

BOA

APPETIZERS

CHARRED TUNA TARTARE 22
lemon, capers, crostini

SOUP OF THE DAY 12

THYME SMOKED BEEF CARPACCIO 20
crispy artichoke, hen of the wood,
truffle aioli

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

GOAT CHEESE BAKLAVA 19
pistachios, black truffles, frisee

BEET POKE 16
jalapeño, ginger, root chips

CALAMARI SALAD 19
almonds, fresno chili, lemon vinaigrette

SIBERIAN OSETRA CAVIAR
1/2 OZ. 60 / 1 OZ. 100
crème fraiche panna cotta,
aged soy sauce, green tea cracker

SHELLFISH

CHILLED SAFFRON JUMBO PRAWNS 24
lime cocktail sauce

OYSTERS ON THE HALF SHELL 24
half dozen

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

COLOSSAL BLUE CRAB COCKTAIL 29

SEARED SCALLOPS 23
salsify, capers, pickled golden raisins,
brown butter



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 sprout,
cranberries, sherry vinaigrette

FREEKAH 15
winter squash, kumquats, feta cheese,
lemon & coriander 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

SAGA 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

GARBANZO & CASHEW KORMA 29

chanterelle mushrooms, root vegetables, cashews, nasturtium

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 FRITES 19

THE ONION BRICK 13

VEGETABLES

SAUTEED SPINACH
BAMBOO STEAMED VEGETABLES
SMASHED BROCCOLI
CIPPOLINI ONIONS, FETA, CHIMICHURRI
13

CREAMED SPINACH WITH CRISPY SHALLOTS
BRUSSELS SPROUTS & BACON
GRILLED JUMBO ASPARAGUS
FARMER'S MARKET VEGETABLES
CREAMED CREMINI MUSHROOMS
CREAMED CORN, PASILLA PEPPERS
14

POTATOES

BAKED **13**
MASHED **14**

SOUR CREAM & CHIVES
ROASTED GARLIC
CHEDDAR & BACON
LOADED

HAND-CUT
CRISPY FRITES
14

SWEET POTATO FRITES
14