

LUNCH

SALADS & APPETIZERS

BABY SPINACH & CALIFORNIA DATES 20

crumbled goat cheese, pistachio honey lemon dressing

ROASTED BEET SALAD 23

avocado & labneh puree, grapefruit supreme, pistachio crumbled, zaatar oregano

CAESAR SALAD 19

baby gem lettuce, sourdough croutons, marinated white anchovies add ½ lobster 15
add shrimp 12

TUNA NICOISE SALAD 27

baked pee wee potatoes, green beans, cured olives, heirloom tomatoes, warm poached egg, citrus dressing

WATERMELON & FETA 20

pickled shallots, heirloom cherry tomatos, micro mint, persian cucumber, feta

CHILLED MINTED SPRING PEA SOUP 16

Split peas, spring peas, sugar snap peas, crème fraiche, mint

ROASTED MINI CALIFORNIA CRAB CAKES 25

fennel & granny smith apple salad meyer lemon aioli, dried tangerines

FALAFEL CROQUETTES 19

pickled persian cucumber, meyer lemon yogurt, spicy red pepper hummus, mint

BABY ARUGULA SALAD WITH CHARRED OCTOPUS 27

california citrus segments, smoked paprika, marcona almonds, piquillo pepper hummus, sherry vinaigrette

FARM TO TABLE

THEBlvd utilizes the freshest produce, meats & fish from indigenous farms & markets supporting the local community & a healthy lifestyle.

Consuming raw or undercooked foods may increase risk of food borne illness especially if you have certain medical conditions.

Chef de Cuisine Jeffrey Cristelli
Executive Chef Thomas Bellec

SANDWICHES & PIZZA

LAMB BURGER 33

brioche bun, persian cucumber, baby arugula, crumbled feta cheese sundried tomato & harrisa aioli

THE BLVD BURGER 33

brioche bun, short rib & chuck pattie fiscalini cheese, garlic & provencale herb butter, yellow tomato & red mustard frills

SERRANO & FIG SANDWICH 28

manchego cheese, marinated pepper fig jam, mustard frills, crushed marcona almonds, soft pretzel bun

GRILLED CHICKEN PANINI 27

country sour dough, zucchini, arugula eggplant, roasted peppers, basil & sundried tomato pesto, fontina cheese

MEDITERRANEAN FLAT BREAD 26

grilled vegetables, olives, fresh goat cheese, extra virgin olive oil, baby basil

SMOKED SALMON PIZZA 28

fennel and leek fondue, lemon oil fresh dill

PASTA & ENTRÉE

ROASTED HALIBUT 38

baby squash ratatouille, marinated artichokes, pesto relish

GRILLED SEA BREAM 39

pipperade, squash blossom fritter tapenade

GRILLED LAMB MEAT BALLS 32

golden raisin couscous, roasted pepper hummus, cumin yogurt, black sesame seeds, fresh grapes

FREE RANGE CHICKEN PICCATA 28

preserved lemon, green olive, roasted cauliflower, king mushrooms, ricotta salata, oregano

GRILLED MARINATED FLANK STEAK 34

baby iceberg, red onion & rapini salad heirloom cherry tomato, pointe reyes blue cheese ranch dressing

GRILLED SALMON SALAD 34

Italian farro, kalamata olives, tomato arugula, fig & balsamic reduction

PORCINI MUSHROOM RAVIOLI 35

caramelized cipppolini onion, baby sorrel, smoked tomato relish

SEAFOOD PASTA 40

Squid Ink linguine, mussels, scallops, shrimp, tomato, saffron nage