

RITZY HOLIDAY MENU

TRADITIONAL HOLIDAY FARE

Served Monday - Friday 11:30am - 3pm Dec 1st - Dec 22nd

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 20

COLOSSAL PRAWN COCKTAIL

Spicy cocktail sauce with fresh horseradish & Tabasco then mixed with diced celery 24

BUTTERNUT SQUASH RAVIOLI

Sage brown butter, shaved Manchego, pistachios 18

SWEET CHILI CALAMARI

Tender calamari fried golden brown, sweet chili, bean sprouts, daikon sprouts, peanuts, carrots, Japanese dressing 18

GRILLED ARTICHOKE

Quarters of grilled artichoke, garlic olive oil marinade, ginger aioli 18

SOUPS & SALADS

CORN CHOWDER

Fresh corn, Applewood smoked bacon 13

MEATBALL SOUP

Pork & beef meatballs, beef stock, sautéed spinach, penne pasta 13

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 20

DUNGENESS CRAB & BAY SHRIMP LOUIE

Julienned iceberg lettuce, sliced egg, asparagus spears, roasted red pepper, 1000 island dressing 28

LIME-MARINATED CHICKEN SALAD

Mixed greens, lime marinated grilled chicken, avocado, chopped grilled vegetables, tarragon vinaigrette 20

BUNGALOW COBB SALAD

Diced chicken, bacon, hard-boiled egg, avocado, tomato, scallions, bleu cheese, red wine vinaigrette 20

SEARED AHI SALAD

Seared rare, field greens, sweet peppers, Portobello mushrooms, toasted sesame seeds, wasabi-ginger vinaigrette 28

SANDWICHES

STEAK SANDWICH

Six ounce sliced filet mignon, onion strings, French baguette, French fries 29

BEEF DIP SANDWICH

Sliced thin, au jus, Swiss cheese, caramelized onions on a French roll. Served with creamy horseradish & French fries 22

FILET MIGNON BURGER

Ground filet mignon, cheddar cheese, lettuce, tomatoes, pickles, caramelized onions, 1000 island dressing & French fries 21

HOLIDAY FARE

TRADITIONAL ROAST GOOSE WITH LINGONBERRY SAUCE

Celery root mashed potatoes, warm gala apple compote & sweet sour red cabbage 46

DI BELLA PASTA

Penne pasta, marinara sauce, meatballs 25

PEPPERED MEDALLIONS OF FILET

Two medallions of pan-seared & pepper crusted filet mignon, topped with Diane sauce, seasonal vegetables 35

MISO-MARINATED CHILEAN SEA BASS

Soy glaze, coconut rice, stir fried vegetables, mushrooms, lemongrass ginger beurre blanc 37

BLACKENED KING SALMON

Yukon Gold mashed potatoes, avocado relish, honey jalapeño beurre blanc 31

CALIFORNIA CHICKEN BREAST

Pan-seared chicken breast, oven roasted tomatoes, avocado, Yukon Gold mashed potatoes 31

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.