

TABLE SNACKS

Spicy Shrimp Toast Cilantro, Sesame Seeds
mild Ginger Aioli, topped with fresh ginger &
slivered Serrano pepper • 18

Stuffed Peppers Farmer’s Market Peppers, Mole Oaxaca,
White Sesame, Cotija Cheese • 20

Crispy Duck Wings glazed with Grand Marnier
Black Pepper & finished with Orange Zest • 23

Sweet Potato Pancakes perfectly crisped & served with
Smoked Salmon, tangy Crème Fraîche & Apple Butter* • 21
Add 1oz Tsar Nicoulai Osetra Caviar • 140

Short Rib ‘Pop-Tart’ topped with Horseradish Cream
Crispy Shallots & drizzled with Sauce Au Poivre • 23

California Cheeses & Charcuterie rotating selection 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 • 43*

Parker House Rolls perfectly warmed & served with a side
of Whipped Ricotta & Black Pepper-Honey • 9

RAW BAR

Michael Mina’s Ahi Tuna Tartare mixed with Chile Peppers
Mint, Garlic, Pine Nut & drizzled Habanero-Sesame Oil* • 27

Truffle-Yellowtail Sashimi with sliced English Cucumbers
Scallions, crispy Rice Pearls & finished with Truffle Ponzu* • 26

Shellfish Platter 4 Pacific Oysters, 4 Shrimp
½ Maine Lobster, ¼ lb Red King Crab* • 125
served with gin cocktail sauce
espelette dijonnaise & white balsamic mignonette
Add 1oz Tsar Nicoulai Osetra Caviar • 140*

Half Dozen **Pacific Oysters** White Balsamic Mignonette* • 24

6ea **Shrimp Cocktail** Gin Cocktail Sauce* • 28

SALADS & VEGETABLES

Classic Caesar tossed with Caper Dressing, covered in
Parmesan Cheese & Garlic Butter Croutons • 17

Butter Lettuce Salad tossed in Green Goddess Dressing
garnished with Shaved Radish, Plum, Brokaw Avocado
crunchy Olive Oil Croutons • 16

Stone Fruit & Wild Arugula Salad tossed in White Balsamic
topped with Burrata Cheese, Marcona Almonds & sliced
Pork Lomo • 19

Heirloom Tomatoes with Red Wine Vinaigrette, topped with
Persian Cucumbers, Red Onion, Kalamata Olives, Capers &
Feta Cheese • 18

CHARCOAL-GRILLED STEAKS

All steaks finished with Red Wine Butter & served with
Black Garlic Purée, Asiago Cheese-stuffed Potatoes &
Wild Watercress

10oz Chipotle-Marinated Prime Hanger Steak* • 44

8oz Center-Cut Filet Mignon* • 68

36oz Dry-Aged Tomahawk* • 165 serves 2



MAINS

Roasted All-Natural Chicken served with Truffle Corn Purée
Baby Summer Squash, Romano Beans, & Caramelized Onion
Chicken Jus • 37

King Salmon dusted with Tea Powder, served with Dill Yogurt
Crispy Potatoes, Cucumber, Pickled Pearl Onion • 39

Phyllo-Crusted Petrale Sole on top of Horseradish Potato Purée
Green Beans & finished with Meyer Lemon-Caviar Sauce • 43

Miso-Broiled Sea Bass with King Trumpets, Bok Choy
Sugar Snap Peas topped with Watermelon Radish &
finished with Ginger Dashi • 58

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

Black Truffle Bona Furtuna Spaghetti tossed with
roasted Mushrooms & finished with Truffle Crumble &
Parmesan Fondue • 31

Spicy Lobster Rigatoni infused with Saffron, Calabrian Chili
roasted Garlic & preserved Lemon • 36

Bungalow Dry-Aged Burger garnished with Secret Sauce
White American Cheese, Red Wine-Onion Compote served on
a Sesame Seed-Potato Bun along with Cripzy Fries* • 26
Add Fried Egg • 4 Add Bacon • 5 Add Avocado • 4*

SIDE DISHES

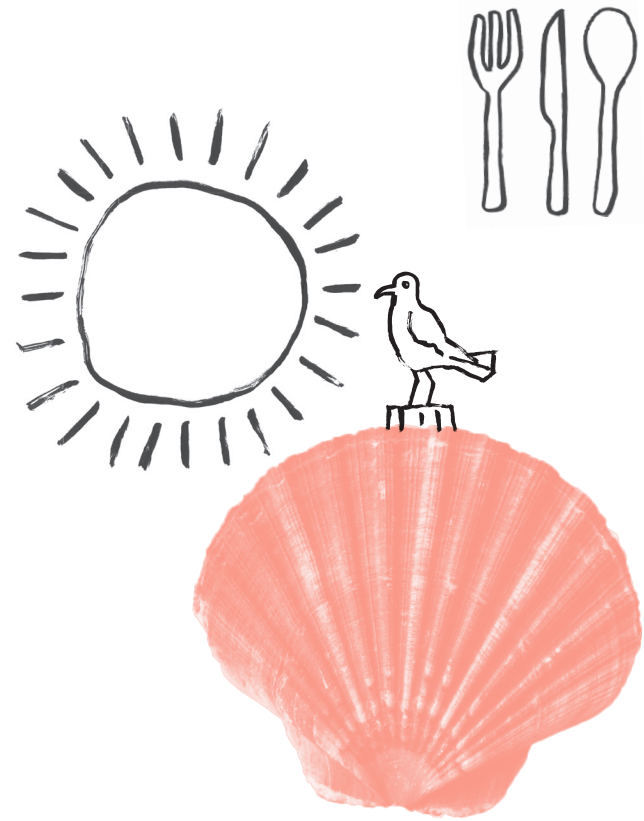
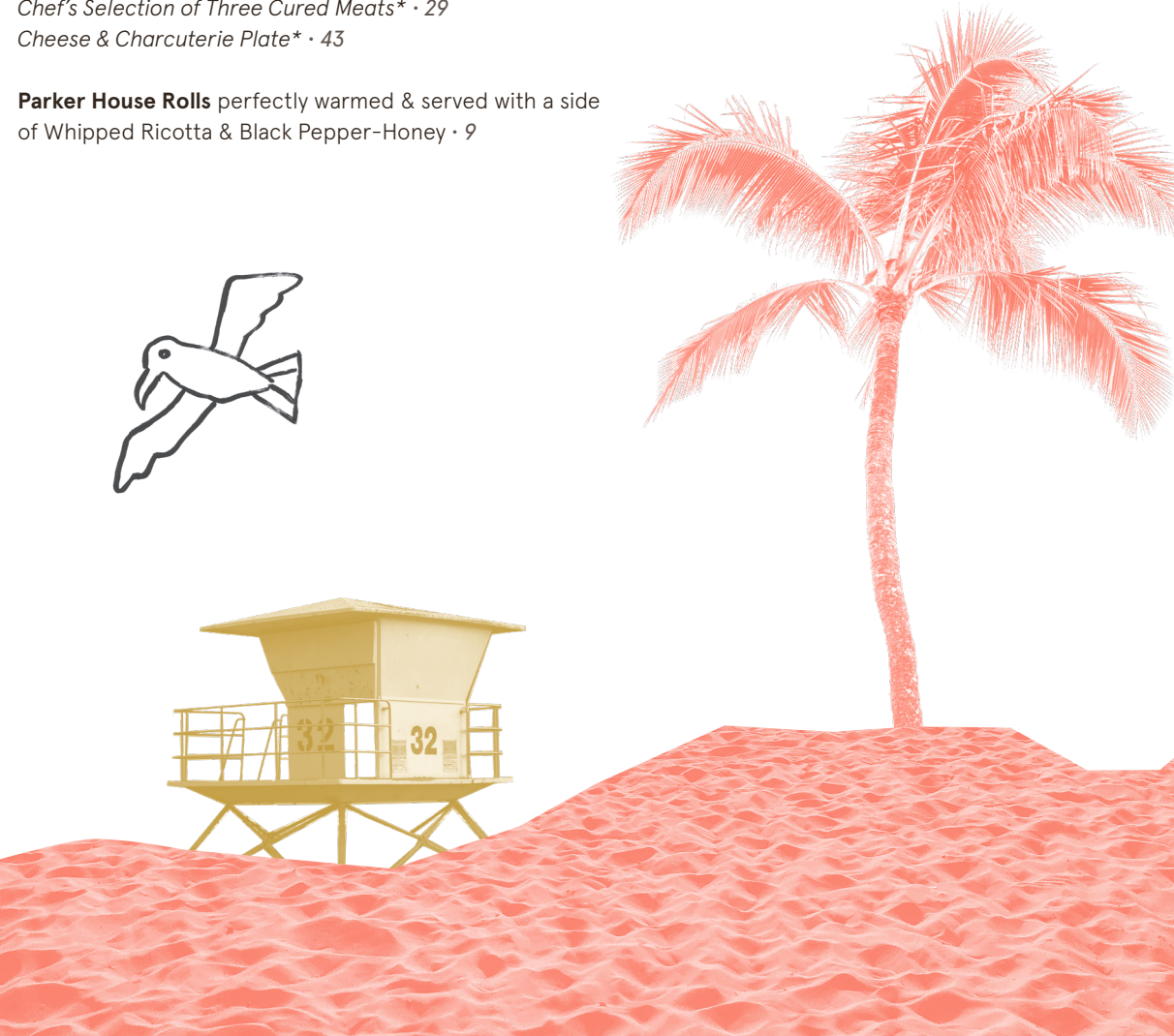
Roasted King Trumpet Mushrooms glazed with sweet
& sour Gochujang & caramelized Onions • 14

White Yams smashed with Olive Oil, Seven Herbs
& Sea Salt • 13

Crispy Fries with Spicy Ketchup, Secret Sauce & “SriRancha” • 12

Street Corn served on the cob with Charred Onion & Cilantro
Crema, and a Chili-Salt dusted Lime Wedge • 11

Baked Mac & Cheese with White Cheddar Cheese Fondue &
crispy Bacon • 16



*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