

Taste of Spring

*Fifty dollars per guest, two courses included
Available Monday through Thursday*

FIRST COURSE SELECTIONS

select one

French Onion Soup Gratinée

Gruyère cheese, crostini

Corn Chowder

Fresh corn, Applewood smoked bacon

Bungalow Salad

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

Golden Beet Salad

Spinach, shaved fennel, tomato, goat cheese,
balsamic vinaigrette

Classic Caesar Salad

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

ENTRÉE SELECTIONS

select one

Filet Mignon

8 oz. filet mignon, Yukon Gold mashed potatoes,
fried shallots

Lobster Pot Pie

Ten ounce sautéed Maine lobster, carrots, celery, potatoes,
sherry lobster cream sauce.

Miso-Marinated Chilean Sea Bass

Soy glaze, coconut rice, stir-fried vegetables, mushrooms,
lemongrass ginger beurre blanc

Bone-In Rib Eye

16 oz. prime bone-in rib eye, Yukon Gold
mashed potatoes, fried onion strings
(Thirty Dollar Supplement)

Pan-Roasted Swordfish

Butternut squash succotash, lemon aioli

Prime New York Steak

Fourteen ounce prime New York strip,
horseradish potato gratin

Australian Lobster Tail

10 oz. drawn butter, grilled lemon, Yukon Gold mashed potatoes
(Twenty Dollar Supplement)

DESSERT

\$7 Supplement

Apple Cobbler

Vanilla bean ice cream, house-made whipped cream

Vanilla Crème Brûlée

Vanilla custard, fresh raspberries

Hot Fudge Sundae

Vanilla bean ice cream, walnuts, house-made
whipped cream, hot fudge

Toll House Pie

Like a warm chocolate chip cookie in pie form,
walnuts, vanilla bean ice cream

Add a glass of wine \$10

Roederer Estate Brut | Brassfield Sauvignon Blanc | Daou Chardonnay
The Calling Pinot Noir | Harvey & Harriet Red Blend | Roth Cabernet Sauvignon