

# BOA

## APPETIZERS

**CHARRED TUNA TARTARE** 22  
lemon, capers, crostini

**SOUP OF THE DAY** 12

**AMERICAN WAGYU TRI TIP CARPACCIO** 20  
egg jam, pickled mustard seeds, dijon,  
wagyu powder, chervil, lemon zest

**TABLE-SIDE PRIME STEAK TARTARE** 21  
quail egg, housemade pickles, grilled toast

**GOAT CHEESE BAKLAVA** 19  
pistachios, black truffles, frisee

**HEIRLOOM TOMATO** 16  
watermelon, cucumber, kalamata olives,  
whipped feta

**CALAMARI SALAD** 19  
almonds, fresno chili, lemon vinaigrette

**CHICKEN LIVER MOUSSE** 20  
pickled grapes, crispy chicken skin, grilled bread

**PETROSSIAN ROYAL OSSETRA CAVIAR**  
1/2 OZ. 60 / 1 OZ. 100  
egg, red onion, crème fraîche, toast

## SHELLFISH

**CHILLED SAFFRON JUMBO PRAWNS** 24  
lime cocktail sauce

**OYSTERS ON THE HALF SHELL**  
1/2 DOZEN 24 / 1 DOZEN 48

**JUMBO LUMP CRAB CAKE** 20  
grilled hearts of palm salad, cajun remoulade

**COLOSSAL BLUE CRAB COCKTAIL** 29

**PAN SEARED SCALLOPS** 23  
confit fennel, shaved radish,  
lemon brown butter, chives,  
with petrossian royal ossetra caviar 38



## SEAFOOD PLATTER BALBOA

**GRAND** (2-3 PEOPLE) 95  
**DELUXE** (4-5 PEOPLE) 175

## SALADS

**TABLE-SIDE  
CLASSIC CAESAR** 17

**CLUB ROOM STYLE CAESAR** 21  
classic caesar meets the chop chop

**BOA CHOP CHOP** 16  
artichokes, salami, chickpeas,  
pepperoncinis, tomatoes,  
olives, toasted pine nuts,  
aged provolone

**BLT WEDGE** 16  
applewood smoked bacon,  
crisp lettuce, tomato, avocado,  
creamy bacon dressing

**GREENS & HERBS** 14  
broccoli, brussels sprouts,  
green salad, cranberries,  
sherry vinaigrette

## TURF

### DRY AGED

**40 DAY NEW YORK STRIP** 54

**21 DAY BONE-IN RIB EYE** 59

**21 DAY PORTERHOUSE** 78

**21 DAY CREEKSTONE FARMS TOMAHAWK FOR TWO** 135

### FILETS

**BONE-IN KANSAS CITY** 62

**CENTER CUT** 56

**PETITE** 47

### WAGYU

**A5 JAPANESE NEW YORK STRIP** 27 PER OZ

**NEVER-EVER NEBRASKA IMPERIAL VALLEY FARMS RIBEYE** 98

### GAME

**NEVER-EVER DURHAM RANCH BISON RIBEYE** 64

**SONOMA LAMB T-BONES** 53

### ORGANIC

**SUN FED RANCH, GRASS FED PETITE FILET** 62

**ROSIE'S FARM HALF CHICKEN** 38

### OTHER FAVORITES

**CAJUN COWBOY RIB EYE** 65

**MARINATED SKIRT STEAK FRITES** 45

**18-HOUR SMOKED BONE-IN SHORT RIB** 62

ALL SELECTIONS OF MEATS COME WITH YOUR CHOICE  
OF A RUB OR A SAUCE. ADDITIONAL **ADD 2**

### RUBS & CRUSTS

tellicherry peppercorn  
blackened  
blue cheese  
herbed butter  
bacon jam  
black truffle butter 8

### SAUCES

our signature j-1  
cabernet  
bearnaise  
chimichurri  
creamy horseradish  
peppercorn  
morel mushroom 6

## ANY TURF CAN SURF

**14 OZ. LOBSTER TAIL** 65 / **PRAWNS** 24  
**OSCAR** 25 / **6 OZ. CRAB LEGS** 35

## SURF

**WHOLE ROASTED BRANZINO** 45

**CHILEAN SEABASS** 47

**SKUNA BAY SALMON** 40

**NOVA SCOTIA LOBSTER TAIL** 65

**ROASTED ALASKAN KING CRAB** 69

**SCALLOPS** 41

YOU CHOOSE THE STYLE:  
sauteed, oven roasted on a cedar plank, blackened  
or simply grilled with lemon-garlic-butter or salmoriglio sauce

## VEGAN

**NIDI BOLOGNESE** 34

almond ricotta, mushroom bolognese

**CHILE RELLENO** 29

stuffed pasilla pepper, walnut cream,  
pomegranate molasses, tomato rice

**AN IMPOSSIBLE L.A. CLASSIC BURGER** 28

impossible chili, pickles, onion, tomato, mustard, vegan cheese

## SIDES

### SIGNATURES

**LOBSTER MASHED POTATOES** 26

**TRUFFLE MASHED POTATOES** 29

**MAC N CHEESE** 16

**CRAB & BLACK TRUFFLE GNOCCHI** 27

**TRUFFLED CHEESE FRIES** 19

**THE ONION BRICK** 13

### VEGETABLES

SAUTEED SPINACH  
SMASHED BROCCOLI  
CREAMED SPINACH WITH CRISPY SHALLOTS  
BRUSSELS SPROUTS & BACON  
GRILLED JUMBO ASPARAGUS  
FARMER'S MARKET VEGETABLES  
CREAMED CREMINI MUSHROOMS  
CHIPOTLE LIME CORN  
14

### POTATOES

BAKED 13  
MASHED 14  
SOUR CREAM & CHIVES  
ROASTED GARLIC  
CHEDDAR & BACON  
LOADED  
HAND-CUT  
CRISPY FRIES  
14  
SWEET POTATO FRIES  
14