Bass	76
Tomato Saffron Broth, Mussels, Fregola, Fennel Add 3 Grams Oscietra Caviar	+22

SIDES

Macaroni au Gratin with Winter Black Truffle	26
Yukon Gold Potato Purée <i>GF</i>	24
Grilled Broccolini <i>GF, DF</i>	20
Honey Garum Vinaigrette, Harissa Spice	
Roasted Squash <i>V</i>	18
Baby Yams, Smoked Labneh, Walnut Crumble	
Winter 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.



@THEBLVDBW

DESSERT MENU

DESSERT

Coconut Cake Mascarpone, Passion Fruit	20
S'mores Bread Pudding Pain au Chocolat, Marshmallow Graham Cracker, Chocolate Sorbet	22
Pavlova Seasonal Fruit, Crème Fraîche, Vanilla	17
Ice Cream Sundae Cream Cheese Ice Cream, Strawberry House-Made Waffle	19
Chamomile Panna Cotta <i>VG, GF</i> Pineapple Chip, Yuzu	15
Chocolate PB&J Caraïbe 66% Valrhona Dark Chocolate Mousse Peanut Butter Crèmeux, Raspberry	24

DESSERT WINE

Tawny Port, Sandeman 10 yr Portugal	25
Tawny Port, Sandeman 20 yr Portugal	40

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THE ONLY CAVIAR

Classic Accoutrements Served with Potato Blinis

White Sturgeon 30 Grams <i>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.</i>	165
Siberian Sturgeon 30 Grams <i>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.</i>	245
Oscietra 30 Grams <i>Renowned for its nutty flavor and golden to dark brown eggs, Oscietra caviar comes from Russian sturgeon, offering a refined taste that delights connoisseurs.</i>	310

RAFAEL ALCALA
Chef de Cuisine

COLIN BEDFORD
Executive 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 (Option to Add Cardamom)	14

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, 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

