



A WORD ABOUT OUR STEAKS

Pure and simple: We serve the best tasting beef available. Our premium beef is the highest quality, exceptionally juicy and tender. It's raised naturally - by 'naturally' we mean truly natural- without hormones or steroids and with the highest regard for each animal.

COOKING CHART

VERY RARE
Very Red, Cool Center

RARE
Red, Cool Center

MEDIUM RARE
Red, Warm Center

MEDIUM
Warm, Pink Center

MEDIUM WELL
Slightly Rosy

WELL DONE
Cooked Through



ON THE LAND

Try Adding: Bleu Cheese, Mushrooms, Onion Strings, Béarnaise or Peppercorn Sauce.
2 Dollars

PRIME FILET MIGNON
Mashed potatoes, light demi glace. 8oz. 39

PRIME BONE-IN RIB EYE
Mashed potatoes, light demi glace. 16oz. 49

MIXED GRILL KABOB
Prime Filet Mignon, chicken breast, jumbo prawns, whipped mashed potatoes. 35

NATURAL DOUBLE PORK CHOP
Grilled pineapple, sweet potatoes, maple glaze. 27

NATURAL NEW YORK STRIP
Potato gratin, light demi glace. 14oz. 39

BUNGALOW CHICKEN
Pan roasted chicken breast, sauteed mushrooms, artichoke, red onion and tomato concasse in herb pan jus. 22

PRIME FLAT IRON OSCAR
King crab meat, asparagus, mashed potatoes, béarnaise. 33

GRILLED CHICKEN PENNE
Grilled chicken, artichoke, mushrooms, penne pasta, garlic, cream, tomatoes. 22

PRIME SHORT RIBS
Slow braised in a Cabernet veal stock, red skin mashed potatoes, braising jus. 29

GRILLED VEGETABLE PLATE
Asparagus, spinach, root vegetables, tomato confit. 19

FROM THE SEA

JUMBO WEST AUSTRALIAN LOBSTER TAIL
Drawn butter, grilled lemon with roasted fingerling potatoes. A/Q



SURF & TURF
Combination of any surf with any turf. A/Q



MISO MARINATED CHILEAN SEA BASS
Coconut rice, stir fried vegetables, lemongrass ginger beurre blanc. 39

BLACKENED WILD KING SALMON
Goat cheese mashed potatoes, avocado relish, honey jalapeño beurre blanc. 33

GRILLED SWORDFISH
Rice pilaf, lemon caper butter. 33

SEARED DIVER SCALLOPS
Wild mushroom risotto, heirloom tomato and Fava bean ragout. 36

BEER BATTERED FISH & CHIPS
Malt vinegar and sea salt fries, spicy remoulade. 21

HAWAIIAN AHI TUNA
Seared rare, wasabi mashed potatoes, green papaya slaw. 37

Split plate charge of five dollars for all entrees

ASSORTED PLATES

BROILED FILET MIGNON BURGER

Half pound burger, 1000 island dressing, cheddar cheese, caramelized onions, lettuce, tomato, sweet potato fries. 16

AHI POKE

Diced cucumber, avocado, and green onion tossed in a wasabi sesame soy vinaigrette. 18

SHRIMP SCAMPI

Sautéed shrimp in Marsala, herb and garlic butter. 19

JUMBO LUMP CRAB CAKES

Shallot white wine reduction. 18

SWEET CHILI CALAMARI

Bean sprouts, pea sprouts, peanuts, and carrots. 13

GRILLED ARTICHOKE

Quarters of grilled artichoke. Garlic, chili flake, olive oil marinade; ginger aioli. 12

FILET MIGNON STEAK SANDWICH

Served open face on French roll, fried onion strings, Bungalow fries 22

BUNGALOW PRAWNS

Spicy cocktail sauce. 19

ARTISANAL CHEESE PLATE

Chef's selection of cheese, honeycomb. 16

LAMB LOLLIPOPS

Mashed potato, tomato confit, balsamic glaze. 18

SCALLOPS

Wild mushroom risotto, tomato and Fava bean ragout. 18

SOUPS & SALAD

CORN CHOWDER

Fresh corn, applewood smoked bacon. 10

FRENCH ONION SOUP GRANTINEE

Gruyère cheese, herb crouton. 10



BUNGALOW SALAD

Greens, hearts of palm, olives, feta, red onion, bay shrimp, tarragon vinaigrette. 11

CAPRESE SALAD

Tomato, mozzarella, basil. Lemon olive oil balsamic reduction. 12

HEARTS OF ROMAINE

Bleu cheese, bacon, shaved red onion, candied walnuts. 12

CAESAR SALAD

Chilled hearts of romaine wedge, crostini, and shaved Manchego. 12 Add chicken 5

PEAR SALAD

Greens, feta, candied walnuts, cranberries, bleu cheese vinaigrette. 12

GRILLED SALMON SALAD

Mixed greens, kalamata olives, feta, tomatoes, balsamic vinaigrette. 28

ROASTED BEET CARPACCIO

Arugula, goat cheese, candied walnuts, citrus vinaigrette. 12

JIM STEAK & GREENS

Eight ounces of sliced prime filet mignon, served with Bungalow or Caesar salad. 27

SIDES

TRUFFLE MAC & CHEESE
8

CREAMED OR SAUTEED SPINACH
8

MARK'S FRIED ONION STRINGS
8

WILD MUSHROOMS
9

ASPARAGUS W/ GRUYÈRE SAUCE
9

CREAMED CORN
8

BUNGALOW FRIES
8

ROASTED ROOT VEGETABLES
8

BROCCOLINI
8

MASHED POTATOES
6

BAKED POTATO
8

We have the right to refuse service to anyone • No more than two forms of payment per table
20% Gratuity will be added to 8 (+) parties