

LUNCH MENU

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

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

superfood | 12

mesclun mix, tomato, cucumber, sprouts, micro greens, avocado, toasted pumpkin seeds, 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

hollywood cobb | 13

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

cauliflower bites | 8

crispy battered cauliflower crowns, sweet soy dipping sauce

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

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 | 10

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

seared ahi tuna bowl | 16

seared sushi grade ahi tuna, steamed white rice, pickled ginger, avocado, edamame, masago and yuzu dressing

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 | 8

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

PLATES

tataki ribeye | 19

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

slow roasted 1/2 chicken | 14

oven roasted garlic lemongrass aromatics, braised shiitake mushrooms, sweet tear drop peppers, wilted spinach

grilled lemongrass chicken | 13

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.



———— **JACK+BEN'S** ————

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