

APPETIZERS

SWEET CHILI CALAMARI

Tender calamari fried golden brown, sweet chili sauce, bean sprouts, daikon sprouts, peanuts, carrots, Japanese dressing 23

GRILLED ARTICHOKE

Quarters of grilled artichoke, garlic, olive oil marinade, ginger aioli 23

STEAK TARTARE

Minced tenderloin, diced shallots, chopped capers, truffle aioli, soft poached egg, potato chips 32

AHI POKE

Yellowfin tuna, ginger soy glaze, avocado, shallots, sesame seeds, wonton strips 29

BUNGALOW PRAWNS

Spicy cocktail sauce 31

SHORT RIB RAVIOLI

Slow braised short rib ravioli, Gruyère cream mushroom sauce, caramelized onions 23

BUTTERNUT SQUASH RAVIOLI

Sage brown butter, shaved Manchego, pistachios 23

OYSTERS ON THE HALF SHELL

*Seasonal oysters, mignonette, cocktail sauce, Tabasco
1/2 dozen 32 · Full dozen 44*

SHRIMP CAKES

Bell peppers, bread crumbs, shallots, lemon aioli 22

CHILLED SEAFOOD TOWER

*Butter poached lobster, prawns, oysters, ahi poke, cocktail sauce, mignonette, Tabasco
For 2 guests 65 For 4 guests 120*

STARTER SOUPS & SALADS

CORN CHOWDER

Fresh corn, Applewood smoked bacon 17

FRENCH ONION SOUP GRATINÉE

Gruyère cheese, crostini 17

THE CHOPPED WEDGE

Bleu cheese crumbles, bacon, candied walnuts, tomato, house-made bleu cheese dressing 17

BURRATA CAPRESE SALAD

Fresh tomato, burrata, basil, lemon olive oil balsamic reduction 18

BUNGALOW SALAD

Mixed greens, heart of palm, olives, feta, red onion, tomatoes, bay shrimp, tarragon vinaigrette 17

CLASSIC CAESAR SALAD

Chopped hearts of romaine, crostini, tomato, shaved Manchego 17

Add chicken 16 · Add prawns 22 · Add salmon 22

WARM GOAT CHEESE SALAD

Fresh baby spinach & roasted peppers, garlic chips with warm panko-cruste goat cheese, balsamic vinaigrette 19

SANDWICHES & ENTREE SALADS

JIM STEAK & GREENS

*Six ounces of sliced filet mignon
Served with Bungalow or Caesar salad 51*

FILET MIGNON STEAK SALAD

Six ounces of sliced filet mignon, arugula, mixed greens, red bell peppers, bleu cheese crumbles, onion strings, bleu cheese vinaigrette 52

LIME-MARINATED CHICKEN SALAD

Lime-marinated grilled chicken, mixed greens, avocado, chopped grilled vegetables, tarragon vinaigrette 33

BEEF DIP SANDWICH

Sliced thin, au jus, Swiss cheese, caramelized onions, on a French roll, creamy horseradish, French fries 31

STEAK SANDWICH

Five ounces of sliced filet mignon, onion strings, French baguette, French fries 43

PAN SEARED SALMON SALAD

Six ounce pan-seared salmon, mixed greens, roasted red peppers, candied walnuts, grapefruit, goat cheese, orange marmalade, apple cider vinaigrette 39

BUNGALOW COBB SALAD

Diced chicken, bacon, hard-boiled egg, avocado, tomato, scallions, bleu cheese crumbles, red wine vinaigrette 29

SEARED AHI SALAD

Seared rare, mixed greens, sweet peppers, Portobello mushrooms, toasted sesame seeds, wasabi-ginger vinaigrette 41

FILET MIGNON BURGER

Ground filet mignon, cheddar cheese, lettuce, tomatoes, pickles, caramelized onions, 1000 island dressing, French fries 29

COOKING CHART

VERY RARE

Very red, cool center

MEDIUM

Pink, warm center

RARE

Red, cool center

MEDIUM WELL

Pale pink

MEDIUM RARE

Red, warm center

WELL DONE

Cooked through

ON THE LAND

All steaks served with demi glace upon request.

Try adding: Melted Bleu Cheese, Mushrooms, Onion Strings, Béarnaise or Peppercorn Sauce 5

Make any steak Oscar-style 22 | Add Grilled Prawns (3) 22

FILET MIGNON

*Eight ounce filet mignon, red skin
mashed potatoes, fried shallots 61*

PRIME NEW YORK STRIP

*Fourteen ounce prime New York strip,
horseradish potato gratin 66*

PRIME BONE-IN RIBEYE

*Sixteen ounce prime bone-in ribeye, red skin
mashed potatoes, fried onion strings A.Q.*

RACK OF LAMB

*Coriander & pepper crusted, red skin mashed
potatoes, Brussel sprouts, mint gastrique 65*

DOUBLE PORK CHOP

*Thick-cut grilled all natural pork chop, creamy
caramelized onion barley risotto, creamed kale,
sherry sauce 51*

PRIME RIBEYE

*Eighteen ounce prime boneless ribeye, twice baked
potato, maitre d' butter 75*

CALIFORNIA CHICKEN BREAST

*Pan-seared chicken breast, oven-roasted tomatoes,
lemon beurre blanc, avocado, red skin mashed
potatoes 41*

SLOW-BRAISED SHORT RIB

Red skin mashed potatoes, broccolini, demi glace 46

*CHATEAUBRIAND FOR TWO

Twenty ounce roasted Angus beef, lobster macaroni & cheese, bouquet garni, Bearnaise sauce 115

FROM THE SEA

MISO-MARINATED CHILEAN SEA BASS

*Soy glaze, coconut rice, stir-fried vegetables,
mushrooms, lemongrass ginger beurre blanc 56*

PAN ROASTED ALASKAN HALIBUT

Grilled peach risotto, Meyer lemon beurre blanc 49

LOBSTER SPAGHETTINI

*Five ounce Australian lobster tail, garlic butter sauce,
heirloom tomatoes, fresh basil 53*

BLACKENED KING SALMON

*Red skin mashed potatoes, avocado relish,
honey jalapeño beurre blanc 48*

PAN-SEARED DRY SCALLOPS

*Roasted tomato & goat cheese risotto, lemon
beurre blanc 57*

NORTHERN AUSTRALIAN LOBSTER TAIL

*Ten ounce, drawn butter, grilled lemon,
red skin mashed potatoes A.Q.*

ACCOMPANIMENTS

TRUFFLE MAC & CHEESE 13

FRENCH FRIES 10

ROASTED BRUSSEL SPROUTS & BACON 13

TATER TOTS 10

CREAMED OR SAUTEED SPINACH 10

GRILLED ASPARAGUS W/ GRUYERE SAUCE 13

BROCCOLINI 11

CREAMED CORN 13

FRIED ONION STRINGS 11

HORSERADISH POTATO GRATIN 13

WILD MUSHROOMS 12

BAKED POTATO 12

TWICE BAKED POTATO 14

RED SKIN MASHED POTATOES 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain allergies. Split plate charge of five dollars for all entrees. No more than two forms of payment per table.

3% processing fee will be added to credit card transactions. For guest that pay with cash, the 3% fee is waived.

We have the right to refuse service to anyone.