

# 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

## 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

---

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

  @BeverlyWilshire #THEBlvd

*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**