

THE BUNGALOW
LAKEHOUSE
EAT. DRINK. RELAX.

ESTABLISHED: OCTOBER 2012

OUR SIGNATURE WINGS

BUNGALOW WINGS

8 PIECE - \$12 (1 sauce)
12 PIECE - \$15 (2 sauces)
20 PIECE - \$22 (2 sauces)

celery & carrots
crafted bleu cheese dressing **Gf**
or
roasted garlic ranch **Gf**

additional dipping
or
wing sauces \$1 each

TAKE ONE OF OUR
CRAFTED WING SAUCES
HOME TODAY!

PINT 8
QUART 16

CRAFTED WING SAUCES

Spicy Ranch
Bungalow House
Thai Chili **Gf**
3 Mile Island
Honey Wild
Habanero BBQ
Old Bay Dusted **Gf**
Phoenix Dusted **Gf**
Kansas City BBQ
Sriracha-spring onion **Gf**
Black Pepper Garlic **Gf**
Caribbean Sweet Heat

APPETIZERS ~ SMALL PLATES

SOUTHWEST SPRING ROLLS 9
chicken, black beans, corn, chilies,
chipotle-ranch dipping sauce

JERK CHICKEN SPRING ROLLS 10
chipotle-mango dipping sauce

LOADED HUMMUS 11
roasted garlic hummus embellished with kalamata olives,
campari tomatoes, chick peas, snipped chives, ratatouille,
feta cheese, served with pita crisps

CHARDONNAY STEAMED MUSSELS 12
garlic, shallots, Zatarain's mustard,
double cream, toasted baguette

- QUESADILLAS -

CHEESE 9 CHICKEN 10 STEAK 12 SHRIMP 14
sofrito, Monterey jack, cheddar, cilantro sour cream,
tomatoes and green onion, house salsa and guacamole

TUNA POKE 12
sashimi grade tuna, lemongrass ponzu, sushi rice, crispy
vegetable spring rolls, wonton crisps

CHESAPEAKE CRAB DIP 14
toasted baguette and tortilla chips

SWIMMING BLUE CRAB POPPERS
blue crab goodness!!! Floridian creamy mustard,
Chesapeake two cabbage slaw

6 POPPERS 10 10 POPPERS 15

CRISPY WHITE CORN DUSTED
MINI CHICKEN TAMALES 9
salsa verde, ranchero and queso sauces sets off these
Mexican morsels of goodness!!

SPICY RHODE ISLAND CALAMARI 12
Saturday after Labor Day in Narragansett is the
Calamari festival! garlic, sweet cherry peppers and
butter are crowd favorites

TSO'S CHICKEN & CRISPY POTSTICKERS 13
dark meat chicken, light batter, spicy Asian-Valencia
orange sauce paired with lemon-grass and chicken
potstickers, basmati rice

TEXAS CHILI NACHOS
half - 9 full - 13
Terlingua chili, Monterey jack and cheddar cheese, pico
de gallo, scallions, black beans, house pickled jalapeños,
sour cream, shaved lettuce, charred tomato salsa,
guacamole ADD GRILLED CHICKEN 4

STEAMED & SPICED PINT OF SHRIMP **Gf**
classic cocktail sauce
1/2 POUND 10 1 POUND 18

hand-rolled dough & fire grilled

FOUR CHEESE GARLIC 12
fontina, mozzarella, parmesan cheese, ricotta cheese,
roasted garlic

PROSCIUTTO 4 OR GARLIC SHRIMP 6

BBQ CHICKEN 13
smoked chicken, red onions, Kansas City BBQ sauce,
cilantro, mozzarella

LITTLE ITALY 14
Italian sausage, pepperoni, mushrooms, prosciutto ham,
charred tomato-herb sauce, mozzarella,
marinated sun-dried tomatoes

MARGHERITA 13
sliced plum tomatoes, mozzarella,
fresh mozzarella cheese, fresh basil,
rustic tomato sauce

VEGETARIAN 13
roasted peppers, mozzarella,
caramelized onions, roasted garlic, tomatoes,
arugula, olives, mushrooms

ARTISAN PEPPERONI 14
Tuscan pepperoni, fontina, mozzarella, parmesan, baby
portabella mushrooms

Classic Flatbreads: Simple Pepperoni, Simple Cheese, & Buffalo Chicken are available upon request

Vegetarian Menu available upon request

Gf - Gluten Free

For Parties of 8 persons or more a 20% Gratuity will be added to the check.

WE ARE PROUD TO FEATURE A VARIETY OF BOAR'S HEAD™ MEATS AND CHEESES

SOUPS

- DAILY SOUPS:

FRENCH ONION SOUP

caramelized onions, robust stock, garlic crostini, gruyere and parmesan cheese 7

TOMATO –BASIL BISQUE CUP 5 BOWL 8

roasted and charred tomatoes enhanced with apple-wood smoked bacon, robust dark chicken stock, fresh basil and topped with shaved parmesan

LOUISIANA FILE GUMBO CUP 6 BOWL 9

Bayou favorite!!! smoked chicken, crawfish and andouille sausage , rice, nutty dark roux, served with basmati rice

SOUP & SALAD choice of any of our soups and a choice of our simply tossed salad or *Caesar salad 11

SUNDAY: LOBSTER BISQUE

CUP 6 BOWL 9

- THE BUNGALOW’S

BEST BURGERS

On a toasted brioche bun, served with hand-cut fries

*GREEK TURKEY BURGER 13

ground turkey blended with spinach, crushed red pepper flakes & red onions... Mediterranean salad, (kalamata olives, feta cheese, red onions, roasted tomatoes), Tzatziki sauce

BLACK JACK BURGER 14

blackened Angus burger, chile jack cheese, apple-wood smoked bacon, side car of habanero BBQ sauce

*APPLE-WOOD BACON CHEESE BURGER 14

Angus burger, stack of apple-wood bacon, Vermont white cheddar, Canadian cheddar, tomato, crispy leaf lettuce

*CALIFORNIA BURGER 14

Angus burger, & house pickled jalapenos, chile jack cheese, avocado

*DAYDREAM BURGER 16

Angus burger, slow cooked & wafer sliced peppered pork belly, apple wood smoked bacon, pecan wood smoked shoulder bacon, Kansas City BBQ Sauce, 3 pepper Colby jack

ELEVATE YOUR BURGER EXPERIENCE

ADD FRIED EGG 1.50

ADD AVOCADO 2

ADD CHILI 2

ADD APPLEWOOD BACON 3

ADD PECANWOOD SHOULDER BACON 3

EXCHANGE YOUR ANGUS BURGER WITH AMERICAN BISON/BUFFALO 1/2# OF 98% LEAN ADD 4

WRAP IT!!!

TRY YOUR SANDWICH IN A WRAP - SAME PRICE

CHILI STYLE TERLINGUA, TEXAS CUP 6 BOWL 8

INTERESTING FACT: Terlingua, Texas; home of the International Chili Championship where having beans in your chili would automatically disqualify you!! However, we follow those rules and go back to point of creation where beans and other toppings were considered condiments to chili.

GRILLED CHEESE

- CLASSIC GRILLED CHEESE 10

gruyere, cheddar cheese, fontina and Monterey jack, tomato and apple wood smoked bacon, sliced crimson tomato, toasted country white bread

THE RAGIN’ CAJUN GRILLED CHEESE 13

gruyere cheese blend, pepper jack cheese, grilled andouille sausage, blackened chicken, sofrito, griddled sourdough, habanero garlic ranch

- PRIME RIB GRILLED CHEESE 17

wafer sliced roasted prime rib, cheddar cheese, roasted garlic-mayo, sautéed onions, griddled sour dough

ADD TOMATO SOUP DIP 3

SANDWICHES

§ served with hand-cut fries substitutions welcome

- CARIBBEAN PULLED CHICKEN 12

pulled Caribbean jerk chicken, sweet onions, brie cheese, pecan-wood smoked bacon, spicy mango slaw, toasted brioche

BRENTWOOD CHICKEN 12

grilled or crispy marinated chicken breast, sautéed baby portabella mushrooms, pecan-wood smoked shoulder bacon, provolone cheese, pickled red onions

BBQ PULLED PORK TORPEDO 12

slow and low cooked BBQ’d pulled pork, hand tossed with either Habanero BBQ sauce or Kansas City BBQ sauce, Champagne cole slaw, torpedo roll

- OUR ORIGINAL STEAK N’ CHEESE 13

caramelized onions & mushrooms, lettuce, tomato, mayo, crispy onions, provolone, toasted hoagie roll

- BULGOGI BEEF STREET TACOS 14

seared Korean BBQ beef, creamy Sriracha mayo slaw, chopped toasted peanuts, green onion paired with crispy Bulgogi beef potstickers

- FRISCO CLUB 14

griddled sour dough, stack of apple-wood smoked bacon, roasted turkey, Bourbon Ridge ham, cheddar cheese, avocado, sliced tomato, bibb lettuce, roasted garlic-chive mayo

- PASTRAMI REUBEN 15

sliced Boar’s Head pastrami, Swiss cheese, sauerkraut, dijonnaise, marbled rye

- CHESAPEAKE CRAB CAKE SANDWICH 17

lump crabmeat, toasted brioche bun, leaf lettuce, spicy tomato chutney, Champagne coleslaw, peppadew remoulade

*May contain raw or undercooked ingredients. 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.

SALADS

SIMPLY TOSSED 6 / 9

artisan lettuce, pretzel croutons, cucumber, carrots, tomatoes, Champagne vinaigrette

* CAESAR SALAD 7 / 10 **Gf**

chopped romaine hearts, garlic and balsamic beet crisps, shaved parmesan & asiago, crafted Caesar dressing

BABY SPINACH SALAD 8 **Gf**

baby spinach, shaved Bermuda onion, avocados, Campari tomatoes, spiced pecans, chile-lemon dressing

*add: grilled salmon or bistro filet 8
grilled chicken 5

MARGARITA SHRIMP TACO SALAD 16

crispy flour tortilla bowl, lettuce, large cut pico de gallo, margarita shrimp, avocados, black beans, roasted corn, fire roasted tomato salsa, chile-citrus dressing

*ASIAN MARKET SALAD 10 / 15 **Gf**

seared sashimi grade tuna or chop-chop chicken, crispy Napa cabbage, carrots, cilantro, green onions, sweet red peppers, wasabi mayo, creamy ginger, seaweed salad, *peanuts*, seedless cucumber

BROWN DERBY COBB SALAD 10 / 15 **Gf**

grilled chicken breast, chopped market greens, apple-wood bacon, egg, avocado, tomatoes, cucumbers, bleu cheese, cheddar-jack cheese and the dressing of your choice

*HONEY GRILLED SALMON SALAD 16 **Gf**

baby spinach, shaved Bermuda onion, avocados, Campari tomatoes, spiced pecans, chile-lemon dressing

*GRILLED STEAK SALAD 16 **Gf**

Bistro filet, fire-roasted peppers, bleu cheese, mixed artisan lettuce, red onions, served with two dressings...Argentinean steak sauce “chimichurri” and balsamic vinaigrette

LAKEHOUSE CRAFTED DRESSINGS: ALL **Gf**

Champagne vinaigrette, balsamic vinaigrette
chile-lemon dressing

honey mustard, creamy ginger, garlic ranch
bleu cheese, *Caesar dressing

PINT TO GO 8 QUART TO GO 16

WRAP IT!!!

TRY YOUR SALAD IN A WRAP

SAME PRICE AS YOUR SALAD SELECTION !

DESSERTS

CARAMELIZED BANANA SPLIT 10

lace cookie bowl, chocolate truffle ice cream, raspberry-white chocolate chip, vanilla bean gelato, berry compote and candied walnuts

GHIRARDELLI BROWNIE SUNDAE 8

warmed double rich chocolate brownie, salted caramel sauce, house made fudge sauce, vanilla ice cream and sweetened whipped cream

ENTREES

CHICKEN PICCATA 18

sautéed baby spinach, fontina cheese risotto, lemon-caper butter sauce

SEAFOOD FETTUCCINE 23

shrimp, bay scallops, lobster and PEI mussels prepared with either alfredo or vodka sauce

PORK PORTERHOUSE CHOP 23

spiced, seared and roasted 14 oz. chop, white cheddar and apple wood smoked bacon grits, sautéed baby kale with artichoke, natural pan gravy

*GRILLED SIXTY-SOUTH SALMON 24

grilled fillet of Sixty South salmon, baby spinach risotto, citrus arugula with roasted tomatoes, lemon butter sauce

*CHESAPEAKE CRAB CAKES 26

lump blue crab cakes, sweet peppadew-remoulade, potato and apple-wood smoked bacon hash, spicy tomato jam

SEARED VIRGINIA SEA SCALLOPS 27 **Gf**

cast-iron seared Virginia sea scallops, Maine lobster & white corn risotto, Tuscan grilled vegetables.
lemon-chive butter sauce

*GRILLED FILET MIGNON 29

8 oz. beef tenderloin, grilled asparagus, dauphine potato puffs, citrus-arugula, cabernet reduction

ADD BLEU OR GOAT CHEESE 4

SIDES ORDERS

HAND-CUT FRIES **Gf** 4

BOARDWALK FRIES 5

SWEET POTATO FRIES 5

BASMATI RICE **Gf** 4

SEASONAL VEGETABLES **Gf** 4

MACARONI & CHEDDAR GRATIN 6

BACON & CHEDDAR GRITS 6

SOUTHERN BANANA BREAD PUDDING 9

ripe bananas, challah bread, crafted Tahitian vanilla custard, salted caramel sauce and vanilla ice cream

CRÈME BRULEE OF THE DAY 6 **Gf**

your server will inform you of today's selection

DESSERT OF THE SEASON Mkt. Price

your server will inform you of today's selections

Come join us this weekend for Brunch!

BRUNCH MENU
11:30 AM TO 3:00 PM SATURDAY
10:00 AM TO 3:00 PM SUNDAY
BLOODY MARY BAR ON SUNDAY’S!!!

PEPPERED MARY 6
Absolut Peppar vodka, V8
juice horseradish &
Worcestershire

JUICE 2.95
ORANGE, CRANBERRY,
TOMATO, GRAPE-
FRUIT, PINEAPPLE,
APPLE

BLACKBERRY BUBBLY 6
Champagne, pineapple
juice and raspberry liqueur
with fresh blackberries

CHESAPEAKE MARY 6
pepper vodka, V8 juice
horseradish & Worcestershire
with an Old Bay rim

CLASSIC MIMOSA 6
Champagne, with fresh
squeezed orange juice

ABSOLUT MIMOSA FLIGHT 12

Absolut Grapefruit & ruby red grapefruit

Absolut Mandarin & fresh squeezed OJ

Absolut Citron & pineapple juice

Absolut Lime & cranberry

SPECIALTIES

*THE LAKEHOUSE 10
TWO EGGS ANY STYLE, BREAKFAST MEAT, TOAST, HOME FRIES
WITH PANCAKES 14
WITH BISCUITS & GRAVY 14
WITH BRIOCHE FRENCH TOAST 15

MEXICALI 14 entrée or wrap
CHORIZO SCRAMBLED EGGS, TORTILLAS, PICO DE GALLO, QUESO FRESCO,
GUACAMOLE, RICE AND BLACK BEANS

BRIOCHE FRENCH TOAST 11
HAZELNUT CUSTARD SOAKED BRIOCHE, CINNAMON BROWN SUGAR
CRÈME FRAICHE, BERRY COMPOTE

OMELETS
ALL OMELETS GET A CHOICE OF TOAST & HOME FRIES

*VEGGIE 11
EGG WHITES, SAUTEED BABY SPINACH, MUSHROOMS,
TOMATOES, ONIONS, MOZZARELLA CHEESE.

*DENVER 12
HAM, SWEET BELL PEPPERS, ONIONS AND CHEDDAR CHEESE

*SANTA FE 12
CHORIZO, HOUSE PICKLED JALAPENOS, CHEDDAR &
MONTEREY JACK CHEESE, QUESO, PICO DE GALLO

PANCAKES 9
THREE BUTTERMILK PANCAKES, MAPLE SYRUP, WHIPPED BUTTER

BLUEBERRY PANCAKES 11
CHOCOLATE CHIP PANCAKES 11

*CALIFORNIA FLATBREAD 12
QUESO, CHORIZO SCRAMBLED EGGS, AVOCADO
PICO DE GALLO, CHEDDAR, MONTEREY JACK CHEESE, CILANTRO

*STEAK AND EGGS 16
GRILLED BISTRO FILET, EGGS ANY STYLE, HOME-FRIES
CHOICE OF TOAST

SOUTHERN CHICKEN & WAFFLES 14
SOUTHERN FRIED CHICKEN, TOASTED ARTISAN WAFFLES,
CHICKEN PAN GRAVY, WHITE CHEDDAR-APPLE GRITS

BENEDICTS
*CLASSIC 13
POACHED EGGS, SEARED CANADIAN BACON, BUTTER TOASTED
ENGLISH MUFFIN, CLASSIC HOLLANDAISE, HOME FRIES,
SIDE OF FRUIT

*CUBANO 15
PORK CARNITAS, BOURBON RIDGE HAM, BLACK BEAN
QUESADILLA, DIJON HOLLANDAISE, SIDE OF FRUIT

SIDES
APPLE WOOD SMOKED BACON 5
VIRGINIA HAM 5
CORNED BEEF HASH 5
PORK SAUSAGE PATTIES 5
CANADIAN BACON 5
CRUMBLed CHORIZO 5
SIDE OF SAUSAGE GRAVY 3
BISCUITS AND GRAVY 6
FRESH FRUIT 4
ADD CHEESE TO EGGS 2
1 EGG ANY STYLE 1.50
SIDE OF HOLLANDAISE 2.50

BREAD SELECTIONS 2
MULTI-GRAIN WHEAT
COUNTRY WHITE
MARBLED RYE
BISCUITS, SOURDOUGH
ENGLISH MUFFIN

KIDS EAT FREE ON
SATURDAYS
11:30 A.M. TO 3:00 P.M.
(Regular Kids Menu or Kids Brunch Menu)

PANCAKES 4
MAPLE SYRUP, WHIPPED BUTTER

*ALL AMERICAN 4
TWO EGGS ANY STYLE, MEAT CHOICE, TOAST CHOICE & HOME FRIES

FRENCH TOAST 4
MAPLE SYRUP

LAKEHOUSE BRUNCH SPECIALS

*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.

You should know that despite taking every precaution, cross-contact with **peanuts, tree nuts, soy, milk, eggs, wheat, fish, or crustacean shellfish** can occur in our food production areas.