

# WHAT'S HAPPENING AT THE BUNGALOW



## NEWPORT BEACH RESTAURANT WEEK ISN'T OVER AT THE BUNGALOW!

Enjoy The Bungalow's  
Restaurant Week Menu  
through February 28th!

Dinner Menu  
Served Sunday - Tuesday

Lunch Menu  
Served Monday - Friday

### 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



### RESTAURANT WEEK DINNER MENU 2018

Forty Dollars per Guest, Three 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

##### Prime Filet Medallions

Yukon Gold mashed potatoes, fried shallots, peppercorn sauce

##### Bone-in Short Ribs

Slow braised in a cabernet veal stock, Yukon Gold mashed potatoes, braising jus

##### California Chicken Breast

Pan seared chicken breast, oven-roasted tomatoes, avocado, fingerling potatoes, pan au jus

##### Blackened King Salmon

Yukon Gold mashed potatoes, avocado relish, honey jalapeño beurre blanc

#### DESSERT

##### Chocolate Mousse

Dark & white chocolate tulip cup, bittersweet chocolate, house made whipped cream

No split plates or substitutions please



### RESTAURANT WEEK DINNER MENU 2018

Fifty Dollars per Guest, Three 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

##### Burrata Caprese Salad

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

#### ENTREE SELECTIONS

##### Rack of Lamb

Coriander and pepper crusted, Yukon Gold mashed potatoes, Brussels sprouts finished with a mint gastrique

##### Bone-in Rib Eye

Yukon Gold mashed potatoes, fried onion strings

##### Miso Marinated Sea Bass

Coconut rice, stir-fried vegetables, mushrooms, lemongrass ginger beurre blanc

##### Australian Lobster Tail

Drawn butter, grilled lemon, roasted fingerling potatoes

#### DESSERT

##### Chocolate Mousse

Dark & white chocolate tulip cup, bittersweet chocolate, house made whipped cream

No split plates or substitutions please

