



HAPPY MOTHER'S DAY! CHAMPAGNE BRUNCH

Two courses included. Start off with a basket of freshly baked assorted muffins.
*Add bottomless mimosas or bloody marys for an additional fifteen dollars per guest.

FIRST COURSE SELECTIONS

Lobster Bisque

Northern Australian lobster, sherry wine, diced chives

Heirloom Tomato Salad

Organic heirloom tomatoes, burrata cheese, balsamic glaze, basil oil, micro greens

Classic Caesar Salad

Chopped hearts of romaine, herb croutons, tomato, shaved Manchego

Bungalow Salad

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

Fresh Fruit Cup

Locally grown strawberries, blueberries and raspberries

Bungalow Prawns (Five Dollar Supplement)

Spicy Cocktail Sauce

ENTREE SELECTIONS

Classic Eggs Benedict

Poached farm fresh eggs, toasted English muffin, Canadian bacon, hollandaise sauce. Served with breakfast potatoes 30

Crème Brûlée French Toast

Fresh berries, cinnamon whipped cream, pure maple syrup. Served with Applewood smoked bacon 30

Grilled Lime Chicken Salad

Mixed greens, lime marinated grilled chicken, avocado, chopped wilted vegetables, cherry tomatoes, citrus dressing 33

Grilled King Salmon

Yukon Gold mashed potatoes, avocado relish, honey jalapeno beurre blanc 35

California Chicken Breast

Pan-seared chicken breast, oven roasted tomatoes, avocado, Yukon Gold mashed potatoes, pan au jus 34

Pasta Primavera

Linguine pasta, roasted fennel, yellow squash, celery, carrots, marinara sauce 31

Beef Dip Sandwich

Sliced thin, au jus, Swiss cheese, caramelized onions on a French roll. Served with creamy horseradish & French fries 34

Miso-Marinated Chilean Sea Bass

Soy glaze, Yukon Gold mashed potatoes, stir fried vegetables, mushrooms, lemongrass ginger beurre blanc 39

Filet Mignon

Six ounce prime filet mignon, Yukon Gold mashed potatoes, fried shallots 39

Roasted Prime Rib of Beef

6 oz prime rib of beef, Yukon Gold mashed potatoes, creamy horseradish, au jus 40

New York Strip & Eggs

Sliced 8 oz New York strip, breakfast potatoes, two farm fresh eggs any style 40

DESSERT SELECTIONS

(Five dollar supplement)

New York Cheesecake

Fresh whipped cream, raspberry coulis

Vanilla Bean Crème Brûlée

Traditional French custard, Tahitian vanilla bean, caramelized sugar, fresh raspberries

FOR OUR GUESTS UNDER 12

Scrambled Eggs

Applewood smoked bacon, breakfast potatoes

Spaghetti Pasta

Butter sauce

Crème Brûlée French Toast

Fresh berries, cinnamon whipped cream, pure maple syrup, Applewood smoked bacon

18 Per Guest Under 12