JOIN US FOR MOTHER'S DAY
CHAMPAGNE BRUNCH
Sunday, May 13th  |  9:30am - 3pm
Regular Dinner Menu served at 4:30pm

CELEBRATE MOM!
CHAMPAGNE BRUNCH
35.00 per guest, two courses included. Start off with a basket of freshly baked assorted muffins. Add bottomless mimosas or bloody marys for an additional 10.00 per Guest.

FIRST COURSE SELECTIONS
Lobster Bisque
Northern Australian lobster, sherry wine, scliced chives

Heirloom Tomato Salad
Organic heirloom tomatoes, burrata cheese, balsamic glaze, basil oil, micro greens

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

Fresh Fruit Cup
Locally grown strawberries, blueberries and raspberries

ENTREE SELECTIONS
Classic Eggs Benedict
Poached farm fresh eggs, toasted english muffin, Canadian bacon, hollandaise sauce. Served with breakfast potatoes

Grilled Lime Chicken Salad
Mixed greens, lime marinated grilled chicken, avocado, chopped grilled vegetables, cherry tomatoes, citrus dressing

Grilled King Salmon
Honey aloapeho buerre blanc sauce, sauteed asparagus with beurrenoise sauce

California Chicken Breast
Pan-seared chicken breast, pan roasted tomatoes, avocado, Yukon Gold mashed potatoes, pan au jus

Grilled Vegetable “Tart”
Grilled Portobello mushroom cap on a bed of Yukon Gold mashed potatoes, topped with grilled mixed vegetables, toasted breadcrumbs, melted smoked gouda

Crème Brûlée French Toast
Fresh berries, cinnamon whipped cream, pure maple syrup. Served with Applewood smoked bacon.

Roasted Prime Rib of Beef (five dollar supplement)
6 oz prime rib of beef, Yukon Gold mashed potatoes, creamy horseradish, au jus

New York Strip & Eggs (five dollar supplement)
Sliced 8 oz New York strip, breakfast potatoes, two farm fresh eggs any style

DESSERT SELECTIONS
(Flourless Chocolate Soufflé Cake
Semi-sweet chocolate, vanilla bean ice cream, strawberry raspberry coulis

Vanilla Bean Crème Brûlée
Traditional French custard, Sahirion vanilla bean, caramelized sugar, fresh raspberries

Scrambled Eggs
Applewood smoked bacon, breakfast potatoes

Crème Brûlée Fresh Toast
Fresh berries, cinnamon whipped cream, pure maple syrup, Applewood smoked bacon

FOR OUR GUESTS UNDER 11

Spaghetti Fasta
R washer sauce

15.00 PER YOUNG GUEST!

THE BUNGALOW
PRIME STEAKS ● FRESH FISH ● MARTINIS

2441 East Coast Hwy.  |  Corona Del Mar  |  (949) 673-6585

www.TheBungalowRestaurant.com