

# RESTAURANT WEEK LUNCH MENU 2017

Fifteen Dollars per Guest, Two Courses Included

## FIRST COURSE SELECTIONS

### Corn Chowder

Fresh corn, Applewood smoked bacon

### Bungalow Salad

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

## ENTREE SELECTIONS

### Bungalow Burger

Half-pound burger, challah bun, cheddar cheese, bibb lettuce, tomato, onion, 1000 Island dressing, shoestring fries

### Beef Dip Sandwich

Sliced thin, au jus, Swiss cheese, grilled onions on a French roll.  
Served with creamy horseradish and shoestring fries.

### Santa Fe Chicken Wrap

Blackened chicken, black beans, grilled corn, jicama, avocado, diced roasted red peppers, shredded romaine, cilantro, Southwest dressing, whole-wheat tortilla, shoestring French fries

### Fish Tacos

Cabbage, queso fresco, Southwestern dressing, corn tortillas. Served with Spanish rice and beans

### Grilled Mahi Mahi & Wild Rice Salad

Wild rice, almonds, edamame, carrots, scallions, sesame seed honey vinaigrette

### Joanie's New Orleans Grilled Cheese

Short rib, gruyere cheese, white and yellow cheddar, creamy horseradish, arugula, shoestring fries

### Bungalow Cobb Salad

Diced chicken, bacon, hard-boiled egg, avocado, tomato, scallions, bleu cheese, romaine, iceberg, house dressing

### Grilled Lime Chicken Salad

Mixed greens, lime-marinated grilled chicken, chopped grilled vegetables, cherry tomatoes, citrus dressing

## DESSERT

### Chocolate Mousse

(Five dollar supplement)

Dark & white chocolate tulip cup, bittersweet chocolate, housemade whipped cream

*No split plates or substitutions please*

