

BOA

APPETIZERS

CHARRED TUNA TARTARE 22*
lemon, capers, crostini

SOUP OF THE DAY 12

AMERICAN WAGYU TRI TIP CARPACCIO 20*
egg jam, pickled mustard seeds, dijon,
wagyu powder, chervil, lemon zest

TABLE-SIDE PRIME STEAK TARTARE 21*
quail egg, housemade pickles, grilled toast

GOAT CHEESE BAKLAVA 19
pistachios, black truffles, frisee

HEIRLOOM TOMATO 16
watermelon, cucumber, kalamata olives,
whipped feta

CALAMARI SALAD 19
almonds, fresno chili, lemon vinaigrette

CHICKEN LIVER MOUSSE 20*
pickled grapes, crispy chicken skin, grilled bread

PETROSSIAN ROYAL OSSETRA CAVIAR*
1/2 OZ. 60 / 1 OZ. 100
egg, red onion, crème fraîche, toast

SHELLFISH

CHILLED SAFFRON JUMBO PRAWNS 24
lime cocktail sauce

OYSTERS ON THE HALF SHELL*
1/2 DOZEN 24 / 1 DOZEN 48

JUMBO LUMP CRAB CAKE 20
grilled hearts of palm salad, cajun remoulade

COLOSSAL BLUE CRAB COCKTAIL 29

PAN SEARED SCALLOPS 23*
confit fennel, shaved radish,
lemon brown butter, chives,
with petrossian royal ossetra caviar 38

SALADS

**TABLE-SIDE
CLASSIC CAESAR 17**

CLUB ROOM STYLE CAESAR 21
classic caesar meets the chop chop

BOA CHOP CHOP 16
artichokes, salami, chickpeas,
pepperoncinis, tomatoes,
olives, toasted pine nuts,
aged provolone

BLT WEDGE 16
applewood smoked bacon,
crisp lettuce, tomato, avocado,
creamy bacon dressing

GREENS & HERBS 14
broccoli, brussels sprouts,
green salad, cranberries,
sherry vinaigrette



SEAFOOD PLATTER BALBOA

GRAND (2-3 PEOPLE) 95*
DELUXE (4-5 PEOPLE) 175*

TURF

DRY AGED

40 DAY NEW YORK STRIP 54*

21 DAY BONE-IN RIBEYE 59*

21 DAY PORTERHOUSE 78*

21 DAY CREEKSTONE FARMS TOMAHAWK FOR TWO 135*

FILETS

BONE-IN KANSAS CITY 62*

CENTER CUT 56*

PETITE 47*

WAGYU

A5 JAPANESE NEW YORK STRIP 27* PER OZ

AMERICAN WAGYU RIBEYE 98*

GAME

NEVER-EVER DURHAM RANCH BISON RIBEYE 64*

SONOMA LAMB T-BONES 53*

ORGANIC

SUN FED RANCH, GRASS FED PETITE FILET 62*

ROSIE'S FARM HALF CHICKEN 38

OTHER FAVORITES

KOSHER BONE-IN RIBEYE 64*

CAJUN COWBOY RIBEYE 65*

MARINATED SKIRT STEAK FRITES 45*

18-HOUR SMOKED BONE-IN SHORT RIB 62

ALL SELECTIONS OF MEATS COME WITH YOUR CHOICE
OF A RUB OR A SAUCE. ADDITIONAL **ADD 2**

RUBS & CRUSTS

tellicherry peppercorn
blackened
blue cheese
herbed butter
bacon jam
black truffle butter **8**

SAUCES

our signature j-1
cabernet
bearnaise
chimichurri
creamy horseradish
peppercorn
morel mushroom **6**

ANY TURF CAN SURF

14 OZ. LOBSTER TAIL 65 / PRAWNS 24
OSCAR 25 / 6 OZ. CRAB LEGS 35

SURF

WHOLE ROASTED BRANZINO 45

CHILEAN SEABASS 47

SKUNA BAY SALMON 40*

NOVA SCOTIA LOBSTER TAIL 65

ROASTED ALASKAN KING CRAB 69

SCALLOPS 41*

YOU CHOOSE THE STYLE:
sauteed, oven roasted on a cedar plank, blackened
or simply grilled with lemon-garlic-butter or salmoriglio sauce

VEGAN

NIDI BOLOGNESE 34

almond ricotta, mushroom bolognese

CHILE RELLENO 29

stuffed pasilla pepper, walnut cream,
pomegranate molasses, tomato rice

AN IMPOSSIBLE L.A. CLASSIC BURGER 28

impossible chili, pickles, onion, tomato, mustard, vegan cheese

SIDES

SIGNATURES

LOBSTER MASHED POTATOES 26

TRUFFLE MASHED POTATOES 29

MAC N CHEESE 16

CRAB & BLACK TRUFFLE GNOCCHI 27

TRUFFLED CHEESE FRIES 19

THE ONION BRICK 13

VEGETABLES

SAUTEED SPINACH
SMASHED BROCCOLI
CREAMED SPINACH WITH CRISPY SHALLOTS
BRUSSELS SPROUTS & BACON
GRILLED JUMBO ASPARAGUS
FARMER'S MARKET VEGETABLES
CREAMED CREMINI MUSHROOMS
CHIPOTLE LIME CORN
14

POTATOES

BAKED **13**
MASHED **14**

SOUR CREAM & CHIVES
ROASTED GARLIC
CHEDDAR & BACON
LOADED

HAND-CUT CRISPY FRIES **14**

SWEET POTATO FRIES **14**

* Consuming raw or uncooked meats, fish, shellfish and egg products
may increase the risk of food borne illness.

FROM THE BAR

SPECIALTY COCKTAILS

SMOKE SHOW

WILD TURKEY LONGBRANCH BOURBON, MAPLE SYRUP, ORANGE BITTERS, APPLEWOOD SMOKE 17

SIDEWINDER

CIROC VS BRANDY, STOLICHNAYA VODKA, PINEAPPLE, LEMON, DEMARARA SUGAR 17

CALIFORNIA VESPER

ABSOLUT ELYX VODKA, BULLDOG GIN, JARDESCA WHITE APERITIVA, BUTTERFLY PEA FLOWER, LEMON, GRAPEFRUIT BITTERS 17

FIRE & SMOKE

EL SILENCIO ESPADIN MEZCAL, PINEAPPLE, PINK PEPPERCORN, HONEY, LIME, FIREWATER BITTERS 16

KENTUCKY SUN

BULLEIT RYE WHISKEY, LILLET BLANC, KUMQUAT, MINT, LIME, DEMARARA SUGAR 16

TIKI ROOTS

CRUZAN AGED WHITE & PYRAT XO RUMS, FRESH RASPBERRIES, ORGEAT, LEMON, PEYCHAUD BITTERS, GINGER BEER 17

LA QUEBRADA

PATRON REPOSADO TEQUILA, CAMPARI, PASSION FRUIT, LIME, AGAVE 17

FASHION FORWARD

KNOB CREEK RYE WHISKEY, SOLERNO BLOOD ORANGE LIQUEUR, GRILLED ORANGE, ANGOSTURA BITTERS 17

BOA 405

BELUGA VODKA, FRESH STRAWBERRY, LEMON, BALSAMIC VINEGAR 17

CLEAN

GREY GOOSE, CUCUMBER, FRESH MINT, LEMON, AGAVE 17

BLACKBERRY SMASH

ABSOLUT CITRON VODKA, LEJAY CRÈME DE CASSIS, FRESH BLACKBERRY, MINT, LEMON 16

BOA INFUSION

SVEDKA VODKA, WATERMELON LIQUEUR, FRESH PINEAPPLE, FRESH WATERMELON 15

MOCKTAILS

ZEN GARDEN

CUCUMBER, MINT, LEMON, LIME & PINEAPPLE JUICES, ORGANICS BY RED BULL TONIC 12

CILANTRO CALIENTE

JALAPEÑO, LIME JUICE, AGAVE, CILANTRO ORGANICS BY RED BULL BITTER LEMON 12

NEW AGE HIBISCUS

POMEGRANATE & LIME JUICES, MINT SYRUP, FRUIT INFUSED ICE CUBES, ORGANICS BY RED BULL GINGER ALE 12

BREWS

ALLAGASH WHITE ALE	10
BLUE MOON	9
CHIMAY ROUGE	12
COORS LIGHT	8
CORONA	8
EINSTÖK	9
FAT TIRE	8
GUINNESS	9
HEINEKEN	9
LAGUNITAS	10
MIRROR POND	8
PERONI	9
PILSNER URQUELL	9
SAM ADAMS	8
SIERRA NEVADA	9
STELLA ARTOIS	9

WHITES

OFFERED: BY THE GLASS / HALF DECANTER (375 ML)

CHAMPAGNE & SPARKLING

CHAMPAGNE, POMMERY, APANAGE, BRUT, REIMS, FRANCE	24
CHAMPAGNE, VEUVE CLICQUOT, YELLOW LABEL, BRUT, FRANCE	28
SPARKLING ROSÉ, CHARLES LAFITTE, PRESTIGE ROSÉ CAMARGUE, FRANCE	16
PROSECCO, DA LUCA, VENETO, ITALY	13

PINOT GRIGIO

ANTERRA, UMBRIA, ITALY	11/22
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SAUVIGNON BLANC

KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND	13/26
HONIG, NAPA VALLEY	12/24

BOURGOGNE BLANC

OLIVIER LEFLAIVE, LES SETILLES, BURGUNDY, FRANCE	20/40
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RIESLING

S.A. PRUM, ESSENCE, MOSEL, GERMANY	14/28
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CHARDONNAY

JOSH CELLARS BY JOSEPH CARR, NORTH COAST	14/28
HANZELL, SEBELLA, SONOMA	20/40
THE SNITCH BY THE PRISONER, NAPA VALLEY	22/44

ROSÉ

CHÂTEAU LA GORDONNE, PROVENCE, FRANCE	14/28
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REDS

PINOT NOIR

ERATH, RESPLENDENT, DUNDEE, OREGON	16/32
INCEPTION, SANTA BARBARA COUNTY	17/34
TANTARA, SANTA MARIA VALLEY	20/40
GARY FARRELL, RUSSIAN RIVER VALLEY	27/54

SHIRAZ

MOLLYDOOKER, BLUE EYED BOY, MCLAREN VALE, SOUTH AUSTRALIA	22/44
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SYRAH

SUMMERLAND, PASO ROBLES	14/28
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CÔTES-DU-RHÔNE

SAINT-ESPRIT, DELAS, FRANCE	12/24
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ZINFANDEL-BLEND

THE PRISONER, NAPA VALLEY	25/50
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MERLOT

SILVERADO, MT GEORGE VINEYARD, COOMBSVILLE, NAPA VALLEY	17/34
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RIOJA RESERVA

BODEGAS IZADI, SPAIN	14/28
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MALBEC

ACHAVAL FERRER, MENDOZA, ARGENTINA	16/32
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BORDEAUX

CHÂTEAU RECOUGNE, BORDEAUX SUPÉRIEUR, FRANCE	17/34
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SANGIOVESE BLEND

CAPEZZANA, BARCO REALE DI CARMIGNANO, ITALY	12/24
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NEBBIOLO

ALDO CONTERNO, LANGHE, PIEDMONT, ITALY	22/44
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CABERNET SAUVIGNON

CASTORO CELLARS, PASO ROBLES	13/26
H3, HORSE HEAVEN HILLS, WASHINGTON	15/30
BUEHLER ESTATE, NAPA VALLEY	22/44
PINE RIDGE, NAPA VALLEY	27/54

RED BLEND

ACUMEN, MOUNTAINSIDE, NAPA VALLEY	20/40
WESTWOOD, LEGEND, ANNADEL GAP VINEYARD, SONOMA	19/38

CHIANTI

CLASSICO RISERVA , BANFI, ITALY	13/26
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