


# Lunch

## APPETIZERS

**SCHIACCIATA BREAD** 16  
*House-made Italian Focaccia, 3 pcs*



**RAW VEGETABLE CRUDITÉS**   28  
*Baby Radishes, Rainbow Carrots  
Pea Tendrils, Snap Peas  
White Bean Mousse*


**BIGEYE TUNA TARTARE**  36  
*Red Shiso, Rice Crisp, Fermented Plum  
Cherry Blossom*

**"GIRL & DUG" TOMATO SALAD**  28  
*Purslane, Honey Dressing, Strawberry  
Mint, Pichuberry*

**MAINE MUSSELS** 46  
*Saffron, Shallots, White Wine, Dijon Mustard  
Grilled Sourdough Bread*

## SALADS

**MIXED GREEN SALAD**   26  
*Shaved Market Vegetables, Edamame  
Balsamic Vinaigrette*

**RED GEM CAESAR SALAD**  26  
*Aromatic Brioche Crumble, Aged Parmesan  
Caesar Dressing*

**ICEBERG LETTUCE SALAD**  28  
*Cherry Tomatoes, Smoked Blue Cheese  
Green Goddess Dressing  
Applewood Smoked Bacon*

**QUINOA, ROASTED FENNEL &  
POMEGRANATE TABBOULEH** 26  
*Charred Carrots, Citrus, Smoked Eggplant*

### SALAD ENHANCEMENTS

Chicken 22  
Salmon 24  
Shrimp 30  
Grilled Lobster Tail 32  
8 oz Flat Iron Steak 38

**ADD 3 GRAMS OF SUMMER  
TRUFFLES TO ANY DISH** 38

## RAW BAR

**ICE COLD OYSTERS**   36  
*Meyer Lemon, Migonette Sauce*

**CHILLED GULF PRAWNS**   40  
*House Cocktail Sauce, Meyer Lemon, Chilled Prawns*

**SEA LIFE PLATTER**   98  
*Served with 6 Oysters, 1 Maine Lobster Tail  
4 Chilled Gulf Prawns, Dijonnaise Sauce*

## SANDWICHES & ENTRÉES

**BLVD BURGER** 38  
*Dry-Aged Bone Marrow Burger  
Portuguese Bun, Bacon Marmalade  
Heirloom Tomatoes  
(Vegan Version Available)*

**LOBSTER PAPPARDELLE** 62  
*Maine Lobster, Lobster Cream, Basil, Dill*

**ORA KING SALMON** 48  
*Charred Pearl Onions, Watermelon  
Couscous, House Vinaigrette*

**BLT TARTINE** 32  
*Applewood Smoked Bacon, Heirloom Tomatoes  
Spring Lettuce, Sunny-Side-Up Egg, Swiss Cheese  
Japanese Mayo*

**SMOKED CAULIFLOWER**  34  
*Red Grapes, Sliced Almonds, White Wine Sultana  
Vegan Brown Butter, Swarnadwipa Cauliflower Purée*

**ROASTED WILD STRIPED BASS**  48  
*Aromatic Yogurt Sauce, Thai Basil  
Coconut Swarnadwipa Spice, Chive Oil*

**STEAK FRITES** 68  
*28-Day Dry Aged Striploin, Fine Herb Butter  
Caramelized Onions*

**FRIED CHICKEN SANDWICH** 36  
*Savory Cabbage, Daikon Sprouts  
Dill Ranch Dressing*



@THEBLVDBW



Dairy-Free



Gluten-Free



Vegan



Vegetarian

Produce sourced from local Girl & Dug Farm

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For parties of 6 or more, a 20% gratuity is added automatically.

# THE BEVERLY

BEVERLY HILLS