

# LUNCH

## SALADS & APPETIZERS

### **BABY SPINACH & CALIFORNIA DATES 20**

crumbled goat cheese, pistachio honey lemon dressing (GF) (VG)

### **ROASTED BEET SALAD 23**

avocado & labneh puree, grapefruit supreme, pistachio crumbled, zaatar oregano (GF) (VG)

### **CAESAR SALAD 19**

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

### **TUNA NIÇOISE SALAD 27**

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

### **WATERMELON & FETA 20**

pickled shallots, heirloom cherry tomatos, micro mint, Persian cucumber, feta (GF) (VG)

### **CHILLED MINT PEA SOUP 16**

Split peas, spring peas, sugar snap peas, crème fraîche, mint (GF) (VG)

### **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 (GF)

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

**Chef de Cuisine Jeffrey Cristelli**

  @BeverlyWilshire #THEBlvd

## SANDWICHES & PIZZA

### **LAMB BURGER 33**

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

### **THE BLVD CHEESE BURGER 33**

milk bun, short rib & chuck pattie aged white cheddar cheese, bacon jam, heirloom tomato & butter lettuce

### **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 (VG)

### **SMOKED SALMON PIZZA 28**

fennel and leek fondue, lemon oil fresh dill

## PASTA & ENTRÉE

### **RED QUINOA BOWL 26**

Red quinoa, brown rice, sweet potato, avocado, cauliflower, beets, tofu, citrus dressing (GF) (V)

### **GRILLED SEA BREAM 39**

pipperade, squash blossom fritter tapenade

### **SOBA NOODLE PRIMAVERA 28**

Soba noodles, crispy eggplant, tomato, shallots, garlic, basil, hazelnut gremolata (V)

### **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 (GF)

### **GRILLED SALMON SALAD 34**

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

### **PORCINI MUSHROOM RAVIOLI 35**

caramelized cippolini onion, baby sorrel, smoked tomato relish (VG)

### **SEAFOOD PASTA 40**

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

(GF) Gluten Free

(VG) Vegetarian

(V) Vegan