

BOA



Steakhouse

— APPETIZERS —

AHI TUNA TARTARE
RADISH SALAD, MUSTARD OIL, WONTON CRISPS 15

CHILLED JUMBO PRAWNS
LIME COCKTAIL SAUCE 15

JUMBO LUMP CRAB CAKE
HEART OF PALM SALAD & CAJUN REMOULADE 15

TABLE-SIDE PRIME STEAK TARTARE 18

KOBE BEEF CORN DOG 12

PREMIUM JAPANESE WAGYU
2 OUNCES, XO SAUCE, OKINAWA SEA SALT 32

SEARED HUDSON VALLEY FOIE GRAS 20

GOAT CHEESE BAKLAVA
PISTACHIOS, BLACK TRUFFLES & FRISEE 14

TRUFFLE "NACHOS"
YUKON GOLD POTATO CHIPS, IMPORTED BLACK TRUFFLE CHEESE 13

SMOKED SALMON & CAVIAR
POTATO PANCAKES, HORSERADISH CRÈME FRAICHE, CHIVES 20

OYSTERS ON THE HALF SHELL
HALF DOZEN MKT

FLORIDA STONE CRAB CLAWS MKT

— SEAFOOD PLATTER BALBOA —

SMALL (2-3 PEOPLE) \$85 LARGE (4-5 PEOPLE) \$150

— SALADS —

TABLE-SIDE CLASSIC CAESAR
12

BOA CHOP CHOP
ARTICHOKES, SALAMI, CHICK PEAS, PEPPERONCINIS, TOMATOES
OLIVES, TOASTED PINE NUTS & AGED PROVOLONE CHEESE 13

BLT
APPLEWOOD SMOKED BACON, CRISP LETTUCE, TOMATO
AVOCADO & CREAMY BACON DRESSING 12

KING CRAB SALAD
BRAISED BABY BEETS, FRISEE, HORSERADISH VINAIGRETTE 28

THE WEDGE
CRISP ICEBERG, VINE RIPENED TOMATOES
CREAMY MAYTAG BLUE CHEESE DRESSING 12

ORGANIC BABY GREENS
SEASONAL FRUIT, CHERRY TOMATOES
WHITE BALSAMIC VINAIGRETTE 10

— SURF —

ATLANTIC SALMON 28

AHI TUNA 29

JUMBO PRAWNS 34

FISH OF THE DAY MKT

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

— WHOLE MAINE LOBSTER —
MKT

— VEGETABLES —

CREAMED SPINACH
SAUTEED SPINACH
SAUTEED SEASONAL MUSHROOMS
GRILLED JUMBO ASPARAGUS
CHAR-GRILLED BROCCOLI
BAMBOO STEAMED VEGETABLES
SANTA MONICA FARMER'S MARKET VEGETABLES
9

— POTATOES —

MASHED OR BAKED
SOUR CREAM & CHIVES
ROASTED GARLIC
SMOKED CHEDDAR & BACON
8
POTATO LYONNAISE 12
TRUFFLED CHEESE FRIES 12
LOBSTER MASHED POTATOES 22

— OTHER FAVORITES —

MAC-N-CHEESE
HAND-CUT CRISPY FRIES
THE ONION BRICK
VELVET SWEET POTATO PUREE
8
WHITE TRUFFLE POLENTA
12

— TURF —

40 DAY DRY AGED NEW YORK STRIP	39
CERTIFIED ORGANIC NEW YORK STRIP	44
BONE-IN RIB-EYE	34
BONE-IN KANSAS CITY FILET MIGNON	36
PETITE FILET MIGNON	32
PORTERHOUSE	MKT
AMERICAN KOBE BEEF RIB EYE	MKT
PREMIUM JAPANESE WAGYU	MKT
COULOTTE STEAK STUFFED WITH CAJUN SHRIMP	34
NEW ZEALAND LAMB T-BONES	36
FREE RANGE VEAL CHOP	37
FREE RANGE BREAST OF CHICKEN	26

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

ALL SELECTIONS OF MEATS COME WITH YOUR CHOICE OF A RUB OR SAUCE
ADDITIONAL ADD \$1

— BONE - IN PACIFIC RIM BRAISED SHORT RIBS —

POLENTA CAKE, BLACK TUSCAN KALE, BABY VEGETABLES 38

— RUBS & CRUSTS —

TRI PEPPERCORN
BLACKENED
BLUE CHEESE
HERBED BUTTER
FOIE GRAS BUTTER, ADD 4

— SAUCES —

OUR SIGNATURE J-1
CABERNET
BEARNAISE
CHIMICHURRI
CREAMY HORSERADISH
PEPPERCORN