



@THEBLVDBW

DINNER MENU

APPETIZERS

Savory Parker House Rolls	24
Nut-Free Basil Pesto, Parmesan Sun-Dried Tomato Butter	
Marinated Burrata with California Citrus <i>V, GF</i>	36
Heirloom Tomatoes, Cucumber, Yuzu Oil	
Roasted Red Pepper Bisque	24
Ripped Focaccia Croutons, Lemon Crème Fraîche Cherry Tomatoes, Olive Oil	
Marinated Tuna <i>GF</i>	40
Pear, Snow Peas, Coconut Milk Puffed Quinoa, Furikake	
Dungeness Crab Cake <i>SH</i>	46
Pepper Marmalade, Sea Buckthorn Gel Samphire, Lime Salsa	
Iceberg Lettuce Salad <i>GF</i>	30
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	
Snake River Farms Wagyu Beef Tartare <i>DF</i>	38
Smoked Mustard, Cornichons, Caviar Crunchy Radish, Puffed Beef Cracker	

RAW BAR

Seafood Platter * <i>GF, DF</i>	150
Lobster, Market Oysters, Crab Claws Chilled Prawns, Tuna Tartare Mussel Saffron Remoulade, Meyer Lemon	

SALAD ENHANCEMENTS

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

ENTREES

Prime Filet Mignon	74
Black Charcoal Potato Mousseline, Rainbow Carrot Foraged Mushrooms, Sauce au Poivre	
Loch Etive Ocean Trout	50
Cauliflowe, Brown Butter, Lotus Root Wheat Berries, Capers, Raisins	
Lobster Pappardelle <i>SH</i>	64
Maine Lobster, Lobster Cream, Basil, Dill	
Roasted Acorn Squash & Mushroom Croquette <i>VG, N</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	46
Forest Mushrooms, Shishito Peppers Cherry Tomatoes	
Braised Short Rib	68
Kabocha Squash & Caramelized Onion Risotto Tuscan Kale, Beech Mushroom, Medjool Dates	
Halibut <i>SH</i>	70
Tomato Saffron Broth, Mussels, Fregola, Fennel Add 3 Grams Oscietra Caviar	

SIDES

Macaroni au Gratin with Winter Black Truffle	28
Yukon Gold Potato Purée <i>GF</i>	24
Grilled Broccolini <i>GF, DF</i>	20
Honey Garum Vinaigrette, Harissa Spice	
Roasted Squash <i>V, N</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
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.

DESSERT MENU

DESSERT

Coconut Cake	24
Mascarpone, Passion Fruit	
S’mores Bread Pudding	26
Pain au Chocolat, Marshmallow	
Graham Cracker, Chocolate Sorbet	
Pavlova	19
Seasonal Fruit, Crème Fraîche, Vanilla	
Ice Cream Sundae	22
Cream Cheese Ice Cream, Strawberry	
House-Made Waffle	
Chamomile Panna Cotta	18
VG, GF Pineapple Chip, Yuzu	
Chocolate PB&J	28
N Caraïbe 66% Valrhona Dark Chocolate Mousse	
Peanut Butter Crèmeux, Raspberry	

DESSERT WINE

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

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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.	

COLIN BEDFORD
Executive Chef

NICOLAS DELMAU
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 crispy chicken caesar salad, tuna poke, “KFC” Korean fried chicken, mango sorbet and more.	