RITZY LUNCH

Traditional Holiday Fare
Served Monday - Friday 11:30am - 4pm

This Holiday Season, The Bungalow Restaurant Family is continuing the tradition of the Ritzy-style Lunch that locals and visitors alike enjoy year after year!

RESERVE YOUR TABLE NOW
949-673-6585
TheBungalowRestaurant.com
2441 East Coast Hwy | Corona del Mar, CA.

THE RITZY HOLIDAY LUNCH MENU

APPETIZERS

CHILLED SEAFOOD PLATTER
Jumbo prawns, Alaskan king crab legs, Maine lobster tails, spicy cocktail sauce, remoulade 90 large / 60 small

THE BUNGALOW EGG
Chive smoked salmon scrambled egg topped with caviar. Served with a shot of Grey Goose vodka 17

COLOSSAL PRAWN COCKTAIL
Cocktail sauce spiced with fresh horseradish and Tabasco then mixed with diced celery 23

JUMBO LUMP CRAB CAKE
Pan-sautéed served on a bed of dijonnaise sauce 21

AHI POKE
Yellowfin tuna, ginger soy glaze, avocado and wonton chips 21

LAMB LOLLIPOPS
Yukon gold mashed potatoes, tomato confit, balsamic reduction 21

STEAK TARTARE
Minced tenderloin, diced shallots, chopped capers, truffle aioli, soft poached egg, gaufrette potatoes 23

OYSTERS ON THE HALF SHELL
Fat Babies (Long Island), mignonette, cocktail sauce, Tabasco sauce
1/2 Dozen 21 Full Dozen 35

SOUP & SALAD

CHEF SOUP OF THE DAY
Please ask your server for today’s selection 11

THE HOLIDAY SALAD
Cut romaine, Belgian endive, chives, watercress, Canadian crab, hard-boiled egg, ripe tomato and croutons tossed with olive oil, tarragon apple cider vinegar & a touch of dijon mustard 16

DUNGENESS CRAB & BAY SHRIMP LOUIE
Julienne iceberg lettuce, sliced egg, asparagus spears, roasted red pepper with thousand island dressing 24

WARM GOAT CHEESE SALAD
Fresh baby spinach and roasted red peppers, garlic chips with warm panko crusted goat cheese, balsamic vinaigrette 16

TRADITIONAL HOLIDAY FAKE

TRADITIONAL ROAST GOOSE WITH LINGONBERRY SAUCE
Celery root mashed potatoes, warm gala apple compote and sweet sour red cabbage 36

BONE-IN SHORT RIBS
Slow braised in a cabernet veal stock, Yukon Gold potatoes, braising jus 30

DI BELLA PASTA
Rigatoni or spaghetti with marinara or arrabbiata sauce and meatballs 19

PEPPERED MEDALLIONS OF FILET
Two medallions of pan-seared, pepper-crusted filet topped with Diane sauce and seasonal vegetables 25

SEAFOOD MIXED GRILL
Broiled skewer of shrimp, scallops, swordfish and halibut served with remoulade and a crab cake 25

BLACKENED KING SALMON
Yukon gold mashed potatoes, avocado relish, honey jalapeno beurre blanc 25

CALIFORNIA CHICKEN BREAST
Pan seared chicken breast, oven roasted tomatoes, avocado, fingerling potatoes, pan au jus 25

THE BUNGALOW EGG
Chive smoked salmon scrambled egg topped with caviar. Served with a shot of Grey Goose vodka 17