

# 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