

LUNCH ON
THE Blvd

THE **Appetizers**


GAZPACHO  
 charred cucumber, heirloom tomato
 -16-



FALAFEL  
 chickpea, almond, spinach
 -19-



HOUSE-MADE RICOTTA
 blistered tomatoes, aged balsamic, torn basil
 -18-

CHARRED OCTOPUS 
 california citrus, marcona almond purée, arugula
 -21-

THE **Salads**

BABY SPINACH & CALIFORNIA DATES 
 goat cheese, pistachios, honey-lemon dressing
 -20-
add grilled salmon + 18

TUSCAN KALE  
 dried fruits, crispy quinoa, balsamic vinaigrette
 -20-
add lobster tail + 18

RED QUINOA BOWL  
 sweet potato, avocado, beets, steamed kale
 sunflower seeds, tofu, citrus dressing
 -26-

SEARED TUNA* 
 green beans, cured olives, heirloom tomatoes
 warm poached egg
 -27-

MAPLE SALMON* 
 japanese cucumber, radish, grilled endive, cara cara oranges
 -34-

GRILLED MARINATED FLANK STEAK* 
 grilled romaine, pickled red onion, mushrooms
 heirloom cherry tomato, charred leeks
 blue cheese avocado dressing
 -34-

THE **Mains**

CHICKEN
 fregola sarda, fine herbs
 -32-

STRIPED SEA BASS* 
 truffle & white bean cassoulet, extra virgin olive oil
 -40-

SPINACH PAPPARDELLE
 littleneck clams, creamed leeks
 -40-

CARROT RIGATONI 
 arugula pesto, blistered tomatoes, artichokes
 -34-

THE **Flatbreads**

PROSCIUTTO & TRUFFLE
 truffle cream, baked egg, shaved grana padano prosciutto,
 arugula
 -30-

LAMB & MUSHROOM
 wild mushrooms, pepato cheese, smoked tomato
 -30-

THE **Sandwiches**

sandwiches are served with your choice of fries or salad

THE BLVD CHEESE BURGER*
 aged white cheddar, heirloom tomato, lettuce
 milk bun
 -33-

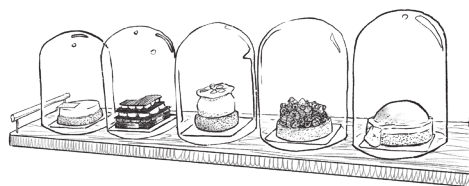
AHI TUNA BURGER*
 seared tuna, sriracha aioli, lettuce, feta cheese, sprouts
 pickled onions, pain au lait
 -36-

REUBEN PANINI
 smoked pastrami, swiss cheese, thousand island dressing
 sauerkraut, rye country bread
 -28-

CHICKEN PANINI
 roasted peppers, basil & sundried tomato pesto
 fontina cheese, arugula, sourdough bread
 -28-

THE **Desserts**

seasonal offerings
 -14 each-



Let's Do Lunch

choose your entrée

add one of THE **Appetizers** for 11

add one of THE **Desserts** for 9



add a house
 martini for 12

Corey Burgan
 Chef de Cuisine

 = vegan  = gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
 Please note a service charge of 15% for breakfast is added automatically. For parties of 6 or more 18% is added automatically.