

TABLE SNACKS

**Garden Crudites 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 Smoked Salmon, tangy Crème Fraîche & velvety Apple Butter • 18

Add 1oz Tsar Nicoulai Osetra Caviar • 105

**Short Rib ‘Pop-Tart’** topped with Horseradish Cream & Crispy Shallots, drizzled with Sauce Au Poivre • 19

**Crinkle-Cut Garlic Duck Fat Fries** perfectly crispy with Spicy Ketchup, Secret Sauce & “SriRancha” • 11

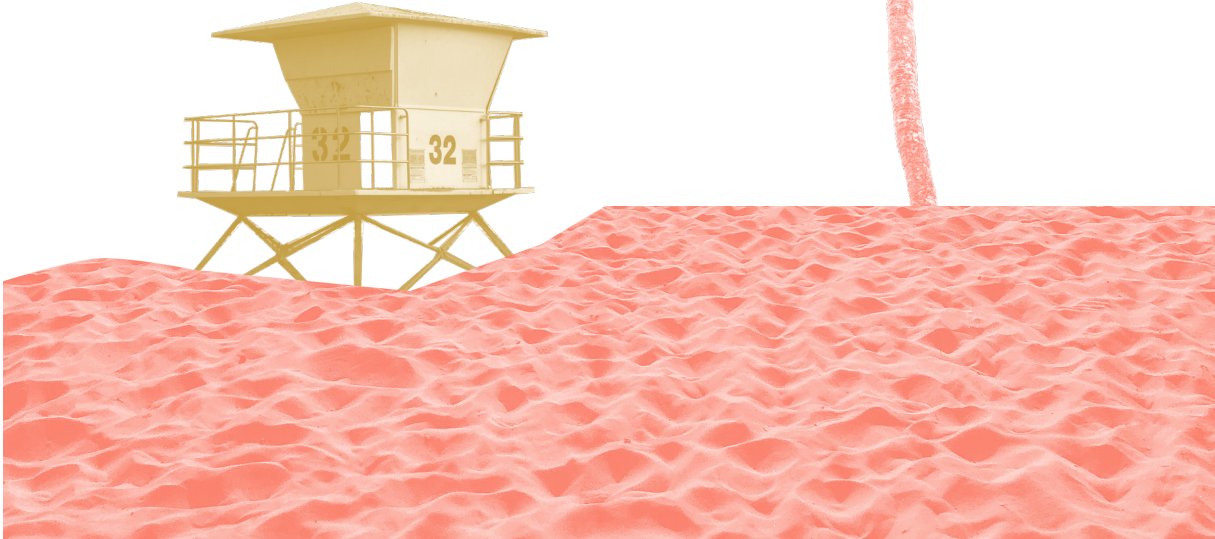
**Parker House Rolls** perfectly warmed & served with a side of Whipped Ricotta with Black Pepper-Honey • 7

**California Cheeses & Charcuterie** rotating selection of the Gold Coast’s Best accompanied by seasonal Preserves & Pickles

Three Seasonal Cheeses • 24

Three Cured Meats • 24

Combo Plate • 34



SHELLFISH

**Broiled Red King Crab** glazed with Yuzu and Red Miso Butter and topped with Bungalow Secret Chili Crisp

**Per Leg (serves 1-2) • 99**

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

**Petite Platter (serves 1-2) • 98**

**Grand Platter (serves 3-4) • 187**

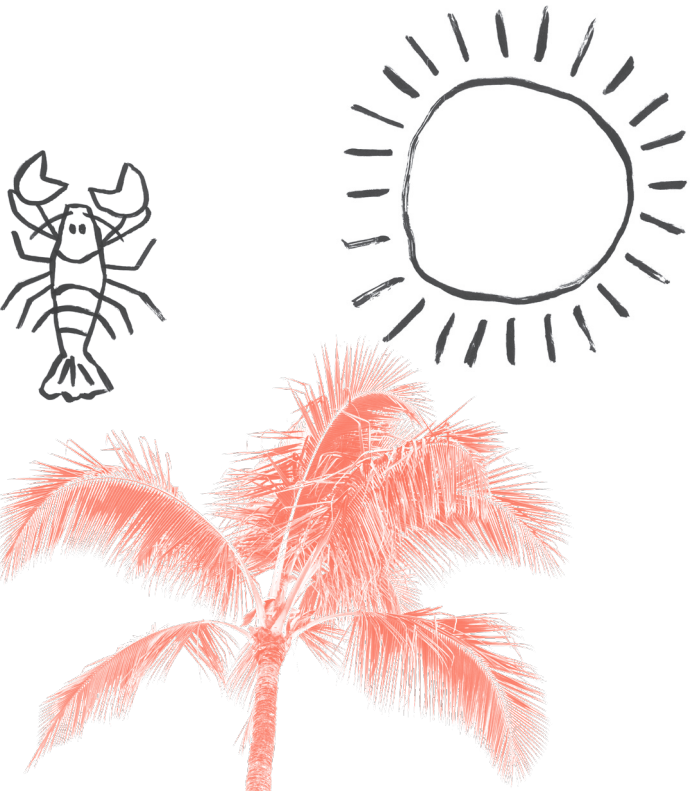
Pacific Oysters half dozen or full dozen • 18/32

4oz Red King Crab • 48

½ Half Maine Lobster • 47

6ea Shrimp Cocktail • 21

Add 1oz Tsar Nicoulai Osetra Caviar • 105



SALADS & VEGETABLES

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

**Bungalow Chopped Salad** with Sungolds, Salami, Aged Provolone, Castelvetro Olives, Pepperoncinis & Lemon-Oregano Vinaigrette • 16

**Classic Caesar** tossed with Caper Dressing, covered in Parmesan Cheese with Garlic Butter-Crispy Croutons • 14

**Prosciutto & Peaches** with creamy Basil Pesto, crunchy Parmesan, Aged Balsamic • 17

**Butter Lettuce Salad** tossed in Green Goddess dressing, garnished with Shaved Radish, Ruby Red Grapefruit, Brokaw Avocado & crunchy Olive Oil Croutons • 15

PASTA & PIZZA

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

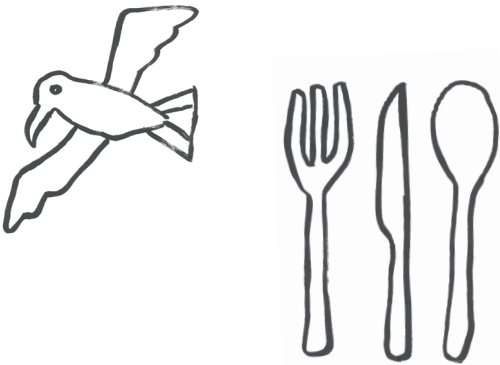
**Spicy Lobster Spaghetti** infused with Saffron with Calabrian Chili, Roasted Garlic & Preserved Lemon • 36

**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 • 29

**Bungalow dry-aged Burger** Secret Sauce, White Cheddar, Sesame Seed Potato Bun & a side of Crinkle-Cut Fries • 24  
Add Fried Egg • 4    Add Bacon • 5    Add Avocado • 4

**Organic King Salmon** with fresh Chickpeas, vibrant Matbucha, pine nuts & spicy Chilies • 32

**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 • 38

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

CHARCOAL GRILLED STEAKS

**Served à la carte** basted with red wine butter, alongside a Horseradish & Watercress Popover

Marinated 10oz Hangar Steak •39  
8oz Filet Mignon • 56  
32oz Dry-Aged Tomahawk • 150  
Add Half Leg Broiled King Crab• 49

SIDE DISHES 12/EA

**Garlic Spinach & Pea Shoots** topped with savory Oyster Sauce & aromatic Long Pepper

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

**White Yams** smashed with Olive Oil, Seven Herbs & Sea Salt

**Blistered Broccolini** dressed in Black Garlic Vinaigrette & sprinkled with a Black Truffle Crumble

**Bubbly Shells and Cheese** Pistachio Mortadella & White Cheddar Cheese Fondue

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