

TABLE SNACKS

Garden ‘Punch’ Bowl crunchy, ice-cold Garden Vegetables served with Carrot-Ginger Shooters & three dipping sauces: Green Goddess, Walnut Romesco & Lemon-Poppyseed · 16/28

Tuna & Tomato Poke dressed in umami shoyu with tropical notes from Lychee & finished with Scallion & Black Sesame · 19

‘Crab Rangoon’ Red Alaskan King Crab, Garlic Cream Cheese dip, Nori chips for dipping · 34

Crispy Duck Wings glazed with Grand Marnier & Black Pepper finished with Orange Zest · 19

Spicy Shrimp Toast cilantro, Sesame Seeds, mild Ginger Aioli, topped with fresh ginger and slivered Serrano pepper · 16

Sweet Potato Pancakes perfectly crisped & served with House-Smoked King Salmon, tangy Crème Fraîche & velvety Apple Butter · 18
Add 1oz Tsar Nicolai Osetra Caviar · 105

Prosciutto & White Peaches with creamy Basil Pesto, crunchy Parmesan, Aged Balsamic · 15

Charcoal-Grilled Baby Corn basted with Chipotle-Lime butter, drizzled with Cilantro Crema and popped Sorgum · 17

Short Rib ‘Pop-Tart’ topped with Horseradish Cream & Crispy Shallots, drizzled with Sauce Au Poivre · 17

California Cheese Plate selection of three of the Gold Coast’s Best Cheese accompanied by seasonal Preserves & Pickles · 24

Parker House Rolls perfectly warmed & served with a side of Whipped Ricotta with Black Pepper-Honey · 4



SHELLFISH

order individually or for the table

Ice-Cold served with gin-spiked cocktail sauce *espelette dijonnaise & champagne mignonette*

Petite Platter (serves 1-2) · 98
Grand Platter (serves 3-4) · 187

Pacific Oysters *half dozen or full dozen · 18/32*

4oz Red King Crab · 38

½ Half Maine Lobster · 47

6ea Shrimp Cocktail · 21



SALADS & VEGETABLES

House-Smoked Burrata sweet Summer Peppers, aged Balsamic vinegar, crispy Zucchini Blossoms · 18

Nectarine-Almond Tabbouleh with shredded Green Cabbage, Bing cherries, Lemon Vinaigrette & herbaceous Parsley · 14

King Crab & Endive Caesar drizzled with Caper Dressing covered in Parmesan Cheese & Garlic Streusel · 21

Edamame dressed in creamy Sake Beurre Blanc and Wasabi Tobiko, topped with Wasabi Salt · 15

Butter Lettuce Salad tossed in Green Goddess dressing, garnished with Shaved Radish, Ruby Red Grapefruit, Brokaw Avocado & crunchy Olive Oil Croutons · 16

PASTA & PIZZA

Artisanal Rigatoni with sweet Italian Sausage drenched in Kale Pesto & topped with toasted Pine Nuts & Pecorino · 21

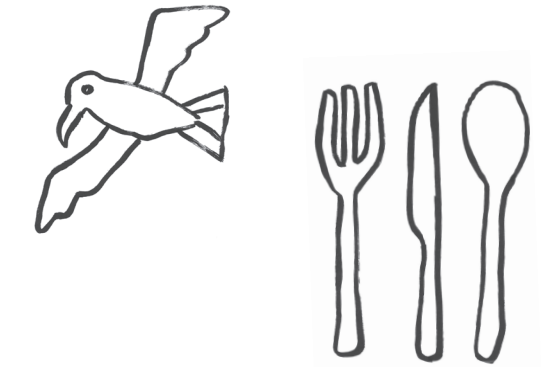
Spicy Lobster Spaghetti infused with Saffron with Calabrian Chili, Roasted Garlic & Preserved Lemon · 36

Summer Corn Agnolotti finished with Corn Espuma, wild Mushrooms & charred Green Onion · 25

Margherita Pizza made with Tomato Sauce from the Bona Furtuna farm in Sicily, topped with melty Fresh Mozzarella & torn Basil Leaves · 19

Carbonara Pizza white pie with Crispy Guanciale, Yukon Gold Potatoes, Pecorino Romano & drizzled with a Poached Farm Egg · 23

Salsiccia Pizza aka Italian Sausage pie with Calabrian Chili, Broccolini, Mozzarella, Red Onion & Wildflower Honey · 24



GRILLED & ROASTED

Crispy Char-Grilled Chicken served with roasted Eggplant, sautéed Swiss Chard & Lemon-Chicken Jus · 28

Bungalow Burger Secret Sauce, White American Cheese, Tomato-Onion Relish, Mustard, Sesame Seed Potato Bun & a side of Crinkle-Cut Fries · 24
Add Bacon · 5

Wild King Salmon with fresh Chickpeas, vibrant Matbucha, pine nuts & spicy Chilies · 29

Halibut a la Plancha served over Saffron Cous Cous with sweet “100” Tomatoes, Blue Lake Green Beans, slivered almonds & finished with a Brown Butter Vinaigrette · 35

Lobster Pot Pie Chef Mina’s signature dish featuring whole Maine Lobster, Truffle-Lobster Bisque & Petite Root Vegetables · 105

8oz Filet Mignon brushed with red wine butter, served with a Horseradish Popover & blistered Asparagus · 48

SIDE DISHES

Garlic Spinach & Shoots topped with savory Oyster Sauce & aromatic Long Pepper · 10

Creamed Corn topped with micro Cilantro, crumbled Cotija & minced Jalapeño · 9

White Yams smashed with Olive Oil with Seven Herbs & Sea Salt · 10

Blistered Asparagus dressed in Black Garlic Vinaigrette & sprinkled with a Black Truffle Crumble · 12

Crinkle-Cut Fries perfectly crispy with Spicy Ketchup, Secret Sauce & White Cheddar Cheese Fondue · 9

Toasted Farro ‘Risotto’ featuring Sungold Tomatoes, Blue Lake Green Beans, Ricotta Salata & refreshing Mint · 9