

LUNCH

APPETIZERS

BROCCOLI SOUP 16

coconut lime gremolata ✓

FALAFEL CROQUETTES 19

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

HOME MADE RICOTTA 18

roasted seasonal fruits, fig balsamic,
sumac, pistachios 🍃

ROASTED MINI CALIFORNIA CRAB CAKES 25

fennel & granny smith apple salad
meyer lemon aioli

SALADS

BABY SPINACH & CALIFORNIA DATES 20

crumbled goat cheese, pistachio
honey lemon dressing 🍷 🍃

ROASTED BEET SALAD 23

avocado labneh, grapefruit pistachios,
zaatar crumbs, goat cheese gelato

CAESAR SALAD 19

baby gem lettuce, sourdough
croutons, parmesan snow

add grilled lobster tail 18

add grilled shrimps 12

TUNA NIÇOISE SALAD 27

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

BABY ARUGULA SALAD WITH CHARRED OCTOPUS 27

California citrus segments, smoked
paprika, Marcona almonds, piquillo
pepper hummus, sherry vinaigrette 🍷

SALMON SALAD 34

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

GRILLED MARINATED FLANK STEAK 34

baby iceberg, red onion & rapini salad
heirloom cherry tomato, Point Reyes
blue cheese ranch dressing

**Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
food borne illness*

  @BeverlyWilshire #THEBlvd

SANDWICHES & PIZZA

THE BLVD CHEESE BURGER 33

milk bun, short rib & chuck patty
aged white cheddar cheese, heirloom
tomato & butter lettuce

SPICED CHICKPEA BURGER 32

portobello mushrooms, crushed
avocado, soft bun ✓

CUBANO PANINI 28

pulled pork, salame schiacciata
piccante, mortadella, mozzarella
mustard, crusty italian

GRILLED CHICKEN PANINI 27

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

SMOKED SALMON PIZZA 28

fennel and leek fondue, lemon oil
fresh dill

BLACK TRUFFLE PIZZA 28

fresh buffalo mozzarella, pepato
canestrato, truffle essence

PASTA & ENTRÉES

CHICKEN PICCATA 32

breaded chicken, brown butter,
capers, lemon juice, kale, broccoli

ROASTED SEA BREAM 38

bok choy, wild mushrooms, soba
noodles, spicy-herbal broth

SEAFOOD PASTA 40

hand torn pappardelle, mussels,
scallops, shrimp, tomato, saffron nage

FRESH SPINACH BUCATINI 34

broccoli, baby kale, lemon, tomatoes
garlic, walnut streusel ✓

RED QUINOA BOWL 26

red quinoa, sweet potato, avocado
beets, steamed kale, sunflower seeds
tofu, citrus dressing 🍷 ✓

add poached egg 6

add grilled shrimp 12

add grilled chicken 10

*THEBlvd features locally-sourced
ingredients from farms like Murray
Weiser and Knoll to ensure your dining
experience is both delicious and
responsible.*

*Please note a service charge of 18% for
parties of 6 or more is added automatically.*

🍷 Gluten Free

🍃 Vegetarian

✓ Vegan