

LUNCH MENU

JACK + BEN'S / 9601 WILSHIRE BLVD. BEVERLY HILLS, CA 90210

STARTERS

crispy brussel sprouts | 8
oven baked and flash fried, parmesan,
balsamic vinegar glaze

tempura cauliflower bites | 10
crispy battered cauliflower crowns, sweet soy
dipping sauce

grilled beef satay | 9
marinated hanger steak, do chua,
green onion

SOUP + SALAD

soup of the day | 5 / 7
daily selection of vegan ingredients

turkey chili | 6 / 4
chunks of turkey, tomato, kidney beans, pinto beans, chilis and spices

hollywood cobb | 13
chopped romaine, grilled chicken breast, crispy bacon, hardboiled
egg, golden beets, fontina cheese, cherry tomato, avocado, balsamic
vinaigrette

fattoush | 12
mixed greens, cucumber, parsley, mint, feta, torn pita, garbanzo beans,
cherry tomatoes, sumac, seared red onion, balsamic vinaigrette

La Scala chopped | 12
chopped romaine and iceberg, garbanzo beans, genoa salami,
shredded mozzarella, parmesan sprinkle, red wine vinaigrette

protein add-ons avocado 2 / chicken 6 / shrimp 6 / tofu 5 / salmon 8 / hanger steak 8 / blackened salmon 8

fall kale | 12
shredded kale, mixed greens, butternut squash, toasted pumpkin
seeds, pinenuts, dried cranberry, tarragon vinaigrette

mccarthy | 13
grilled chicken, bacon, hardboiled egg,
purple beets, cheddar, tomato, avocado, balsamic vinaigrette

grilled sesame chicken chop | 13
shredded napa cabbage, carrot, purple cabbage, mixed greens,
sesame grilled chicken, wonton strips, orange slices, cilantro,
sesame ginger vinaigrette

The Ben Davis Caesar | 14
romaine, roasted shredded chicken, garlic croutons, parmesan,
fusilli, house made caesar dressing

SANDWICHES

J&B grass fed angus burger | 14
grilled 6oz hand formed patty, butter lettuce, tomato, house-made pickled
cucumber, cheddar cheese, barbeque mustard spread, toasted brioche
bun with fries, *switch to impossible burger with vegan garnish*

chicken burrito | 12
marinated and grilled chicken, spanish rice, seasoned black beans,
fajita veggies, cheese, herbs

chicken salad wrap | 12
marinated chicken breast, mayo, celery, cranberry,
choice of spinach tortilla wrap or brioche bun, lettuce, tomato

roasted turkey brie | 13
house made roasted turkey, arugula, tomato, brie, savory rosemary
apricot spread, crispy ficelle

caesar steak sandwich | 13
grilled ribeye, butter lettuce, tomato, crispy parmesan, and jack,
caesar aioli, on toasted ciabatta

chicken ranch club | 12
toasted ciabatta, lettuce, tomato, grilled marinated chicken breast,
applewood bacon, avocado ranch spread

WELLNESS BOWLS

ahi tuna poke bowl | 16
marinated ahi tuna 2 ways, spicy mayo, yuzu, white rice, cucumber
edamame salad, ginger, furikake

thai steak & noodle bowl | 16
marinated grass-fed hanger steak, rice noodles, kale, shitake mushroom,
roasted red pepper, thai basil, green onion, yellow squash and ginger
sweet soy, *now served hot*

fajita chicken bowl | 12
marinated and grilled chicken, spanish rice, seasoned black beans,
griddled bell peppers and onions, cheese, herbs
hanger steak 16 / shrimp 14

seasonal veggie bowl | 10
sauteed seasonal farm stand vegetables, locally sourced when possible,
choice of daily grain and sauce
chicken 6 / shrimp 6 / tofu 5 / salmon 9 / hanger steak 8

extras | 4
french fries / spanish rice / speckled quinoa / black beans
tots / sauteed spinach / steamed broccoli / sautéed mushrooms

PLATES

tataki ribeye | 21
7 oz sous vide citrus marinated ribeye, grilled shimeji mushrooms,
baby mizuna, fresno chili, murasaki sweet potato fries

blackened skuna bay salmon | 16
sustainably sourced salmon, blackened with cajun spices,
braised carrots and cabbage, cilantro lime remoulade,
micro greens

pan seared ½ chicken | 15
seared with harissa spice, roasted cauliflower, edamame, tear
drop peppers, honey roasted garlic sauce

grilled lemongrass chicken | 14
aromatic marinated grilled chicken thighs, shredded cabbage,
steamed white rice, sliced cucumber, chili vinegar,
house made sriracha

BEVERAGES

pour over | 6
blackwelder drip coffee | 2
cold brew iced coffee | 2.5
latte or cappuccino | 3
espresso | 2.5
americano | 2.5
harmless harvest coconut water | 4
kombucha | 4
orange juice | 3
iced + hot tea | 3
pressed juicery juice | 7
pressed juicery wellness shot | 4
lemonade or arnold palmer | 2.5
topo chico | 3
pellegrino | 4
la croix, grapefruit | 1.5
mexican coke or diet coke | 3

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WHAT WE'RE *about*

INGREDIENTS We source all of our meats and poultry from all-natural, sustainable farms, our fruits and vegetables from California + Baja California farms practicing organic standards, and all of our seafood sustainably according to the guidelines of the Monterey Bay Aquarium Seafood Watch.