

HAPPY MOTHER'S DAY!

THREE COURSE DINNER

FIRST COURSE SELECTIONS

Corn Chowder

Fresh corn, applewood smoked bacon

Caesar Salad

Chopped hearts of romaine, herb croutons, shaved manchego

Bungalow Salad

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

Lobster Bisque Soup

Northern Australian lobster, sherry wine, diced chives

Bungalow Prawns

(Supplement five dollars) Spicy cocktail sauce

ENTRÉE SELECTIONS

Tier 1 | 60 dollars per guest

California Chicken Breast

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

Blackened King Salmon

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

Pasta Primavera

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

Tier 2 | 70 dollars per guest



Au jus, creamy horseradish, Yukon Gold mashed potatoes Prime Filet Mignon

Eight ounce prime filet mignon, Yukon Gold mashed potatoes

Prime New York Strip

Fourteen ounce prime New York strip, horseradish potato gratin

Miso Marinated Chilean Sea Bass Soy glaze, coconut rice, stir-fried vegetables, mushrooms, lemongrass ginger buerre blanc

Tier 3 | 80 dollars per guest

Prime Bone-In Rib Eye Sixteen ounce prime bone-in rib eye, Yukon Gold mashed potatoes

Northern Australian Lobster Tail

Drawn butter, grilled lemon, Yukon Gold mashed potatoes

DESSERT SELECTIONS

Berries and Ice Cream Fresh seasonal berries, vanilla bean ice cream

Pumpkin Cheesecake House made whipped cream

Vanilla Crème Brûlée Vanilla custard, fresh raspberries

Chocolate Mouse Chocolate cake, vanilla bean ice cream, chocolate sauce

