LUNCH

SALADS & APPETIZERS

BABY SPINACH & CALIFORNIA DATES 20
crumbled goat cheese, pistachio
honey lemon dressing

ROASTED BEET SALAD 21
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 30
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

BUTTERNUT SQUASH SOUP 16
pickled apple, walnuts, maple cinnamon cream

MUSCOVY DUCK CONFIT 24
roasted pee wee potato, frisee nicoise vinaigrette

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.

Please note a service charge of 18% for 6 people and up will be added automatically.

Chef de Cuisine Jeffrey Cristelli
Executive Chef Thomas Bellec

SANDWICHES & PIZZA

LAMB BURGER 30
brioche bun, persian cucumber, baby arugula, crumbled feta cheese sundried tomato & harrisa aioli

THE BLVD BURGER 35
brioche bun, short rib & chuck pattie truffle tremor 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

SALAMI & ARTICHOKE PANINI 27
ciabatta bread, artichokes, black olive tapanade, provalone cheese, basil leaves

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 CHILEAN SEA BASS 43
baby squash ratatouille, marinated artichokes, pesto relish

GRILLED SEA BREAM 41
pipperade, squash blossom fritter tapenade

GRILLED LAMB MEAT BALLS 32
golden raisin couscous, roasted pepper hummus, cumin yogurt, black sesame seeds, fresh grapes

JIDORI CHICKEN PICCATA 33
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 36
caramelized cipppolini onion, grilled radicchio, baby sorrel, smoked tomato relish

@BeverlyWilshire #THEBlvd