

“A WEST COAST TIME”

the
Bungalow
Kitchen
DINNER

11.02.21

TABLE SNACKS

Garden Crudit  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 • 21

‘Crab Rangoon’ Dip Red Alaskan King Crab, Garlic Cream Cheese, Nori Wontons & Shrimp 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 & slivered Serrano pepper • 17

Sweet Potato Pancakes perfectly crisped & served with Smoked Salmon, tangy Cr me Fra che & velvety Apple Butter • 19

Add 1oz Tsar Nicoulai Osetra Caviar • 105

Short Rib ‘Pop-Tart’ topped with Horseradish Cream & Crispy Shallots, drizzled with Sauce Au Poivre • 21

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 • 8

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

Chili–Garlic King Crab brushed with Scampi Butter, Golden Garlic & Charred Lime

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

  Half Maine Lobster • 47

6ea Shrimp Cocktail • 21



SALADS & VEGETABLES

House–Smoked Burrata sweet Summer Peppers, cherry tomatoes, aged Balsamic vinegar & crispy Zucchini Blossoms • 19

Bungalow Chopped Salad with Sungolds, Salami, Aged Provolone, Castelvetro Olives, Pepperoncinis & Lemon–Oregano Vinaigrette • 17

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

Prosciutto & Pears 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 White Bolognese, Parmigiano Reggiano & Roasted Marcona Almonds • 23

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

Wild Mushroom Agnolotti finished with Carbonara sabayon and Black Truffle Struesel • 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 • 24

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, saut ed Swiss Chard & Lemon–Chicken Jus • 29

Bungalow Dry–Aged Burger Secret Sauce, White American Cheese & Red Wine–Onion Compote on a Sesame Seed Potato Bun with a side of Crinkle–Cut Fries • 24

Add Fried Egg • 4 Add Bacon • 5 Add Avocado • 4

Arctic Char on top of creamy Leek & Potato Chowder, with Crispy Pork Belly & Smoked Trout Roe • 32

Petrale Sole sauteed in foamy Brown Butter with Cauliflower Almondine & Red Grapes • 38

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

CHARCOAL GRILLED STEAKS

Served   la Carte basted with red wine butter, alongside a Horseradish & Watercress Popover

10oz Marinated Hanger Steak • 39

8oz Filet Mignon • 56

32oz Dry–Aged Tomahawk • 150

Add Half Leg Broiled King Crab • 49

SIDE DISHES 12EA

Garlic Spinach & Baby Kale topped with savory Oyster Sauce & aromatic Long Pepper

Butternut Squash ‘Caponata’ plumped golden raisin, local maple, rosemary

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

Blistered Broccolini over Walnut Romesco & 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