



@THEBLVDBW

LUNCH MENU

APPETIZERS

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

SALADS & BOWLS

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

SALAD ENHANCEMENTS

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

RAW BAR

Ice Cold Oysters <i>GF, DF</i>	36
Pomegranate 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
Maine Lobster Tail, 6 Oysters, 4 Crab Claws	
4 Chilled Prawns, House-Made Cocktail Sauce	
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	
Add Fried Egg: \$12	
<i>Vegan Version Available VG</i>	
Ora King Salmon	42
Sea Beans, Asparagus, Melted Leeks	
Charred Lemon Dashi	
Vegan Eggplant Steak <i>VG</i>	34
Chickpeas, Kelp Caviar, Oyster Mushroom	
Pickled Pearl Onion, Tomato Tamarind Chutney	
Dry-Aged Branzino	46
Spring Vegetable Salad, Sungold Tomato Sofrito	
Fennel & Onion Soubise	
Steak Frites	48
Snake River Farms Striploin, Fine Herb Butter	
Caramelized Onions	
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	
Garganelli Arrabbiata	34
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:	
Roasted Tomato Soup	
Hummus Traditional Chickpea Tahini Spread, Grilled Pita	
Gem Caesar Salad V Aromatic Brioche Crumble, Aged Parmesan Caesar Dressing	
Tuna Poke +10 Pickled Ginger, Candied Cashew Rice, Cucumber Crispy Shallots, Spicy Aioli, Sesame	
Charred Watermelon & Marinated Shrimp +8 Forbidden Black Rice, Ginger Dressing Marcona Almonds, Snow Peas	
MAIN COURSE	
Choice Of:	
BLVD Club Sandwich Turkey, Nueske’s Bacon, Bibb Lettuce Avocado, Garlic Aioli, Ciabatta Bread <i>Add Fries</i> +6	
Ora King Salmon Sea Beans, Asparagus, Melted Leek Charred Lemon Dashi	
Butter Chicken Basmati Rice, Fried Onion, Lime Cilantro Yogurt <i>Add Pita Bread</i> +3	
Sea Bream +8 Crispy Potatoes, Spicy Chorizo, Caramelized Onions Sea Beans, Charred Pineapple Salsa	
“KFC” Korean Fried Chicken, Lobok Pickles Peanut & Kimchi Aioli	
Garganelli Arrabbiata Jimmy Nardello Peppers, Wilted Arugula Fire-Roasted Romesco, Blistered Tomatoes Parmigiano Reggiano	
DESSERT	
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	

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 5:00 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! <i>Roasted Beef Tenderloin & Bresaola Wrapped in a Golden Sour Cream Pastry Served with Mushroom & Truffle Duxelle, Potato Purée Green Peppercorn Sauce & Seasonal Vegetables</i>	
Super Sunday 72 Available 5:00 pm - 10:00 pm 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 & Herb Soufflé, Potato Purée Red Wine & Shallot Sauce</i>	
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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