



DINNER

THE BUNKER BAR

Available Friday & Saturday 5 - 8PM

APPS

- CHIPS & QUESO**.....6
House-fried tortilla chips with a side of warm poblano queso
- WARM CRAB RANGOON DIP**.....10
Creamy mix of imitation crab, cream cheese and scallions baked in mozzarella, drizzled with Thai sweet chili and served with wonton chips
- JUMBO WINGS**.....9 | 18 | 27
Six, twelve or eighteen crispy wings tossed in your choice of sauce: garlic Parmesan, lemon pepper, hot, Buffalo, mild, BBQ, teriyaki or hot honey
- PEPPERED AHI TUNA**.....16
Sesame and cracked peppercorn-seared tuna served with wasabi, soy sauce and pickled ginger

SALADS

- Proteins: chicken +6, shrimp +8, mahi +9, steak +9*
- Dressings: golden Italian, buttermilk ranch, balsamic vinaigrette, honey mustard, blue cheese, chipotle vinaigrette, mandarin vinaigrette*
- CLASSIC CAESAR**.....10
Crisp romaine lettuce tossed in a house-made Caesar dressing with Parmesan cheese and garlic croutons
- HOUSE SALAD**.....10
Crisp romaine, shredded carrots, cherry tomatoes, cucumbers, croutons and cheddar jack cheese
- TUNA POKÉ SALAD**.....16
Romaine lettuce topped with soy-marinated tuna, avocado, grilled pineapple, cucumber, watermelon radish, scallions and crispy wontons
- CARIBBEAN COBB**.....16
Romaine, purple cabbage, watermelon radish, avocado, pineapple, cherry tomato, boiled egg and blackened mahi with your choice of dressing

ENTRÉES

- CHICKEN MARSALA**.....20
Pan-seared chicken breast simmered in a rich, savory Marsala wine and mushroom sauce, served with a herb-roasted potato medley and tender garlic-sautéed spinach
- GRILLED SKIRT STEAK WITH CHIMICHURRI**.....23
Juicy, flame-grilled skirt steak topped with vibrant, house-made chimichurri sauce, served with roasted herb potatoes and your choice of seasonal vegetable, bold, rustic flavors with a fresh zesty finish
- COCONUT-CRUSTED FLOUNDER**...22
Baked flounder coated in a crispy coconut crust, topped with a classic beurre blanc sauce and served with fragrant cilantro-lime rice and your choice of seasonal vegetables
- CHASHU PORK RAMEN**.....18
Tender, slow-braised chashu pork served over spring ramen noodles in a rich, umami-packed vegetable broth, finished with a soft-boiled marinated egg, scallions and nori for a deeply satisfying, flavorful bowl with a lighter twist
Vegetarian option available
- HOUSE-FRIED RICE**.....15
Your classic fried rice, choose from chicken, pork, juicy shrimp or sweet pineapple for a personalized twist on this timeless favorite, served with three mini spring rolls
Vegetarian option available
- 16" PIZZAS**
- CLASSIC CHEESE**.....11
- CLASSIC PEPPERONI**.....12
- MEAT LOVERS**.....13
Ham, bacon and pepperoni
- CHICKEN BACON RANCH**.....14
Ranch sauce, chicken, mozzarella cheese, cheddar cheese and bacon bits

DESSERTS

- PINEAPPLE UPSIDE-DOWN CAKE**....6
Topped with a maraschino cherry, whipped cream and caramel drizzle
- BUNKER SUNDAE**.....6
Chocolate or vanilla ice cream topped with chocolate and caramel drizzle, toasted coconut, maraschino cherry and whipped cream
- BUNKER CHEESECAKE**.....8
A slice of house-made cheesecake topped with your choice of fresh fruit drizzle (berry or mango)



Vegetarian, Vegan and Gluten-Free options available upon request.

For your convenience, a 20% gratuity is included for all parties. \$2.50 Split Plate Charge.

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.