

## SIGNATURE EGG DISHES

### Country Lifestyle 17.95

3 eggs, bacon or chicken apple sausage & choice of pancakes or French toast. Substitute Red Velvet Pancakes or LB French Toast \$2.95  
Quinoa Blueberry Pancakes \$2.95

### Traditional Breakfast 17.95

3 eggs any style with toast, choice of chicken apple sausage or bacon. Served with fresh seasonal fruit or rosemary potatoes.

### Latkes & Lox GF 18.95

2 potato pancakes topped with smoked salmon, 2 poached eggs & wasabi sour cream. Served with fresh seasonal fruit.

### Santa Fe Quesadilla 17.95

Seasoned chicken breast, eggs, roasted bell peppers, caramelized onions, cheddar cheese, jalapeño jack cheese, topped with avocado. Served with side of fresh seasonal fruit, salsa & sour cream.

### Morning Burrito 17.95

Scrambled eggs, bacon, chicken apple sausage, black beans & cheddar cheese wrapped in a flour tortilla. Served with side of fresh seasonal fruit, salsa and sour cream.

### Sirloin Steak & Eggs 19.95

Served with 2 eggs and rosemary potatoes. 7 oz. top sirloin steak topped with sautéed shitake mushrooms, pico de gallo over mini toasted focaccia with blue cheese aioli and au jus on the side.

### Vegan Breakfast Burrito VEGAN 16.95

Marinated tofu & five-grain tempeh, black beans, roasted peppers, caramelized onions and vegan chipotle aioli wrapped in a flour tortilla with a side of guacamole. Served with fresh fruit or potatoes.

### Vegetarian Panini V 15.95

Eggs, goat cheese, tomatoes and spinach served on grilled focaccia. Choice of fresh seasonal fruit or rosemary potatoes.

### Sunshine's Huevos Rancheros V + GF 16.95

3 eggs served on crispy tri-color tortillas or soft tortillas, black beans, roasted peppers topped with avocado. Served with fresh seasonal fruit, salsa, and sour cream.

### Smoked Salmon Plate 16.95

Smoked salmon with onion, capers, sliced tomatoes and whipped salmon spread. Served with choice of everything or plain bagel.

### Breakfast Panini 16.95

Scrambled eggs, chicken apple sausage or bacon, tomato, avocado & sharp cheddar cheese on grilled focaccia served with seasonal fruit or rosemary potatoes.

## BUNGALOW BOWLS

### Chilaquiles V + GF 15.95

Crispy corn tortillas and grilled chicken tossed in a smoky chipotle sauce topped with avocado, feta, onions & 2 eggs. Substitute: pulled pork \$1.95 or make them vegan \$2.95

### Steel Cut Oatmeal V 11.95

Fresh blueberries, grilled mango & toasted macadamia nuts. Served w/ steamed whole milk & brown sugar on the side. add Quinoa \$2.50

### Organic Quinoa Breakfast Bowl VEGAN + GF 11.95

Organic red & white quinoa, fresh blueberries, bananas and cinnamon topped with candied walnuts. Served with steamed almond milk and 100% maple syrup on the side.

### Homemade Organic Granola V 11.95

Topped with mixed berries and served with non-fat organic vanilla yogurt on the side.

### Soyrizo Kale Bowl VEGAN 15.95

Crispy kale mixed with soyrizo, sweet potato, red/white quinoa, and tofu. Add 2 eggs \$3.50

## OMELETS & SCRAMBLES

*Served with a choice of Rosemary Breakfast Potatoes, Fresh Seasonal Fruit or House Salad.*

*Choice of toast: Whole Wheat, Sourdough, or Walnut Raisin. Substitute gluten-free bread \$2 or bagel \$2. Substitute Egg Whites \$2.50.*

### Seafood Lover's Omelet 21.95

Lobster, shrimp, fresh blue crab, roasted peppers and spinach topped with truffle hollandaise.

### Meat Sensation Omelet 20.95

Grilled tenderloin filet, chicken apple sausage, applewood smoked bacon, peppers & onions topped with hollandaise.

### Jambalaya Scramble 17.95

Scrambled eggs, chicken apple sausage, shrimp, peppers, onions, pepper and jack cheese topped with tomato sauce.

### Fajita Omelet 17.95

Seasoned chicken, roasted peppers, caramelized onions & black beans. Topped with crème fraîche & shredded tortillas.

### Tofu Scramble VEGAN 16.95

Scrambled tofu, grilled asparagus, zucchini, mushrooms, roasted red peppers, cherry tomatoes, vegan mozzarella cheese, avocado, ginger & garlic.

### Cobb Omelet 17.95

Grilled chicken, applewood smoked bacon, tomatoes, Point Reyes bleu cheese and avocado.

### Garden Omelet V 17.95

Egg white omelet with sautéed spinach, grilled zucchini, grilled asparagus and goat cheese.

### Vegetarian Scramble V 17.95

Egg whites, grilled asparagus, zucchini, mushrooms, roasted red peppers, cherry tomatoes & fresh mozzarella cheese.

## EGGS BENEDICT

*Served with choice of Fresh Seasonal Fruit, Breakfast Potatoes, or house salad. Substitute gluten-free bread \$2.*

### B.S.T. Benedict 16.95

Applewood smoked bacon, 2 poached eggs, spinach, tomato on brioche or English muffin, topped with hollandaise sauce.

### Steak Benedict 19.95

Grilled tenderloin filet, topped with spinach, grilled tomatoes, 2 poached eggs & tarragon-infused hollandaise sauce on brioche or English muffin.

### Smoked Salmon Benedict 17.95

Smoked salmon, Bermuda onions, 2 poached eggs and spinach on brioche or English muffin, topped with hollandaise sauce & capers.

### Vegetarian Benedict V 15.95

2 poached eggs, grilled tomato, grilled zucchini, avocado & spinach on brioche or English muffin, topped with basil-infused hollandaise sauce.

### Lobster Crab Cake Benedict 19.95

Plump lobster crab cakes topped with sautéed spinach, 2 poached eggs & island fruit salsa on brioche or English muffin.

## FROM THE GRIDDLE

### Chicken Waffles 17.95

Savory fried chicken & buttermilk waffle topped with fresh blackberries.

### Red & Blue Velvet Pancakes V 18.95

Topped with our cream cheese spread, garnished with candied walnuts. Half portion 12.95

### Strawberry Tequila French Toast V 17.95

Brioche bread topped with tequila-infused strawberries, and sweet tropical crème.

### Crêpes à la Anne 16.95

Homemade crêpes stuffed with strawberries, bananas and Nutella with crème anglaise.

### Quinoa Blueberry Pancakes VEGAN + GF 16.95

Organic red & white quinoa pancakes, candied walnuts and blueberries.

### LB French Toast V + GF 16.95

Stuffed with Nutella and plantains, topped with toasted hazelnuts. Half Portion \$10.95 ~ Substitute gluten-free bread \$2

### Best of Both Worlds! V 17.95

Layered buttermilk pancakes and brioche French toast. Topped with fresh seasonal berries.

### Buttermilk Waffle 13.95

Topped with strawberries & bananas

## STARTERS

### Avocado Toast 8.95

Avocado, paprika, lime juice, parsley & butter.  
Add one egg 1.75 add bacon 3.95

### Poutine 11.95 Large • 7.95 Small

Crispy Fries topped with brown gravy and fresh mozzarella.

### Grilled Fish Tacos GF 17.95

Fresh halibut with mango-papaya-cucumber salad, guacamole, wasabi sour cream & cilantro on soft corn tortillas. Served with black beans.

### Two Impossible™ Tacos VEGAN 10.95

Impossible™ “beef” with sautéed peppers, onions, avocado, pico de gallo, topped with crispy potato served on bibb lettuce.

### Lobster Mac & Cheese 14.95

Elbow pasta and lobster smothered with Gruyère Swiss cheese, cheddar, pepper jack & reggiano parmesan.  
Without lobster: 9.95

## LB SOUPS

Cup 8oz | Bowl 16oz

### Seafood Chowder 8.95 / 12.95

Crab, shrimp, grilled salmon, & sautéed vegetables.

### Bison Chili 8.95 / 14.95

Topped with pepper jack cheese.

### Daily Soup VEGAN 6.95 / 8.95

## SIGNATURE SALADS

### Lobster Cobb Salad 18.95

Bacon, avocado, Point Reyes blue cheese, tomatoes, romaine lettuce & mixed greens. Served with balsamic vinaigrette & roll.

### Salmon Spinach Salad 19.95

Grilled salmon, cranberries, spiced pecans, bacon & Point Reyes bleu cheese on a bed of fresh spinach. Served with balsamic vinaigrette & roll.

### Curry Chicken Salad 15.95

Curried chicken, grapes, toasted almonds, carrots, and cucumbers all tossed in yogurt aioli and served on a bed of spring mixed greens with a brioche roll. Half-order: 13.95

### Chinese Chicken Salad 15.95

Grilled chicken tossed with radicchio, Napa cabbage, and sesame dressing. Topped with Asian wonton strips. Half-order: 13.95

### Chicken Caesar Salad 15.95

Romaine hearts, parmesan cheese, pico de gallo and croutons tossed in Caesar dressing and topped with grilled chicken breast.

### Chopped Kale Salad VEGAN+GF 13.95

Kale, fresh mango & toasted pumpkin seeds lightly tossed in extra virgin olive oil, fresh lime juice & maple syrup. Add grilled salmon: 8.95  
Add grilled chicken 5.95  
Add vegan-mock chicken: 5.95

### Organic Quinoa Salad VEGAN+GF 15.95

Red & white quinoa with grilled zucchini, red bell pepper, asparagus & edamame over mixed greens. Garnished with fresh basil, extra virgin olive oil, fresh lime juice & maple syrup dressing. Add grilled salmon: 8.95  
Add grilled chicken: 5.95  
Add vegan-mock chicken: 5.95

### Curry Chicken Salad VEGAN 15.95

Curry marinated vegan chicken, mixed greens, carrots, crisp cucumbers, red grapes and sliced almonds tossed in a lime peppercorn dressing. Served with roll.

### Cobb Salad VEGAN 15.95

Smokey-maple bacon tempeh, vegan mock chicken, avocado, chopped tomatoes, vegan mozzarella, mixed greens, romaine lettuce & lime peppercorn dressing. Served with roll.

### Chicken Tostada VEGAN+GF 15.95

2 crispy tostada shells, vegan mock chicken, black bean puree, vegan mozzarella, shredded cabbage, Cholula, guacamole, pico de gallo.

### Asian Calamari Salad GF 15.95

Crispy calamari, plantains, cucumbers, avocados and pistachios on a bed of romaine. Served with a light sesame-orange dressing.

## CRÊPES & WRAPS

*Wrap or a Crêpe. Served with choice of French Fries, House Salad, Daily Vegan Soup or Sweet Potato Fries (for \$1.00).  
Substitute Fruit, a cup of Seafood Chowder or Bison Chili for \$2. Or Poutine for \$2.95*

### Pulled Pork 15.95

BBQ pulled pork with apple slaw & mixed greens.

### Curried Lobster & Shrimp 19.95

Spinach, jasmine rice & roasted red bell peppers in a light curry sauce.

### Southern Chicken Wrap 15.95

Grilled or crispy fried chicken, peppers, onions, shredded lettuce & tomato, tossed in our BBQ sauce.

## SANDWICHES

*Served on Whole Wheat, Sourdough, or Walnut Raisin Bread, with choice of French Fries, House Salad, Daily Vegan Soup or Sweet Potato Fries (for \$1.00).  
Substitute a cup of Seafood Chowder or Bison Chili for \$2 ~ or Poutine for \$2.95. Substitute gluten-free bread for \$2.*

### Bungalow Turkey Melt 18.95

Turkey, applewood smoked bacon, tomato, fresh basil, sharp cheddar cheese & hummus.

### Chicken Pesto Panini 16.95

Grilled chicken, pesto, tomato and fresh mozzarella cheese served on grilled focaccia.

### Honey Cilantro Lime Grilled

### Chicken Sandwich 17.95

Fresh salsa verde, roasted red peppers, jalapeño, jack cheese & avocado on grilled focaccia bread.

### Turkey Guacamole Sandwich 18.95

Oven-roasted turkey, bacon, tomato, lettuce & homemade guacamole.

### Maple Bacon Tempeh

### Club Sandwich VEGAN 16.95

Maple bacon tempeh, tomato, lettuce, avocado & Vegenaïse served on sourdough.

### Traditional Tuna Melt 15.95

Albacore tuna, sharp cheddar cheese & tomato.

## GOURMET BURGERS

*Served with choice of House Salad, French Fries, Daily Vegan Soup or Sweet Potato Fries (for \$1.00).  
Substitute a cup of Seafood Chowder or Bison Chili for \$2 ~ Poutine for \$2.95 ~ Add Bacon \$3.95 ~ Egg \$1.95 ~ Substitute gluten-free bread for \$2.*

### Grass-Fed Bison Burger 18.95

97% fat free, all-natural bison, wild arugula, tomato & pepper jack cheese.

### Stuffed Turkey Burger 15.95

Homemade turkey burger stuffed with caramelized onions, sautéed apples, brie cheese & topped with tomato & wild arugula.

### Mexican Burger 16.95

Grass-fed beef served with wild arugula, tomatoes, guacamole, pepper jack cheese, grilled jalapeños.

### Classic Bungalow Burger 16.95

Grass-fed beef burger with sharp cheddar cheese, wild arugula, tomato, red onion, dill pickle slices.

### Impossible™ Burger VEGAN 18.95

Impossible™ “beef” with jalapeno-lime slaw, avocado, and vegan chipotle aioli.

### Home Made VEGAN Burger 14.95

Wholesome grains & legume patty dressed with vegan aioli, lettuce, tomato topped with avocado on a vegan brioche bun.

## PROTEIN PLATES

*Side: Jasmine Rice, Rosemary Potatoes, French Fries, Vegetable Stir-fry, House salad, Black Beans or Sweet Potato Fries (for \$1.00).  
Substitute mashed potatoes or fried rice topped with avocado (made with egg) \$2.*

### Wonton Seabass 22.95

Sautéed seabass fillet, cilantro-parsley sauce served with sautéed veggie of spinach, asparagus, broccoli, beets & topped with crispy wonton.

### Grilled Salmon in Basil Sauce 20.95

Skinless salmon fillet with basil sauce on the side. Choice of two sides.

### 7oz Grilled Top Sirloin Steak 19.95

Served with shallot au jus. Choice of two sides.

### Basil Chicken 18.95

Half-chicken stuffed with basil in tomato & black truffle sauce. Choice of two sides.

### Green Enchiladas VEGAN+GF 15.95

Marinated five-grain tempeh, black beans, spinach, caramelized onions in corn tortillass topped with vegan mozzarella cheese, guacamole, pico de gallo & homemade tomatillo salsa.

### Stir Fry Vegetables V 16.95

Bell peppers, napa cabbage, mushrooms, broccoli, asparagus, in an Asian glaze served with fried rice topped with avocado. Choice of one side. Add tofu/chicken \$5.95 Add vegan mock chicken \$5.95

### Three Sweet Potato Tacos V 13.95

Black bean puree, sweet potato, topped with seasoned crème fraiche and lime slaw. Choice of two sides.