



EAT. DRINK. RELAX.

ESTABLISHED: OCTOBER 2012

## OUR SIGNATURE WINGS

8 PIECE 13 ~ 12 PIECE 16 ~ 20 PIECE 24

*celery, carrots, choice of roasted garlic ranch or bleu cheese dressing*

### OUR SIGNATURE WING SAUCES

Bungalow Wing Sauce ~ Thai-chili ~ Habanero BBQ ~ Three Mile Island ~ Old Bay  
Kansas City BBQ ~ Honey Wild ~ Spicy Ranch ~ Buffalo Bay ~ Phoenix Dry Rub ~ Honey Old Bay

ALL OF OUR WINGS AND SAUCES ARE GLUTEN FREE! **Gf** = Gluten free

## APPETIZER ~ SHARING PLATES

### SHRIMP SPRING ROLLS 12

*served with cilantro lime mango dipping sauce*

### STEAMED & SPICED SHRIMP **Gf**

1/2 POUND 10 ~ 1 POUND 18

*served with classic cocktail sauce*

### LOADED HUMMUS 11

*roasted garlic hummus embellished  
with kalamata olives, Campari tomatoes,  
chick peas, snipped chives, ratatouille,  
feta cheese, served with pita crisps*

### ~ QUESADILLAS ~

CHEESE 9 CHICKEN 11

STEAK 13 SHRIMP 14

*sofrito, Monterey jack, cheddar, cilantro sour cream,  
tomatoes and green onion, house salsa and guacamole*

### FRIED PICKLES 9

*thinly sliced pickles, buttermilk marinated,  
spiced flour, side car of chipotle-ranch dressing*

### MUSHROOM STUFFED EMPANADA 11

*served with tangy mustard mayo*

### CHESAPEAKE CRAB DIP 14

*toasted baguette and tortilla chips*

### PAN FRIED CALAMARI 12

*sweet cherry peppers, banana peppers,  
roasted garlic butter, side of marinara*

### STEAMED P.E.I MUSSELS 12

*tomatoes, spinach and garlic in a lemon butter  
white wine sauce served with mussel bread*

### TEXAS CHILI NACHOS

HALF 9 ~ FULL 13

*Terlingua chili, our signature queso,  
pico de gallo, scallions, black beans,  
house pickled jalapeños, sour cream, shaved  
lettuce, charred tomato salsa, guacamole*

### BAVARIAN PRETZEL STICKS 8

*served with a side car of our signature  
queso and spicy mustard*

### PHILLY CHEESE SPRING ROLLS 10

*shaved prime rib cheese steak spring rolls served  
with spicy sriracha dipping sauce and queso*

## FLATBREAD PIZZA ~hand-rolled dough & fire grilled

### PEPPERONI 14

*Tuscan pepperoni, fontina, mozzarella,  
parmesan, rustic plum tomato sauce*

### SHRIMP PESTO 14

*pesto, mozzarella, ricotta,  
roasted peppers, basil garnish*

### VEGETARIAN 13

*mozzarella, caramelized onions, tomatoes, roasted  
garlic, olives, mushrooms, rustic tomato sauce*

### BUFFALO CHICKEN FLATBREAD 13

*mozzarella, Buffalo tossed chicken breast*

### MARGHERITA 13

*sliced plum tomatoes, fresh mozzarella,  
fresh basil, rustic tomato sauce*

### TUSCAN FLATBREAD 13

*mozzarella, roasted garlic, truffle  
oil, sundried tomatoes, confetti  
vegetables, arugula garnish*

### WHITE FLATBREAD 12

*mozzarella, garlic*

ADD PROSCUITTO \$4

GARLIC SHRIMP \$7

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

# SOUPS & SALADS

<b>SOUP OF THE WEEK CUP 7 ~ BOWL 9</b> <i>please ask your server for details</i>	<b>*HONEY GRILLED SALMON SALAD 16 Gf</b> <i>baby spinach, shaved Bermuda onion, avocados, Campari tomatoes, spiced pecans, chile-lemon dressing</i>
<b>LOUISIANA GUMBO CUP 7 ~ BOWL 9</b> <i>with andouille sausage, crawfish, chicken and basmati rice</i>	<b>*GRILLED ROMAINE STEAK SALAD 18</b> <i>grilled Romaine lettuce, sliced steak, blue cheese crumbles, grape tomatoes, bacon bits and ranch dressing</i>
<b>TEXAS CHILI CUP 7 ~ BOWL 9</b> <i>side cars of black beans, cheese, onions &amp; sour cream</i>	<b>LAKEHOUSE COBB SALAD 14 Gf</b> <i>grilled chicken breast, chopped market greens, bacon, egg, avocado, tomatoes, cucumbers, cheddar-jack cheese, bleu cheese and the dressing of your choice</i>
<b>FRENCH ONION SOUP GRATIN 9</b> <i>family favorite with gruyere and parmesan cheese</i>	<b>*CAESAR SALAD ENTRÉE 9</b> <i>chopped romaine hearts, shaved parmesan &amp; asiago, parmesan-garlic croutons, crafted Caesar dressing</i>
<b>HOUSE SALAD ENTRÉE 9</b> <i>artisan lettuce, pretzel croutons, cucumber, carrots, tomatoes, Champagne vinaigrette</i>	
<b>ADD GRILLED SALMON, STEAK, OR SHRIMP 7 ~</b>	<b>ADD GRILLED CHICKEN 4</b>
<b>SIDE HOUSE SALAD 6 ~</b>	<b>SIDE CAESAR SALAD 6</b>

**LAKEHOUSE CRAFT DRESSINGS: ALL Gf**  
CHAMPAGNE VINAIGRETTE, CHILE-LEMON, HONEY MUSTARD, BLUE CHEESE,  
ROASTED GARLIC RANCH, \*CAESAR DRESSING, BALSAMIC VINAIGRETTE

# THE BUNGALOW'S BEST BURGERS

ALL BUNGALOW BURGERS ARE SERVED ON A TOASTED  
BRIOCHE BUN WITH OUR SIGNATURE FRIES

<b>*BACON CHEESE BURGER 14</b> <i>Angus burger, stack of apple-wood smoked bacon, Vermont white cheddar, Canadian cheddar, sliced tomato crispy leaf lettuce</i>	<b>*SANTE FE TURKEY BURGER 13</b> <i>ground turkey blended with Southwest flavors, chile-jack cheese, corn salsa, avocado, tomato, crispy leaf lettuce</i>
<b>*CALIFORNIA BURGER 14</b> <i>Angus burger, &amp; house pickled jalapenos, chile-jack cheese, guacamole, pico de gallo, tomato, crispy leaf lettuce</i>	<b>*BLACK JACK BURGER 14</b> <i>blackened Angus burger, apple-wood smoked bacon, chile-jack cheese, side of habanero BBQ sauce, tomato, crispy leaf lettuce</i>

*Try any of our burgers with a bibb lettuce wrap for a gluten free choice!*

# SIDE ORDERS

*Substituting a side on a sandwich, burger or entrée, may be subject to an upcharge*

<b>OUR SIGNATURE FRIES 5</b>
<b>BOARDWALK FRIES 5 ~ SWEET POTATO FRIES 5</b>
<b>MACARONI &amp; CHEDDAR GRATIN 6 ~ ADD BACON 7</b>
<b>SAUTÉED BRUSSEL SPROUTS 7 ~ GRILLED VEGETABLES 7</b>
<b>LOBSTER MACARONI &amp; CHEDDAR GRATIN 10 (a la carte only)</b>
<b>LOBSTER &amp; ROASTED CORN RISOTTO 10 (a la carte only)</b>
<b>TWICE BAKED POTATO 7 (a la carte only)</b>

*\*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.*

# HAND CRAFTED SANDWICHES

ALL SANDWICHES ARE SERVED WITH OUR  
SIGNATURE FRIES UNLESS OTHERWISE NOTED

## CRISPY CHICKEN SANDWICH 12

*buttermilk battered chicken breast, pickled jalapenos,  
chile-jack cheese on brioche bun, side of honey jalapeno jam*

## BULGOGI BEEF STREET TACOS 16

*seared Korean BBQ beef, Sriracha mayo slaw, chopped  
peanuts, green onion paired with crispy pot stickers*

## PRIME RIB GRILLED CHEESE 18

*griddled sour dough, roasted & sliced prime rib,  
white cheddar cheese, horseradish-garlic mayo,  
caramelized onions, sliced mushroom*

## POW-POW SHRIMP TACOS 15

*tempura shrimp tossed in pow-pow sauce,  
lime dressed slaw, micro cilantro,  
served with black beans & rice*

## GRILLED CHICKEN SANDWICH 12

*grilled marinated chicken breast, apple-wood  
smoked bacon, avocado, chipotle ranch,  
chili-jack cheese, lettuce, tomato, on brioche bun*

## ORIGINAL STEAK N' CHEESE 13

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

## CORNED BEEF REUBEN 14

*sliced corned beef, Swiss cheese, sauerkraut,  
Russian dressing, on marbled rye*

## LAKEHOUSE CLUB 13

*croissant, roasted turkey, Bourbon Ridge ham,  
apple-wood smoked bacon, cheddar cheese,  
mayonnaise, lettuce, tomato*

## BUNGALOW ITALIANO 12

*pepperoni, salami, mortadella, ham, roasted  
red peppers, banana peppers, provolone,  
toasted roll, topped with herbed oil*

## 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 coleslaw, on a torpedo roll*

# ENTREES

## \*SEARED SEA SCALLOPS 30 **Gf**

*cast-iron seared Nantucket sea scallops, toasted almond  
risotto, grilled vegetables, pineapple rum butter sauce*

## \*GRILLED ATLANTIC SALMON 25 **Gf**

*mango glazed North Atlantic salmon,  
apple fennel salad, pickled red onions,  
creamy smashed redskin potatoes*

## CHICKEN PICCATA 18

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

## FISH & CHIPS 18

*crispy fried cod served with house made  
tarter sauce and signature fries*

## \*TOURNEDOS OF BEEF 32 **Gf**

*tournedos of beef tenderloin, garlic  
mashed potatoes, asparagus,  
roasted shallot butter sauce*

## ADD BLEU OR GOAT CHEESE 4

## VEAL SALTIMBOCCA 26

*pan fried Smithfield farms scaloppini  
of veal, prosciutto, in a sage butter  
sauce with grilled vegetables  
and cheese risotto*

## \*CHILI RUBBED FLANK STEAK 24 **Gf**

*grilled chili rubbed flank steak, fingerling  
potatoes, roasted peppers, garlic aioli*

# DESSERTS

## GHIRARDELLI BROWNIE SUNDAE 8

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

## STRAWBERRY SHORTCAKE 8

*a delicate yellow Genoise cake layered with  
local farm fresh strawberries, with a scoop  
of vanilla bean ice cream & whipped cream*

## BROWNIE VANILLA ICE CREAM 6

*chunks of home made brownie pieces blended with our vanilla ice cream*

Thank you for your continued support  
of local Independent Restaurants as well as our Staff  
*WE TRULY APPRECIATE YOU*

VEGETARIAN

LOADED HUMMUS 11

roasted garlic, kalamata olives, Campari tomatoes,  
chick peas, snipped chives, ratatouille,  
feta cheese, served with pita chips  
\* Vegan - No Cheese

No Pita, Substitute Celery & Carrots **Gf**

BABY SPINACH SALAD 11 **Gf**

baby spinach, shaved Bermuda onion, avocados,  
Campari tomatoes, spiced pecans, chili-lemon dressing  
\*Vegan - Substitute for Oil & Vinegar Dressing

LAKEHOUSE SALAD WRAP 12

artisan lettuce, pretzel croutons, cucumber, carrots,  
tomatoes, champagne vinaigrette, sundried tomato  
wrap, served with sweet potato fries

VEGETARIAN FLATBREAD 13

mozzarella, caramelized onions, tomatoes, roasted  
garlic, olives, mushrooms, rustic tomato sauce  
\*Vegan - No Cheese

MARGHERITA PASTA 13

cavatappi pasta, rustic marinara, Campari tomatoes,  
zucchini and yellow squash, fresh mozzarella,  
shaved asiago, garden basil, red wine butter crostini

CRISPY TOFU STIR FRY 12 - Vegan **Gf**

mixed array of stir fry vegetables tossed in Thai  
sauce, accompanied by golden crispy tofu

MUSHROOM STUFFED EMPANADA 11

served with tangy mustard mayo

BRUNCH MENU

SATURDAY 11:30AM TO 3PM  
SUNDAY 10:30AM TO 3PM

PEPPERED MARY 7

Absolut Peppar vodka,  
V8 juice horseradish &  
Worcestershire

BLACKBERRY BUBBLY 7

Champagne, pineapple juice  
and raspberry liqueur with  
fresh blackberries

ABSOLUT MIMOSA FLIGHT 14

Absolut Grapefruit & ruby red grapefruit  
Absolut Mandarin & orange juice  
Absolut Citron & pineapple juice  
Absolut Lime & cranberry

CHESAPEAKE MARY 7

Absolute Peppar vodka, V8 juice  
horseradish & Worcestershire  
with an Old Bay rim

JUICE 3

orange, cranberry,  
tomato, grapefruit

CLASSIC MIMOSA 7

Champagne, with  
orange juice

\*THE LAKEHOUSE 10

two eggs any style, breakfast meat, toast, home fries

PANCAKES 10

three large buttermilk pancakes, maple syrup, & whipped butter

WITH PANCAKES OR BISCIUTS & GRAVY 14

WITH BLUEBERRIES OR CHOCOLATE CHIPS 11

CHALLAH FRENCH TOAST 11

custard soaked challah, cinnamon brown sugar, berry compote

\*BREAKFAST PIZZA 12

sausage gravy, scrambled eggs, apple-wood smoked  
bacon, cheddar and Monterey jack cheese.

\*BUNGALOW CUSTOM OMELET 12

three eggs garnished with your favorite ingredients,  
accompanied with home fries and your choice of toast  
INGREDIENT OPTIONS: SELECT THREE

ham, bacon, Italian sausage, peppers, onions,  
mushrooms, spinach, cheese, tomatoes, chorizo

\*STEAK AND EGGS 16

grilled hanger steak, eggs any style,  
home-fries, choice of toast

MEXICALI 14 entrée or wrap

chorizo scrambled eggs, tortillas, pico de gallo,  
queso fresco, guacamole, rice and black beans

BENEDICTS

\*CLASSIC 13

poached eggs, seared Canadian bacon, butter toasted English  
muffin, classic hollandaise, served with fruit & home fries

SOUTHERN CHICKEN & WAFFLES 14

southern fried chicken, toasted artisan waffles,  
chicken pan gravy, white cheddar-apple bacon grits

\*CHESAPEAKE 18

Maryland style crab cakes, sauteed spinach, toasted English  
muffin, old bay hollandaise, served with fruit & home fries

SIDES

BISCUITS AND GRAVY 6

SIDE OF SAUSAGE GRAVY 3

SIDE OF HOLLANDAISE 2.50

1-EGG ANY STYLE 1.50

ADD CHEESE TO EGGS 2

FRESH FRUIT 4

SMOKED BACON 5

VIRGINIA HAM 5

PORK SAUSAGE PATTIES 5

CANADIAN BACON 5

BREAD SELECTIONS 2

MARBLED RYE

COUNTRY WHITE

MULTI-GRAIN WHEAT

ENGLISH MUFFIN, BISCUITS