APPETIZERS

SWEET CHILI CALAMARI
Tender calamari fried golden brown, sweet chili sauce, bean sprouts, daikon sprouts, peanuts, carrots, Japanese dressing 24

GRILLED ARTICHOKE
Quarters of grilled artichoke, garlic, olive oil marinade, ginger aioli 24

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

CRAB CAKES
Two 3 ounce Maryland jumbo lump crab cakes, lemon aioli and charred lemon 45

CHILLED SEAFOOD TOWER
Smoked salmon, prawns, oysters, ahi poke, cocktail sauce, mignonette, Tabasco
For 2 guests 45 For 4 guests 95

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-crusted goat cheese, balsamic vinaigrette 19

SANDWICHES & ENTREE SALADS

JIM STEAK & GREENS
Six ounces of sliced filet mignon
Served with Bungalow or Caesar salad 53

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 42

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

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

*A 3% processing fee will be added to all credit card transactions, this will NOT include the use of a DEBIT CARD or CASH *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*
20% gratuity will be added to all parties of 8 or more

COOKING CHART

VERY RARE
Very red, cool center

RARE
Red, cool center

MEDIUM RARE
Red, warm center

MEDIUM
Pink, warm center

MEDIUM WELL
Pale pink

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 64

PRIME NEW YORK STRIP
Fourteen ounce prime New York strip, horseradish potato gratin 70

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, grilled asparagus, mint gastrique 66

APPLE CIDER-GLAZED PORK CHOP
Thick-cut grilled all natural pork chop, caramelized apples, sweet potato and zucchini Medley 55

PRIME RIBEYE
Eighteen ounce prime boneless ribeye, choice of potato, maitre d' butter 77

CALIFORNIA CHICKEN BREAST
Pan-seared chicken breast, oven-roasted tomatoes, lemon beurre blanc, avocado, red skin mashed potatoes 43

SLOW-BRAISED SHORT RIB
Red skin mashed potatoes, broccolini, demi glace 49

*CHATEAUBRIAND FOR TWO

Twenty ounce roasted Angus beef, lobster macaroni & cheese, bouquet garni, Bearnaise sauce 129

FROM THE SEA

MISO-MARINATED CHILEAN SEA BASS
Soy glaze, coconut rice, stir-fried vegetables, mushrooms, lemongrass ginger beurre blanc 59

PAN SEARED BARRAMUNDI
Curry cream sauce with potatoes and carrots 49

CHEF ALFONSO'S DAILY PASTA
Chef's nightly creation featuring house made sauces and fresh seafood 54

BLACKENED KING SALMON
Red skin mashed potatoes, avocado relish, honey jalapeño beurre blanc 48

PAN-SEARED DRY SCALLOPS
Roasted tomato and goat cheese risotto, lemon beurre blanc 58

NORTHERN AUSTRALIAN LOBSTER TAIL
Ten ounce, drawn butter, grilled lemon, red skin mashed potatoes A.Q.

ACCOMPANIMENTS

TRUFFLE MAC & CHEESE 13

FRENCH FRIES 10

TATER TOTS 10

CREAMED OR SAUTEED SPINACH 12

GRILLED ASPARAGUS W/ GRUYERE SAUCE 13

BROCCOLINI 11

CREAMED CORN 13

FRIED ONION STRINGS 11

HORSERADISH POTATO GRATIN 15

WILD MUSHROOMS 12

BAKED POTATO 12

MAPLE GLAZED CARROTS 12

RED SKIN MASHED POTATOES 11

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.