

RESTAURANT WEEK LUNCH MENU 2018

Twenty Dollars per Guest, Two Courses Included

FIRST COURSE SELECTIONS

Corn Chowder

Fresh corn, Applewood smoked bacon

Bungalow Salad

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

ENTREE SELECTIONS

Bungalow Burger

Half-pound burger, challah bun, cheddar cheese, bibb lettuce, tomato, onion, 1000 Island dressing, shoestring fries

Beef Dip Sandwich

Sliced thin, au jus, Swiss cheese, grilled onions on a French roll.
Served with creamy horseradish and shoestring fries.

Santa Fe Chicken Wrap

Blackened chicken, black beans, grilled corn, jicama, avocado, diced roasted red peppers, shredded romaine, cilantro, Southwest dressing, whole-wheat tortilla, shoestring French fries

Fish Tacos

Cabbage, queso fresco, Southwestern dressing, corn tortillas. Served with Spanish rice and beans

Grilled Mahi Mahi & Wild Rice Salad

Wild rice, almonds, edamame, carrots, scallions, sesame seed honey vinaigrette

Joanie's New Orleans Grilled Cheese

Short rib, gruyere cheese, white and yellow cheddar, creamy horseradish, arugula, shoestring fries

Bungalow Cobb Salad

Diced chicken, bacon, hard-boiled egg, avocado, tomato, scallions, bleu cheese, romaine, iceberg, house dressing

Grilled Lime Chicken Salad

Mixed greens, lime-marinated grilled chicken, chopped grilled vegetables, cherry tomatoes, citrus dressing

DESSERT

Chocolate Mousse

Dark & white chocolate tulip cup, bittersweet chocolate, housemade whipped cream

No split plates or substitutions please

