RITZY HOLIDAY MENU

TRADITIONAL HOLIDAY FARE

Served December 2-4, 9-11, 16-18, 23 & 24 11:30 to 3pm

The Bungalow restaurant family would like to thank you for joining us this holiday season to continue the tradition of the Ritzy-style lunch that locals and visitors alike enjoy year after year.

APPETIZERS

THE BUNGALOW EGG
Chive smoked salmon scrambled egg topped with caviar. Served with a shot of Grey Goose Vodka 22

COLOSSAL PRAWN COCKTAIL
Spicy cocktail sauce with fresh horseradish & Tabasco then mixed with diced celery 28

BUTTERNUT SQUASH RAVIOLI
Sage brown butter, shaved Manchego, pistachios 20

SWEET CHILI CALAMARI
Tender calamari fried golden brown, sweet chili, bean sprouts, daikon sprouts, peanuts, carrots, Japanese dressing 20

GRILLED ARTICHOKE
Quarters of grilled artichoke, garlic olive oil marinade, ginger aioli 19

SOUPS & SALADS

CORN CHOWDER
Fresh corn, Applewood smoked bacon 16

MEATBALL SOUP
Pork & beef meatballs, beef stock, sautéed spinach, penne pasta 16

HOLIDAY SALAD
Cut romaine, Belgian endive, chives, watercress, Canadian coral bay shrimp, hard-boiled egg, tomato, ciabatta croutons, tossed in an olive oil, tarragon apple cider vinaigrette & a touch of Dijon mustard 23

DUNGENESS CRAB & BAY SHRIMP LOUIE
Julienned iceberg lettuce, sliced egg, asparagus spears, roasted red pepper, 1000 island dressing 36

LIME-MARINATED CHICKEN SALAD
Mixed greens, lime marinated grilled chicken, avocado, chopped grilled vegetables, tarragon vinaigrette 23

BUNGALOW COBB SALAD
Diced chicken, bacon, hard-boiled egg, avocado, tomato, scallions, bleu cheese, red wine vinaigrette 23

SEARED AHI SALAD
Seared rare, field greens, sweet peppers, Portobello mushrooms, toasted sesame seeds, wasabi-ginger vinaigrette 32

SANDWICHES

STEAK SANDWICH
Six ounce sliced filet mignon, onion strings, French baguette, French fries 38

BEEF DIP SANDWICH
Sliced thin, au jus, Swiss cheese, caramelized onions on a French roll. Served with creamy horseradish & French fries 27

FILET MIGNON BURGER
Ground filet mignon, cheddar cheese, lettuce, tomatoes, pickles, caramelized onions, 1000 island dressing & French fries 25

HOLIDAY FARE

TRADITIONAL ROAST GOOSE WITH LINGONBERRY SAUCE
Celery root mashed potatoes, warm gala apple compote & sweet sour red cabbage 47

DI BELLA PASTA
Penne pasta, marinara sauce, meatballs 27

PEPPERED MEDALLIONS OF FILET
Two medallions of pan-seared & pepper crusted filet mignon, topped with Diane sauce, seasonal vegetables 45

MISO-MARINATED CHILEAN SEA BASS
Soy glaze, coconut rice, stir fried vegetables, mushrooms, lemongrass ginger beurre blanc 48

BLACKENED KING SALMON
Yukon Gold mashed potatoes, avocado relish, honey jalapeño beurre blanc 33

CALIFORNIA CHICKEN BREAST
Pan-seared chicken breast, oven roasted tomatoes, avocado, Yukon Gold mashed potatoes 33

Split plate charge of five dollars for all entrées. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. We have the right to refuse service to anyone. No more than two forms of payment per table, please. 20% Gratuity will be added to parties of eight or more. A 3% processing fee will be added to all credit card transactions. For guests that choose to pay with cash, the 3% fee will be waived.