

The Bungalow

Summer Restaurant Week 6/11 - 6/17

\$50 per guest, three courses included

FIRST COURSE SELECTIONS

select one

Corn Chowder

Fresh corn, Applewood smoked bacon

Bungalow Salad

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

Classic Caesar Salad

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

ENTRÉE SELECTIONS

select one

Prime Filet Mignon

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

Bone-In Rib Eye

16 oz. prime bone-in rib eye, Yukon Gold mashed potatoes, fried onion strings

(Twenty Dollar Supplement)

California Chicken Breast

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

King & Blue Crab-Crusted Scottish Salmon

Herb-roasted red potatoes, broccolini, Meyer lemon beurre blanc

Miso-Marinated Chilean Sea Bass

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

Double Pork Chop

Thick-cut grilled all natural pork chop, creamy caramelized onion barley risotto, creamed kale, sherry sauce

Australian Lobster Tail

10 oz. drawn butter, grilled lemon, Yukon Gold mashed potatoes

(Fifteen Dollar Supplement)

DESSERT

select one

New York-Style Cheesecake

Fresh whipped cream, raspberry coulis

Vanilla Crème Brûlée

Vanilla custard, fresh raspberries

Berries & Ice Cream

Fresh seasonal berries, vanilla bean ice cream

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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.