

BOA

DINNER MENU
WINTER 2014



@IDGRESTAURANTS



/BOASUNSET



BOASTEAK.COM

* MENU IS SUBJECT TO CHANGE WITHOUT NOTICE.

APPETIZERS

CHARRED TUNA TARTARE
LEMON, CAPERS, CROSTINI

CHILLED JUMBO PRAWNS
LIME COCKTAIL SAUCE

JUMBO LUMP CRAB CAKE
GRILLED HEARTS OF PALM SALAD, CAJUN REMOULADE

TABLE-SIDE PRIME STEAK TARTARE

PEPPER CRUSTED BEEF CARPACCIO
MUSTARD GREENS, SHAVED PEPATO CHEESE, TARRAGON VINAIGRETTE

GOAT CHEESE BAKLAVA
PISTACHIOS, BLACK TRUFFLES, FRISEE

PAN SEARED FOIE GRAS
CHEF'S INSPIRATION

YELLOWTAIL & AHI CRUDO
FRESNO PEPPER, SEA BEAN, RADISH

AVOCADO TARTARE & CRAB TOAST

OYSTERS ON THE HALF SHELL
HALF DOZEN

COLOSSAL BLUE CRAB COCKTAIL

SEAFOOD PLATTER BALBOA

MEDIUM (2-3 PEOPLE)

LARGE (4-5 PEOPLE)

SALADS

TABLE-SIDE CLASSIC CAESAR

BOA CHOP CHOP
ARTICHOKES, SALAMI, CHICK PEAS, PEPPERONCINIS, TOMATOES, OLIVES,
TOASTED PINE NUTS, AGED PROVOLONE CHEESE

BLT
APPLEWOOD SMOKED BACON, CRISP LETTUCE, TOMATO, AVOCADO,
CREAMY BACON DRESSING

THE WEDGE
CRISP ICEBERG, VINE RIPENED TOMATOES, SHAFT BLUE CHEESE DRESSING

LITTLE GEMS
RADISH, AVOCADO, HERBS

ROASTED BEETS & FETA
SMOKED APPLE EMULSION, ESPELLETTE PECANS, BABY KALE

TURF

40 DAY DRY AGED NEW YORK STRIP
PETITE 40 DAY DRY AGED NEW YORK STRIP
2 1 DAY DRY AGED BONE-IN RIB EYE
CAJUN COWBOY RIB EYE
BONE-IN KANSAS CITY FILET MIGNON
CENTER CUT FILET MIGNON
PETITE FILET MIGNON
PORTERHOUSE
PREMIUM JAPANESE WAGYU
PASTURE RAISED VEAL DELMONICO
COLORADO LAMB T-BONES
ORGANIC BREAST OF CHICKEN

ANY TURF CAN SURF WITH LOBSTER,
KING CRAB LEGS, SEA SCALLOPS OR PRAWNS

SURF

NATURAL SCOTTISH SALMON
AHI TUNA
JUMBO PRAWNS
CHILEAN SEABASS
JUMBO SEA SCALLOPS
NOVA SCOTIA LOBSTER TAIL
LIVE WHOLE MAINE LOBSTER (2.5 LBS)
BROILED KING CRAB LEGS (1 LB)
FISH OF THE DAY

YOU CHOOSE THE STYLE: SAUTEED, OVEN ROASTED ON A CEDAR PLANK OR SIMPLY GRILLED
WITH LEMON-GARLIC-BUTTER, BLACKENED OR MORROCAN CHARMOULAH SAUCE

OTHER FAVORITES

MARINATED SKIRT STEAK FRITES
RED WINE & TRI-PEPPERCORN BRAISED SHORT RIBS
PEAR CELERY ROOT PUREE, PICKLES

POTATOES

LOBSTER MASHED POTATOES

MASHED OR BAKED
SOUR CREAM & CHIVES
ROASTED GARLIC
SMOKED CHEDDAR & BACON
HAND-CUT CRISPY FRIES
SWEET POTATO FRIES

SIGNATURE SIDES

MAC, CHEESE N PEAS
CRAB & BLACK TRUFFLE GNOCCHI
TRUFFLED CHEESE FRIES
THE ONION BRICK

RUBS & CRUSTS

TRI PEPPERCORN
BLACKENED
BLUE CHEESE
HERBED BUTTER
BACON JAM

SAUCES

OUR SIGNATURE J-1
CABERNET
BEARNAISE
CHIMICHURRI
CREAMY HORSERADISH
PEPPERCORN

VEGETABLES

CREAMED SPINACH WITH CRISPY SHALLOTS
SAUTEED SPINACH
SAUTEED SEASONAL MUSHROOMS
BAMBOO STEAMED VEGETABLES
BROCCOLINI
CHIPOTLE LIME CORN
BRUSSELS SPROUTS & BACON
GRILLED JUMBO ASPARAGUS
SANTA MONICA FARMER’S MARKET VEGETABLES
TRUFFLE PARMESAN CAULIFLOWER
VEGETABLE LASAGNA