

# FROM THE CHOWDER BAR

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## **CHOWDER OF THE DAY    CUP - 4.25    BOWL - 5.25**

Hearty chowders made fresh daily - check with your server for today's offering

## **SOUP OF THE DAY    CUP - 4.25    BOWL - 5.25**

Always fresh, homemade and delicious.

## **GUINNESS STEW    CUP - 6.95    BOWL - 7.95**

Original Guinness Stew recipe with Leeks, Carrots, Onions and chunks of Beef. Simmered in a hearty Guinness flavored Beef Broth. Served with a scoop of mashed Potatoes in the center.

# SIGNATURE SALADS

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## **SMALL HOUSE OR CAESAR\* SALAD    3.99**

## **BUNGALOW COBB SALAD    9.49**

Mixed fresh, crispy Greens with grilled Chicken, shredded Cheddar Cheese, smoked Bacon pieces, Bleu Cheese crumbles, sliced Egg and fresh Avocado slices.

## **GRILLED CHICKEN CAESAR\* SALAD    9.49**

## **WITH GRILLED OR BLACKENED SHRIMP    10.49**

Crispy, Romaine Lettuce tossed with our homemade Caesar\* dressing, Parmesan Cheese & Croutons.

## **MARINATED FLANK STEAK SALAD\*    10.49**

Romaine Lettuce with a Caesar style Vinaigrette dressing. Diced Roma Tomatoes, crumbled Bleu Cheese, French fried Potatoes, and grilled marinated Flank Steak topped with Tabasco fried Onions.

## **ORIENTAL GRILLED CHICKEN SALAD    10.49**

Thinly sliced grilled, teriyaki marinated Chicken Breast tossed in an Orange-soy Vinaigrette with mixed Greens, Water Chestnuts and Mandarin Oranges. Topped with Snow Peas, crispy fried Pastry Strips and Peanut Sauce.

### **OUR HOMEMADE DRESSINGS:**

**HONEY MUSTARD, GARLIC RANCH, BLEU CHEESE, VINAIGRETTE, CAESAR\***

# ALEHOUSE ENTREES

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## **DELICIOUS BABY BACK RIBS - HOUSE RECIPE    14.99**

Over 1 full pound of our slow cooked, house smoked Baby Back Pork Ribs grilled and basted with our tangy BBO Sauce; served with homemade Coleslaw and French Fries.

## **GRILLED PORK CHOPS\* WITH WARM STEWED APPLES    13.99**

Lightly seasoned center cut Pork Chops, flame grilled and served with warm, stewed, Cinnamon coated Granny Smith Apples and our signature Yukon Mashed Potatoes.

## **GRILLED BLACK ANGUS NEW YORK STRIP STEAK\*    18.99**

Juicy, tender and grilled to perfection! With Chef's Vegetables and Yukon Mashed Potatoes.

## **SAUTÉED JUMBO LUMP CRAB CAKES    17.99**

Jumbo lump Crabmeat with finely diced Red Pepper, Scallions and Shallots. Our special seasoning blend with whole wheat Bread Crumbs. Sautéed and served with a Garlic-Horseradish Seafood Sauce and French Fries.

## **ALEHOUSE ASIAN STIR-FRY    14.99**

Jumbo Sea Scallops mixed with julienne Peppers, Vegetables, Onions and a delightful mix of Asian Spice. Served with Fried Rice.

## **MARSALA TENDERLOIN TIPS    13.99**

Filet Mignon tips sautéed with sweet Marsala Wine, Shallots, Mushrooms, Tomatoes and a splash of Merlot and Heavy Cream. Tossed with Egg Noodles and served with Garlic Bread.

## **PULLED PORK BBQ PLATTER    10.99**

Our own house recipe. Slow-smoked pulled BBO Pork piled high and served with homemade Coleslaw, French Fries and BBO sauce on the side.

## **MOM'S POT ROAST    10.99**

Just like your Mom used to make! Served with our Yukon Mashed Potatoes, Green Peas and Gravy.

## **ALEHOUSE RAGIN' CAJUN PASTA WITH CHICKEN    12.99**

## **WITH GRILLED OR BLACKENED SHRIMP    13.99**

Penne Pasta tossed in a Cajun Remoulade sauce topped with Parmesan Cheese & Scallions, served with Garlic Bread.

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\*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

## LIGHT STUFF & STARTERS

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### **BUNGALOWS' WILD WINGS 10 - 7.99 20 - 14.99**

Our own house recipe; with Carrots, Celery, Bleu Cheese or Ranch dressing.

Choose your wing sauce: Bungalow House, Teriyaki, Honey Wild, BBO or Our Famous 3 Mile Island Hot Sauce.

### **BAKED CRAB DIP 9.99**

Oven baked lump Crabmeat, tasty Cheeses and spices; served with toasted Baguette rounds.

### **SPINACH & ARTICHOKE DIP 8.99**

We blend Spinach, Artichoke Hearts, Cheese & special Spices; served with toasted Baguette rounds or Carrots and Celery.

### **HONEY-WILD GRILLED SHRIMP 10.99**

Jumbo Shrimp, marinated, grilled and basted with Bungalows' tangy honey-wild sauce; served with grilled Italian Sausage and Cucumber salad.

### **CHICKEN FINGERS 7.99**

Tender Chicken Tenders fried golden brown; with a side of our homemade Honey Mustard dressing.

### **SPICY BUFFALO FINGERS 8.99**

Chicken Fingers tossed in our wild wing sauce; served with homemade Bleu Cheese dressing, Carrots and Celery on the side.

### **FIRE GRILLED QUESADILLA 7.99**

### **WITH STEAK, CHICKEN OR GRILLED SHRIMP 9.49**

Topped with Sour Cream, diced Tomatoes and Scallions. Fresh Guacamole and homemade Salsa on the side.

### **BEER BATTERED MOZZARELLA STICKS 7.99**

Marinara sauce on the side for dipping.

### **SOUTHWRAPS 7.99**

Crispy Spring Rolls packed full of shredded Chicken, southwestern Vegetables, Cheddar Cheese and Spices; served with our delicious Avocado-Ranch dipping sauce.

## PUB SANDWICHES

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**ALL PUB SANDWICHES ARE SERVED WITH FRENCH FRIES AND A DILL PICKLE**

### **CHEESEBURGER FROM PARADISE\* 8.99**

As the song says, I like mine with Lettuce and Tomato. Ours comes with Bacon and Cheddar Cheese on top of a 1/2 pound 100% Black Angus Burger.

### **MUSHROOM-SWISS BURGER\* 8.99**

1/2 pound, Black Angus Burger topped with sautéed Mushrooms and Onions.

### **ALEHOUSE STEAK AND CHEESE 8.99**

A thinly sliced pile of Rib Eye Steak loaded with grilled Onions and Mushrooms, topped with white American Cheese, Lettuce, Tomato and Mayo.

### **CLUB BUNGALOW 8.99**

Ham, smoked Turkey, Bacon, Cheddar and Swiss, with Lettuce, Tomato and Mayonnaise on white Toast.

### **BLACKENED CHICKEN SANDWICH 8.99**

Marinated breast of Chicken, blackened and grilled; served on a whole wheat Kaiser Roll with Lettuce and Tomato. - add Cheese \$0.55

### **WHALER'S CRAB CAKE SANDWICH 9.99**

Our homemade Crab cake on a whole wheat Kaiser topped with Lettuce and Tomato. Served with a side of Garlic-Horseradish Seafood Sauce and Coleslaw.

### **PULLED PORK BBQ SANDWICH 8.99**

House-smoked pulled Pork BBQ piled high on a toasted Kaiser Roll. Served with a side of our homemade Coleslaw.

### **FRIED FISH SANDWICH 8.99**

Fresh Cod, lightly coated with seasoned Bread Crumbs, on a Sub Roll with Lettuce, Tomato and Mayonnaise. Coleslaw and Tartar Sauce on the side.

## DESSERTS

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### **SWEET POTATO CAKE 4.99**

Try it - you'll love it!

### **BIG FAT CHOCOLATE MESS 4.99**

Homemade Fudge Brownies topped with Vanilla Ice Cream and covered with Heath Bar crunchies, Hot Fudge & Caramel Sauce; finished off with Whipped Cream & a Cherry.

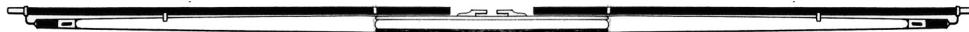
### **VANILLA ICE CREAM WITH HOT FUDGE OR CARAMEL SAUCE 3.99**

### **OLD DOMINION ROOT BEER FLOAT 4.99**

Old Dominion Root Beer and French Vanilla Ice Cream.

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

# THE ALEHOUSE BREWS



## FROM THE TAP TAVERN GLASS, AMERICAN PINT, IMPERIAL PINT

- GUINNESS STOUT** - Dublin, Ireland - One of the most popular beers worldwide. Known for its distinctive burnt flavor, as well as its thick creamy head. Food Pairing: Shellfish, Desserts
- BASS PALE ALE** - Samlesbury, England - Their distinctive red triangle was the world's first trademark. Nutty taste, with a caramel malt and mild hops flavor. Food Pairing: Meat, Fish
- NEWCASTLE BROWN ALE** - Tadcaster, North Yorkshire, England - Also known simply as "Dog" as in "I'm going to walk the dog" meaning "I'm going to the pub". Traditional in its reddish brown appearance and sweet flavor. Food Pairing: Pork, Grilled Meat
- BLUE MOON BELGIAN ALE** - Golden, Colorado - First brewed in the "Sandlot" in Denver Colorado. The first brewery ever built in a baseball stadium. A traditional Belgian white wheat. Food Pairing: Salads, Meat, Poultry, Fish
- YUENGLING LAGER** - Pottsville, Pennsylvania - The oldest operating brewery in America. A sweet, crisp and easy drinking lager. Food Pairing: Beef, Poultry
- MILLER LITE** - Milwaukee, Wisconsin - Great taste, less filling. Defined and ushered in the light beer craze in 1975. Food Pairing: Pub Food
- BUDWEISER** - St. Louis, Missouri - The King of Beers, a classic American lager, crisp and refreshing. Food Pairing: Pub Food
- ALEHOUSE BLACK AND TAN** - Carefully layered Bass Ale and Guinness Stout
- STELLA ARTOIS** - Leuven, Belgium - A "bottom-fermented" Pilsner Lager, this beer was first brewed as a Christmas Seasonal offering. It is named "Stella" after the Latin word for Star. Food Pairing: Poultry, Shellfish
- WIDMER HEFEWEIZEN** - Portland, Oregon - The world's first American style Hefeweizen. A golden, unfiltered beer, cloudy in appearance. Food Pairing: Salads, Fish
- STARR HILL AMBER** - Charlottesville, Virginia - First brewed in a Charlottesville storefront in what was once Virginia's first craft brewery. Rich honey coloring with a smooth caramel flavoring. Food Pairing: Grilled steak, Pork
- BELL'S AMBER ALE** - Galesburg, Michigan - Got its start as The Kalamazoo Brewing Company, a supply shop for home brewers. A sweet flavored ale with a hint of caramel nuts. Food Pairing: Grilled Steak, Pork
- MAGIC HAT #9** - Burlington, Vermont - Home to the Magic Hat Mardi Gras, one of New England's biggest winter time festivals. A dry, crisp, refreshing pale ale. Food Pairing: BBQ
- STONE PALE ALE** - Escondido, California - One of America's fastest growing breweries. A deep amber British style pale ale with a full robust flavor. Food Pairing: BBQ, American
- CHESAPEAKE PALE ALE** - Williamsburg, Virginia - Located in the heart of the original Virginia colony. A Virginia native pale ale with a light floral aroma. Food Pairing: Pan Asian
- DOGFISH HEAD 90 MINUTE IPA** - Milton, Delaware - Dogfish Head was Delaware's first brewpub. Pungent hoppy flavor. Food Pairing: Spicy
- SMITHWICK'S RED ALE** - Kilkenny, Ireland - Ireland's oldest operating brewery. Ruby red tone with a stable but slightly thin head. Food Pairing: Stew, Hearty Soups, Pork Chops
- TERRAPIN BROWN ALE** - Athens, Georgia - Terrapin's unofficial motto is "2 years, 2 beers 2 medals". A unique blend of a west coast IPA and a malty brown ale. Food Pairing: BBQ
- ELLIE'S BROWN ALE** - Boulder, Colorado - Blending old world craftsmanship, with innovation and creativity. Sweet and nutty brown ale. Food Pairing: Grilled Meats, BBQ
- LEFTHAND MILK STOUT** - Longmont, Colorado - This brewery got its start with a home brewers kit received as a Christmas present from the founders brother. A creamy, coffee flavored stout. Food Pairing: Shellfish, Desserts
- BLUEGRASS BOURBON STOUT** - Louisville, Kentucky - Aging this beer in Bourbon barrels for 60 days gives this stout its distinctive bourbon flavor. Food Pairing: Shellfish, Dessert
- OAK BARREL STOUT** - Dover, Delaware - Brewed by Old Dominion Brewing Co., whose original home was in Ashburn, VA. A complex, smoky American Stout. Food Pairing: BBQ,
- ANCHOR STEAM** - San Francisco, California - Derives its name from the 19th century when "steam" was a nickname for West Coast Beers brewed under primitive conditions and without ice. Clean aroma with a slight hint of bubble gum and sulfur. Food Pairing: Poultry
- SAM ADAMS LAGER** - Boston, Massachusetts - Named after Samuel Adams, American patriot and brewer. A nicely balanced American Lager. Food Pairing: Pork, Poultry
- SIERRA NEVADA PALE ALE** - Chico, California - One of the pioneers of the craft brewing industry. A flawless beer full of maltiness, orange blossom and hops. Food Pairing: Salads

## IN THE BOTTLE



MICHELOB ULTRA, WOODCHUCK CIDER, CORONA, ST. PAULI GIRL,  
AMSTEL LIGHT, HEINEKEN, HEINEKEN LIGHT,  
O'DOULS (NON ALCOHOLIC), ALEHOUSE CHOICE

# BRUNCH AT THE ALEHOUSE

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**BRUNCH IS SERVED SATURDAY AND SUNDAY  
11:00AM UNTIL 3:00PM**

**BLACKENED PRIME RIB AND EGGS\* \$9.99**

A 6 ounce cut of tender Prime Rib, blackened and grilled. Served with two Farm Fresh Eggs any style, Yukon Gold, AleHouse Brunch Potatoes and Toast with Butter and Jelly.

**ALEHOUSE OMELET'S\* \$8.99**

Three Farm Fresh Eggs stuffed with anything you want that we have. All Omelet's are served with Brunch Potatoes and Toast with Butter and Jelly.

**SOME SUGGESTIONS:**

**HAM, BACON, GREEN PEPPERS, ONIONS,  
MUSHROOMS, SPINACH, CHEDDAR CHEESE**

**ALEHOUSE BENEDICT\* \$8.99**

Two Farm Fresh Eggs over easy, with Canadian Bacon. Topped with our own special "Beernaize" Sauce and green onions and served on an English Muffin. Brunch Potatoes on the side.

**JUST A COUPLE OF EGGS\* \$7.99**

Two Farm Fresh Eggs any style, with a choice of Meat. Brunch Potatoes, Toast with Butter and Jelly served on the side.

**SUNRISE BRUNCH TOAST \$7.99**

Egg dipped Texas Toast, sautéed golden brown and served with a choice of Meat. Brunch Potatoes and warm Maple Syrup on the side.

**BLACKENED PRIME RIB SANDWICH \$8.99**

Tender Prime Rib, blackened and grilled. Topped with Cheddar Cheese on a toasted Sub Roll; served with Brunch Potatoes and a side of Horseradish-Cream Sauce.

**PUB STYLE EGG SANDWICH\* \$6.99**

One Egg, any style, topped with your choice of meat and cheese on an English Muffin. Brunch Potatoes served on the side.

## BRUNCH SIDES

<b>SIDE OF MEAT \$2.50</b>	<b>SIDE OF TOAST \$1.50</b>
Ham, Bacon, Sausage or Canadian Bacon	White, Wheat or English Muffin
<b>EXTRA BRUNCH TOAST \$2.50</b>	<b>ONE EXTRA EGG* \$1.50</b>
<b>YUKON GOLD, ALEHOUSE BRUNCH POTATOES \$1.50</b>	
<b>CHEESE CHOICES: CHEDDAR, WHITE AMERICAN, MOZZARELLA &amp; SWISS</b>	

## KID'S BRUNCH

Served with a Soft Drink or Milk (10 Years & Under Only Please)

<b>EGGS &amp; CHEESE* \$3.99</b>	<b>FRENCH TOAST STICKS \$3.99</b>
Scrambled Eggs & Cheese with toast.	Served with warm maple syrup for dipping.
<b>MACARONI &amp; CHEESE \$4.99</b>	<b>GRILLED CHEESE \$4.99</b>
Homemade Mac & Cheese topped with bread crumbs and baked.	Grilled Cheese Sandwich, with Cheddar & American Cheese, served with fries.

## LIQUID BRUNCH - \$2.50

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**ALEHOUSE BLOODY MARY  
CHAMPAGNE MIMOSA  
BRUNCH SCREWDRIVER  
MORNING GREYHOUND**

\*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