

TABLE SNACKS

Garden Crudit  Bowl crunchy, ice-cold Garden Vegetables served with Wellness Shooters & three dipping sauces; Green Goddess, Lemon-Poppyseed & Walnut Romesco · 18/32

Crinkle-Cut Fries with Pickle Ketchup, ‘SriRancha’ & Dijonnaise · 12

Crispy Liberty Duck Wings glazed with Grand Marnier & Black Pepper finished with Orange Zest · 22

Jalapeno Shrimp Toast topped with mild Ginger Aioli & Cilantro · 17

Sweet Potato Pancakes perfectly crisped & served with King Salmon Gravlax, tangy Cr me Fra che & velvety Apple Butter* · 24

Add 1oz Michael Mina Reserve Kaluga Caviar · 195

Warm Olives marinated with roasted Garlic Confit, Citrus Peel & fresh Bay Laurel · 10

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

Chef’s Selection of Three Cheeses · 26
Chef’s Selection of Three Cured Meats · 29
Cheese & Charcuterie Plate · 39

Parker House Rolls perfectly warmed & served with a side of Whipped Ricotta with Black Pepper-Honey · 8

RAW BAR

Michael Mina’s Ahi Tuna Tartare mixed with Chili Peppers, Mint Garlic, Pine Nuts & drizzled Habanero-Sesame Oil* · 31

Michael Mina Reserve Kaluga Caviar Parfait crispy Potato Cake topped with Smoked Salmon, Egg Mimosa, & whipped Cr me Fra che* · 195

Traditional Caviar Service crispy Potato Cakes, Egg Mimosa diced Red Onion, Toast Points & Chive Cr me Fra che* · 195

Truffle-Yellowtail Sashimi with sliced English Cucumbers Scallions, crispy Rice Pearls & finished with Truffle Ponzu* · 27

Shellfish Platter 4ea Hog Island Oysters, 4ea Shrimp   Maine Lobster,   lb King Crab* · 125

Hog Island Oysters Passion Fruit Mignonette* · 4ea

Spice-Poached Shrimp Gin Cocktail Sauce · 24



SALADS & VEGETABLES

Butter Lettuce Salad tossed in Avocado Green Goddess Ruby Red Grapefruit & crunchy Olive Oil Croutons · 18

Roasted Asparagus & Burrata dressed in Truffle Vinaigrette & topped with Egg Mimosa, Chives & Garlic Streusel · 19

Marinated Beets with Sherry Vinaigrette topped with crispy Quinoa, Hazelnuts, Greek Yogurt & Fennel Pollen · 17

Classic Caesar tossed with Caper Dressing, covered in Parmesan Cheese & Garlic Butter Croutons · 16

OAK-FIRED STEAKS

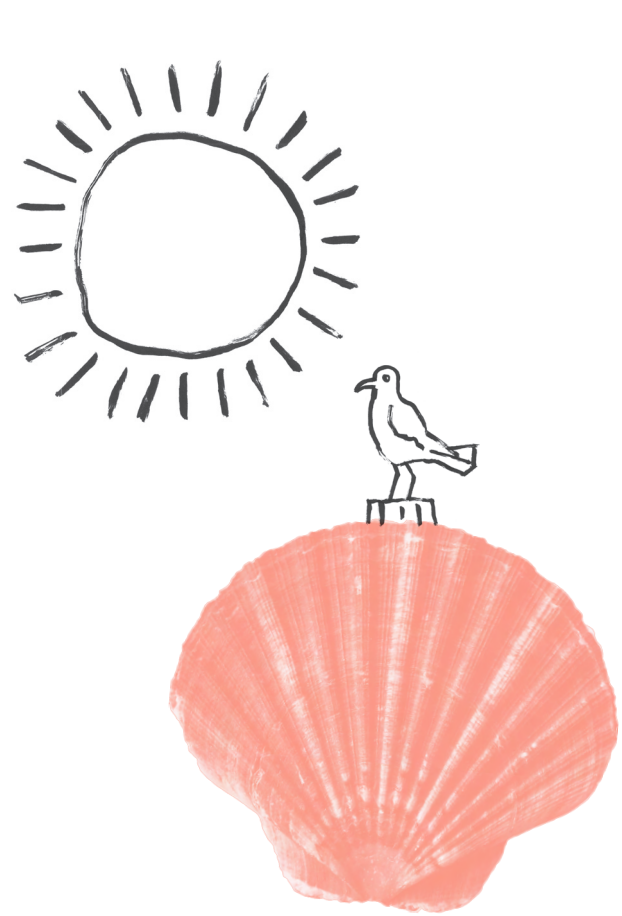
all steaks finished with red wine butter & served with black garlic pur e, asiago-stuffed potatoes & sausalito springs watercress

16oz Prime Rib Eye* · 82

8oz Center-Cut Filet Mignon* · 68

17oz Dry-Aged NY Strip Steak* · 76

36oz Dry-Aged Tomahawk* · 189 *serves 2*



*served raw or undercooked or contain raw or undercooked ingredients consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness for parties of 6 or more, a 20% gratuity will be added to the check

GRILLED & ROASTED

Pan-Roasted Organic Chicken served with Bloomsdale Spinach Truffle Orzo & crispy Shallots · 36

Charcoal-Grilled Sakura Pork Chop with Savoy Cabbage, Maple-Bourbon glazed Granny Smith Apples & Mustard Jus* · 39

The Bungalow Wagyu Burger basted in Red Wine Butter, topped with White Cheddar Cheese, Onion Jam, Sliced Pickles & served with Crinkle-Cut Fries* · 24

Add Fried Egg · 4 Add Bacon · 5 Add Avocado · 4*

King Salmon with saut ed Morel Mushrooms, Asparagus English Peas & Spring Green Garlic Cream* · 39

Phyllo-Crusted Petrale Sole on top of Horseradish Potato Pur e Green Beans & finished with Meyer Lemon-Caviar Sauce · 49

Miso-Broiled Sea Bass with King Trumpets, Sugar Snap Peas topped with Watermelon Radish & finished with Ginger Dashi · 59

Lobster Pot Pie Chef Mina’s signature dish featuring whole Maine Lobster, Truffle-Lobster Bisque & Root Vegetables · 130

Orecchiette Bolognese with Rag  Antica, Parmigiano-Reggiano Fonduta & Bona Furtuna Tomatoes · 24

Hand-Rolled Burrata Agnolotti tossed in Black Truffle Butter topped with roasted Mushrooms & Sweet Peas · 26

SIDE DISHES

Petite Green Beans tossed in Soy Caramel, Lime & topped with Crispy Shallots · 13

Twice-Cooked Red Bliss Potatoes dressed in a Spring Garlic Salsa Verde · 14

San Francisco Garlic Noodles saut ed with Black Trumpets Pea Tendrils & Garlic Butter, finished with Oyster Sauce · 13

Charred Broccolini with Walnut Romesco & Black Truffle Crumble · 13

Roasted King Trumpet Mushrooms glazed with sweet & sour Gochujang Sauce & Caramelized Onions · 14

