

Specials

Vegetarian

GRILL by BOA Steakhouse

BREAKFAST *served until 10am*

- American Breakfast** two eggs, potatoes, wheatberry toast, and choice of bacon, ham or sausage 11.99
- ☒ **Healthy Breakfast** egg whites omelet with spinach and mushrooms 12.99
- ☒ **Parfait** vanilla yogurt, low fat granola, strawberries 6.99
- Bagels & Lox** cream cheese, smoked salmon, capers, red onions 15.99
- Breakfast Sandwich** english muffin, applewood bacon, eggs, cheddar cheese 10.49
- Breakfast Burrito** scrambled eggs, sausage, potatoes, cheddar cheese, salsa 13.49
- ☒ **Fruit Plate** seasonal fruit, walnuts, cottage cheese 8.99
- Buttermilk Pancakes** choice of applewood bacon, ham, or sausage, fruit salad 11.99



- Blueberry Pancakes** choice of applewood bacon, ham, or sausage, fruit salad 12.49
- Steak and Eggs** two filet medallions, two eggs any style and fruit salad 26.99

BENEDICTS

Served with choice of BGrill potatoes or fruit



- Eggs Benedict** english muffin, canadian bacon, hollandaise sauce 11.99
- ☒ **Eggs Florentine** poached eggs, sautéed spinach, hollandaise sauce 12.49
- Crab Cakes Benedict** poached eggs, hollandaise sauce 17.99
- Smoked Salmon Benedict** poached eggs, hollandaise sauce 15.99

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. For your convenience, an 18% gratuity will be added to all checks of \$75 or more.

LAX 03/15



GRILL

by BOA Steakhouse

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COFFEES & TEAS

	MEDIUM	LARGE
Coffee		2.89
Latte	4.19	4.99
Cappucino	4.19	4.99
Macchiato	3.29	3.79
Espresso	2.49	3.49
Hot Tea	2.79	
Iced Coffee		3.59
Iced Tea		3.29



JUICES

Apple	3.99
Orange	3.99
Cranberry	3.99
Pineapple	3.99



MORNING DRINKS

Grey Goose® Bloody Mary

Mimosa



- Specials
- Vegetarian

APPETIZERS



- Calamari Fritti** cocktail sauce 12.99
- Smoked Salmon Pizzeta** lemon crème fraiche, goat cheese, baby arugula, red onion, balsamic glaze 14.99
- Caprese** tomato, mozzarella, basil evoo, balsamic reduction 9.99

SALADS

Add chicken 3.99 | shrimp 6.99 | salmon 9.99 | crab cake 9.99 | lobster 11.99



- BOA Chop Chop** artichokes, salami, chick peas, olives, tomatoes, toasted pine nuts, provolone 15.49
- Classic Caesar** 13.49
- Organic Baby Greens** tomato, white balsamic vinaigrette 10.99
- Quinoa** artichokes, cucumber, spinach, grape tomato, white balsamic vinaigrette 12.99

SOUPS



- French Onion Soup** crouton, gruyère cheese 7.99
- Soup of the Day** house selection 7.99

COFFEES & TEAS

ask for our selection of specialty coffees



SANDWICHES & WRAPS

Served with choice of french fries, baby greens or fruit (add 1.99 for fruit)

- Crab Cake Sandwich** baby greens, tomato, cajun remoulade 18.99
- Chicken Caprese Sandwich** sundried tomatoes, mozzarella, basil, house pesto mayo 13.99
- Chicken Pesto & Feta Sandwich** feta cheese, mushrooms, red onions, roasted red peppers, house pesto sauce 14.99
- Grilled Veggie Sandwich** roasted red pepper, yellow squash, balsamic mushrooms and red onions, zucchini, goat cheese, house garlic lime mayo 14.49
- Lobster Roll** celery, corn, lemon, mayo 21.99
- CBLT Wrap** chicken, bacon, lettuce, tomato 12.99
- Smoked Turkey Wrap** baby greens, tomato, gruyère cheese 12.99

BURGERS

Served with choice of french fries, baby greens or fruit (add 1.99 for fruit)



- BOA Burger** camembert cheese, fried onion strings, tomato, crisp iceberg 16.99
- Fully-Loaded Burger** gruyère cheese, crisp iceberg, tomato 14.99
- Cheeseburger** cheddar, crisp iceberg, tomato 12.99

ENTRÉES

- Angel Hair Pomodoro** prawn shrimp, parmesan, basil evoo 21.99
- Penne Beef Bolognese** parmesan 17.99
- Brick Chicken** chimichurri sauce, garlic broccoli, mashed potatoes or fries 20.49
- Atlantic Salmon** chimichurri sauce, garlic broccoli, mashed potatoes or fries 23.49
- Petite Filet Mignon** red wine butter, garlic broccoli, mashed potatoes or fries 33.99
- NY Strip** red wine butter, garlic broccoli, mashed potatoes or fries 42.99

DESSERTS

- NY Style Cheesecake** strawberry coulis sauce, whipped cream 7.99
- Molten Cake** chocolate bundt, strawberry coulis sauce, whipped cream 7.99

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BEERS

DRAFT

Coors Light®
 Pacifico®
 Samuel Adams®
 Seasonal Selection
 Stone IPA®

BOTTLE

Blue Moon® Modelo Especial®
 Coors® Victoria®
 Corona Light®
 Corona®



WHITE WINES

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|---|---------|
| Chardonnay, Sycamore Lane, CA 2011 | 9.5/36 |
| Fresh apple, pear and peach aromas enriched by toasty, buttery tones. | |
| Chardonnay, St Francis, Sonoma, CA 2011 | 12.5/48 |
| Granny Smith apple and tropical fruit aromas are combined with fresh minerality and flavors of green apple and Meyer lemon. | |
| Chardonnay, Napa Cellars, CA 2011 | 15.5/60 |
| Lovely aromas of spice and home-baked apple crisp with lush flavors of pear, lemon and apple. Hints of tropical pineapple with a crème brûlée finish. | |
| Chardonnay, Artesa Carneros, CA 2010 | 90 |
| Aromas of lemon-citrus and white blossom while accentuating the fresh fruit flavors of citrus and stone fruits in the wine with hints of cedar and honey. | |
| Pinot Grigio, Sycamore Lane, CA 2011 | 9.5/36 |
| Sweet aromas of pears, melon and tropical fruits are accented with a pleasant floral note. | |
| Pinot Grigio, Trinity Oaks, CA 2011 | 12.5/48 |
| A crisp and fresh wine with plenty of juicy melon, citrus and pear flavors. | |
| Sauvignon Blanc, Napa Cellars, CA 2011 | 15.5/60 |
| Vibrant aromas of gooseberry, pineapple and fresh pink grapefruit with fresh fruit flavors of pear, guava, passion fruit and citrus lime tones. | |
| Sauvignon Blanc, Cakebread Napa, CA 2011 | 90 |
| Fresh and aromatic with scents of pink grapefruit, melon gooseberry, green apple and rich, vibrant citrus, kiwi, honeydew melon, spice and mineral flavors. | |

SPARKLING WINE

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| Korbel Brut 187ml | 12.5 |
| Light-tasting and crisp with a balanced medium-dry finish | |

SPECIALTY COCKTAILS

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| The BOA Infusion | Top Shelf Margarita |
| Cadillac Margarita | Ultimate Margarita |
| Long Island Iced Tea | Grey Goose® Bloody Mary |
| Metro Cosmopolitan | Grey Goose® Vodka & Demitri's®
All-Natural Bloody Mary Seasonings |
| Platinum Martini | Mimosa |



RED WINES

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| Cabernet, Sycamore Lane, CA 2011 | 9.5/36 |
| Aroma of fresh red cherries and sweet oak vanilla with a hint of varietal herbal tones. | |
| Cabernet, Trinity Oaks, CA 2011 | 12.5/48 |
| Delicious aromas of blackberry and black cherry with notes of green olive, cedar, dried herbs and vanilla. | |
| Cabernet Sauvignon, Napa Cellars, CA 2011 | 15.5/60 |
| Concentrated aromas of plum and dark fruit open to a soft mouthfeel of black and red fruit flavor with a subtle hint of cinnamon and tobacco. | |
| Merlot, Sycamore Lane, CA 2010 | 9.5/36 |
| Cherry-like varietal aromas with hints of tobacco and herbal spice. | |
| Merlot, Trinity Oaks, CA 2010 | 12.5/48 |
| Red cherry and sweet black plums with notes of spice, tea and vanilla. | |
| Merlot, Napa Cellars, CA 2010 | 15.5/60 |
| Aromas of toasty baking spices, vanilla, malt and fresh ripe plums. The wine has flavors of warm mixed berry compote, juicy blueberry, blackberry and cherry notes with hints of dark chocolate and toffee. | |
| Pinot Noir, Irony, CA 2011 | 12.5/48 |
| Aromas of red cherry, strawberry and undertones of clove and sage. Rhubarb flavors are layered with accents of red cherry, licorice and berry jam. | |
| Pinot Noir, Domaine Carneros, CA 2010 | 90 |
| Organic vineyard rich with fruit tones of black cherry, raspberry and black currant overlaid with notes of chocolate, toast, clove and exotic spices. | |