

# BEACH CHALET

EST.  1997

## SNACKS + APPS

### Oysters on the Half Shell

1/2 Dozen Fresh West Coast Oysters Served on Ice with Mignonette, Cocktail, Wasabi Tobiko ~ 21

### Seafood Deviled Eggs

Smoked Trout, Salsa Verde + Fresno Chilies ~ 8

### Riptide Red Mussels

Riptide Red Ale, Andouille Sausage, Dried Tomato ~ 13.5

### Local Dungeness Crab Cakes

Charred Scallion Aioli, Sweet Pepper Cucumber Salad ~ 15

### Buttermilk Fried Calamari

Lemon, Fresno Chilies, Salt + Vinegar Aioli ~ 13

### Seafood Ceviche

Calamari, Rock Cod, Gulf Shrimp, Lime, Fresno Chilies, Avocado, Tortilla Chips ~ 13

### Sticky Pork Spare Ribs

Sweet + Spicy Rub, Peanuts, Cilantro, "Sticky Sauce" ~ 13

### Bourbon Maple Chicken Lollipops

Buttermilk Fried Confit Chicken Legs, Tomato-Bacon Jam, Bourbon Maple Glaze ~ 10

## CHALET SPECIALTIES

### VFW Beer-Battered Fish + Chips

Housemade Tartar Sauce, French Fries, Cole Slaw ~ 18

### Surf + Turf

Prime Flatiron, Roasted Crab, Béarnaise, Grilled Asparagus ~ 34

### Chalet Cioppino

Crab, Gulf Shrimp, Bay Scallops, Mussels, Clams, Salmon, Monterey Bay Calamari, Tomato Broth ~ 30  
Add Saffron Pasta + 4

### Mary's Farm Organic Roasted Half Chicken

Orzo Pasta, Housemade Italian Sausage, Braised Kale, Sherry Jus ~ 22

### Housemade Herb Gnocchi

Glazed Market Vegetables, Sweet Butter, Parmigiano Reggiano ~ 18

### Pork Schnitzel

Breaded Pork Cutlet, Herb Spaetzle, Braised Cabbage, Apricot Mostarda, Golden Ale Mustard Sauce ~ 22

### Classic Carbonara

Fettuccine Noodles, Mary's Farm Chicken, English Peas, Hobb's Bacon, Thyme, Shaved Parmesan, Lemon Zest ~ 21



## KIDS

Fried Chicken Tenders, Fries + Fruit ~ 9

Grilled Cheese Sandwich, Fries + Fruit ~ 9

Fish & Chips, Fries + Fruit ~ 10

Atlantic Salmon, Mashed Potatoes + Veggies ~ 13

Flatiron Steak, Mashed Potatoes + Veggies ~ 12

Macaroni + Cheese ~ 9

## BREAD + TAP WATER SERVED ON REQUEST

## SEA SANDWICHES + BURGERS

### Seared Ahi Sandwich

Sushi-Grade Ahi Seared Rare, Pickled Vegetables, Red Onion, Cabbage, Potato Pepper Bun, Sriracha Aioli, Chili Lime Chips ~ 18

### Bacon Crab Melt

Hobb's Bacon, Crab Salad, Celery Seed Aioli, Smoked Mozzarella, Roasted Tomato Tapenade, Green Onion, Frisée Arugula Salad ~ 18

### Beach Burger

1/2 lb Grass Fed Patty, Lettuce, Tomato, Pickled Onion, Garlic Aioli, Sesame Bun, Fries ~ 14

Add Bacon, BBQ Sauce, Sonoma Jack, Swiss, Cheddar, or Pt Reyes Blue + 1.50  
Add Sautéed Mushrooms or Avocado + 2.25

### Corned Beef Reuben

Dijon, Sauerkraut, Caramelized Onion, Special Sauce, Fries, Swiss, Pretzel Roll ~ 15

### Housemade Garden Burger

Vegetarian Patty Made from the Grains Used in Our Brewing Process, White Cheddar, Lettuce, Fries, Tomato, Tzatziki Sauce ~ 14

## FLAME GRILLED LAND + SEA

Simply Grilled + Served a la Carte

### Flatiron Steak

Caramelized Shallots, Red Wine Reduction ~ 23

### Wild Local King Salmon

Salsa Rustica, Semolina Pearls ~ 25

### Crab Stuffed Idaho Rainbow Trout

Lemon Beurre Fondue ~ 21

### Alaskan Halibut

Marinated Toy Box Tomatoes, Beurre Blanc ~ 29

### New York Steak

Red Wine Herb Butter, Glazed Cipollini ~ 32

## CHALET SIDES ~ 8

### Cider Glazed Roasted Cauliflower

### Roast Garlic Mashed Potatoes

Roasted Mushrooms: Garlic, Capers + Herbs

Baked Creamed Spinach: Bacon Mornay

Sweet Potato Fries: Buttermilk Pesto

Potato Gratin: Bacon Marmalade

Grilled Asparagus: Basil Aioli

## SHARE A PREMIUM SIDE ~ 15

### Grilled Asparagus Oscar

Lobster Mac: Four Cheeses, Conchiglie

## DESSERTS ~ 9

Baked Seasonal Fruit Crisp

New York Cheesecake

Beach Chalet Chocolate Sandcastle

Classic Crème Brûlée

Key Lime Pie in a Jar

Chalet Ale "Affogato"

Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of a food-borne illness. Beach Chalet is not responsible for lost, stolen or damaged items. There is a \$2 split plate fee. Please note, a 4% surcharge will be added to your bill to support SF employer mandates.

## SOUP + SALADS

### Pacific Chowder

Cup ~ 7 Sourdough Bowl ~ 10  
Manila Clams, Bacon, Oyster Crackers

### Tuscan Kale

Charred Cauliflower, Roasted Mushrooms, Pickled Onions, Pine Nuts, Sherry Vinaigrette ~ 13  
Add Grilled Prawns, Chicken or Salmon + 8

### Classic Caesar

Housemade Caesar Dressing, Garlic Croutons, White Anchovies, Parmesan Tuile ~ 12  
Add Grilled Prawns, Chicken or Salmon + 8

### Beach Louie Salad

Romaine Hearts, Roasted Crab, Grape Tomatoes, Hard Cooked Egg, Shaved Red Onion ~ 23

### Chalet Niçoise Salad

Seared Ahi, Sweet Gem Lettuce, Frisée, Radicchio, Roasted Red Pepper, Hearts of Palm, Egg, Niçoise Olives, Caper Vinaigrette, Grilled Bread ~ 19

## DAILY SPECIALS

~ Available Starting at 5pm ~



### MONDAY

Prime Rib Dinner

### TUESDAY

Buttermilk Fried Organic Chicken

### WEDNESDAY

Classic Shrimp Creole + Grits

### THURSDAY

Petrале Sole Meuniere

### FRIDAY + SATURDAY

Lobster Fra Diavolo

### SUNDAY

Lamb Night

Happy Hour\* Monday-Friday 3pm-6pm  
+ 9pm-Close at the Beach Lounge + Bar  
~ \*Excluding Holidays ~



## SUSTAINABLY SOURCED

Whenever possible, we seek to provide seafood in a way that respects nature.

Our meats come from a small cooperative of ranchers, hormone and antibiotic free, and are cut and/or ground daily.

## EXECUTIVE CHEF: IAN HOCKENBERGER