

# BUNGALOW

- D O W N T O W N D I N I N G -

## Appetizers -

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| Bungalow Truffle Fries                                                              | 20 |
| Fresh Truffles, Truffle Aioli, Truffle Oil, Parmesan, Chives,                       |    |
| Waygu Meatballs                                                                     | 22 |
| Jerk-Honey BBQ Sauce, Parmesan, Pea Shoots                                          |    |
| Fried Calamari and Shrimp                                                           | 22 |
| Buttermilk, Asparagus, Pickled Chilies, Honey-Garlic Aioli                          |    |
| Creamy Seafood Dip                                                                  | 24 |
| Gulf Shrimp, Crab Meat, Crawfish, Aged Cheddar & Parmesean                          |    |
| Pineapple Jerk Lemon Pepper Wings                                                   | 18 |
| Braised, Flash Fried, Jalapenos, Cilantro                                           |    |
| Dynamite Shrimp                                                                     | 21 |
| Avocado-Wasabi Mousse, Chili Corn Relish, Cilantro, Cucumber, Sweet And Spicy Aioli |    |

## Salads -

|                                                                                                                    |    |
|--------------------------------------------------------------------------------------------------------------------|----|
| Selva Salad                                                                                                        | 19 |
| Grilled Romaine, Plantain Chip, Chimichurri, Parmesan Dressing                                                     |    |
| Mediterranean Salad                                                                                                | 15 |
| Field Greens, Cucumbers, Heirloom Tomatoes, Kalamata Olives, Pure Luck Feta, Spanankopita, Balsamic Emulsification |    |
| Redfish Soup                                                                                                       | 17 |
| Roasted Corn, Black Beans, Peppers, Avocado, Cilantro, Lime                                                        |    |
| Crabmeat Corn Chowder                                                                                              | 25 |
| Bacon Lardons, Chili Oil, Pea Tendrils                                                                             |    |

## FINE CUTS SELECTIONS

|                              |     |
|------------------------------|-----|
| 8 OZ FILET MIGNON*           | 58  |
| 14 OZ PRIME NY STRIP*        | 65  |
| 16 OZ PRIME CAJUN RIBEYE*    | 75  |
| 32 OZ PRIME TOMAHAWK RIBEYE* | 185 |

|                              |     |
|------------------------------|-----|
| <i>Rosewood Wagyu -</i>      |     |
| 14 OZ WAGYU RIBEYE*          | 110 |
| 14 OZ WAGYU NY STRIP*        | 95  |
| 10 OZ WAGYU FLAT IRON STEAK* | 60  |

## STEAK TOPPINGS

*Hickory Smoked Butter (6)*  
*Garlic Herb Butter (6)*  
*Spicy Cajun Butter (6)*  
*Truffle Garlic Butter (8)*  
*Foie Gras Butter (9)*

*Gulf Shrimp (10)*  
*Shaved Black Truffle (18)*  
*Oscar Style (18)*  
*Lobster Tail (22)*  
*Seared Foie Gras (33)*

Ask your server about items that are cooked to temperature. Consuming undercooked meats or eggs may increase your risk of a food borne illness.\*

## Entrees -

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| Chilean Sea Bass                                                                               | 53 |
| Miso Glaze, Carrot-Ginger Broth, Bacon Gremolata, Baby Bok Choy, Shiitake Mushroom, Thai Chili |    |
| Whole Fried Snapper                                                                            | 52 |
| Cornmeal Crust, Pickled Chilies, Sweet Thai Chili, Remoulade Sauce                             |    |
| Pan Seared Salmon Steak*                                                                       | 56 |
| 10oz, Creole Shrimp-Crab Sauce                                                                 |    |
| Grilled Pork Chop*                                                                             | 46 |
| 14oz, Tostones, Seafood White Wine Cream Sauce                                                 |    |
| Waygu Meatball Pasta                                                                           | 37 |
| Spaghettini, Jerk-Garlic Cream Sauce, Peppers                                                  |    |
| Fried Veggie Lasagna                                                                           | 28 |
| Zucchini, Squash, Mushrooms, Ricotta Cheese                                                    |    |
| Apricot Chicken                                                                                | 34 |
| Soy Apricot Glaze, Crispy Shallots, Mint, Lime Zest                                            |    |
| Peri Peri Brick Chicken                                                                        | 38 |
| Salsa Verde, Beurre Blanc, Corn Shoots                                                         |    |
| Fried Lobster Tails                                                                            | 42 |
| Honey Butter, Charred Citrus, Mesclun Mix                                                      |    |

## Sides -

|                                   |    |
|-----------------------------------|----|
| Bruleed Cream Corn                | 15 |
| Brussel Sprouts                   | 15 |
| Mascarpone Mashed Potato          | 15 |
| Mac & Cheese                      | 15 |
| Add Lobster + \$18                |    |
| Add Black Truffle + \$21          |    |
| Sauteed Mushrooms                 | 15 |
| Grilled Summer Melange Vegetables | 15 |
| Sauteed Bok Choy                  | 15 |
| Asparagus                         | 15 |
| Grilled or Fried                  |    |

*All tabs will automatically have a 20% gratuity.*

*\*ITEMS MAY CONTAIN GLUTEN, SHELLFISH, OR RAW EGG. THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS*