

Petey's Bungalow

Restaurant & Lounge

APPETIZERS

Saganaki	7.5	Chicken Liver	8
Grilled Tomato Cheese Bread.....	6	Shrimp Cocktail.....	Small 8 Large 10
Fried Zucchini	6	Calamari, sautéed or fried	9
Breaded Mushrooms	6	Oysters Rockefeller	13
Onion Rings.....	6	Baked Oysters.....	11
Assorted Vegetable Tray with garlic bread.....	8	Baked Clams	11

FRESH SALADS

Greek Salad Small 6 | Large 8
Lettuce, tomato, cucumber, green bell pepper,
onion, Kalamata olives, feta, Greek dressing.

Bungalow Bleu Small 7 | Large 9
Lettuce, tomato, onion, bleu cheese dressing.

Add Grilled Chicken or Salmon
to your Fresh Salad for 6

HOMEMADE SOUP

Soup du Jour Cup 3 | Bowl 5

We feature minestrone,
chicken noodle, rosa marina,
lemon chicken rice, clam chowder.

*Ask your server for our
soup selections of the day.*

BURGERS

Our burgers are ground in house, served on
Petey's Signature toasted garlic bread and fries.

Petey Burger, grilled plain burger patty	11.5
Petey Cheeseburger, choice of American, mozzarella, or bleu cheese	12.5
Greek Pub Burger, grilled burger patty filled with crumbled feta, topped with grilled onions	13.5

BURGER & SANDWICH ADD ONS
Grilled Onions 2 | Cup of Soup 3
Side Salad 3 | Side Bleu Cheese Salad 5.5

SANDWICHES

Prime Filet, 2-piece garlic bread, side salad, baked potato or fries.....	19
Top Sirloin Butt Sandwich, two pieces garlic bread, side salad, baked potato or fries	16

Sandwiches below include
2-piece garlic bread, side of fries.
Grilled Chicken, mozzarella, lettuce, tomato... 13
Grilled Pork Chop ... 12 | with grilled onions..14
Blackened Catfish..... 11
Grilled Tilapia 11 || Grilled Scrod..... | 11 |

No substitutions. Absolutely no split or shared dinners. Not responsible for well-done orders.
An 18% gratuity will be added to groups of six or more.

If you have any allergies or dietary restrictions, inform your server when placing your order.

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness or death, especially to elderly, young children under 4, pregnant women, and those with
other medical conditions. Thorough cooking of such animal foods reduces the risk of illness.

We kindly ask you check for personal belongings before leaving.
We are not responsible for any personal property left behind.

Menu selection and pricing subject to availability and change without notice.

MAIN ENTRÉES

Main entrées include soup, side house salad, potato (baked, French fries, or cottage fries), beverage (coffee or hot tea), dessert (ice cream or rice pudding). * *No Potato Choice*
Salad dressing choices: creamy garlic, house Italian vinaigrette, ranch, thousand island, French | Add 2.5 bleu cheese

STEAKS | CHOPS

Our steaks and chops are prepared broiled – choose Grecian Style or plain.

Filet Mignon.....	29 Extra Cut	39
New York Strip, bone in.....		30
Porterhouse.....		36
T-Bone.....		33
Top Sirloin Butt Steak.....	19 Extra Cut	22
<i>Add 5 shrimp to any steak above for 7</i>		
<i>Top with feta or bleu cheese crumbles for 2.5</i>		
Tenderloin Tips.....		16
Pepper Steak, with mushrooms, green bell pepper, onions.....		17
Chopped Sirloin Steak with bleu cheese.....		17
Two Thick Cut Pork Chops.....		19
Two Thick Cut Lamb Chops.....		27
Baby Back Ribs, full slab.....		20
<i>Top your steak or chops with grilled onions for 2</i>		

CHICKEN

Slow Pan-fried Half Chicken.....	17
Broiled Half Spring Chicken.....	17
* Grecian Chicken with Greek potatoes.....	20
* Chicken Vesuvio with Vesuvio potatoes.....	20
Chicken Strips.....	14
Chicken Livers, green bell pepper, onions.....	16
Chicken Parmesan.....	17

PASTA | VEGETABLE DISHES

* Pastitsio, Grecian style lasagna with seasoned ground meat, topped with béchamel sauce and homemade marinara.....	18
* Spanakopita, a classic Grecian inspired phyllo pie filled with baked spinach, feta, onion, fresh herbs, served with a side of Greek potatoes.....	18

MAIN ENTRÉE ADD ONS

Greek Potatoes.....	5
Grilled Onions.....	2
Mixed Vegetables and Potato Sauté.....	6
Broccoli or Spinach.....	6
Eggplant or Broccoli with Cheese.....	7

SURF N TURF

Lobster and Petite Filet Mignon.....	MP
Crab Legs and Petite Filet Mignon.....	MP

FISH

Fish prepared broiled unless otherwise noted.
Grecian Style available | Add 1 .5 for blackened

Lake Perch, pan-fried.....	23
Tilapia.....	18
Salmon.....	19
Swordfish.....	20
Halibut.....	27
Fresh Farm Raised Catfish Filet.....	18
Lake Superior Whitefish.....	18
Orange Roughy.....	19
Walleye Pike.....	20
Scrod.....	17
Imported Dover Sole, sautéed.....	MP
Grouper.....	25

SEAFOOD | SHELLFISH

King Crab Legs.....	MP
Duo Lobster Tails.....	MP
Calamari, sautéed or fried.....	19
Scallops, sautéed or deep fried.....	20
Shrimp, choice of fried, scampi, sautéed.....	21.5
Shrimp De Jonghe.....	20
Baked Oysters.....	18
Oysters Rockefeller.....	19
Frog Legs, sautéed or breaded.....	20

Menu questions? Call (708) 424-8210 Tues - Sat open at 4 pm | Sun open at 2 pm
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