

LAKE CHALET

EST.  2009

SNACKS + APPS

Seafood Deviled Eggs

Smoked Trout, Salsa Verde + Fresno Chilies ~ 8

Roasted + Steamed Manila Clams

Red Bell Pepper Soffrito, Applewood Bacon, Roasted Garlic Toast ~ 14

Buttermilk Fried Calamari

Salt & Vinegar Aioli, Lemon ~ 13

Shrimp, Local Rock Cod + Calamari Ceviche

Tomato Gazpacho, Cucumber, Avocado, Micro Cilantro ~ 15

Dungeness Crab Cakes

Avocado Green Goddess, Piquillo Pepper, Upland Cress ~ 16

Fennel Crusted Pork Riblets

Honey Apple Cider Vinegar Glaze, Apple & Fennel Salad ~ 15

Spicy Chicken Wings

Spicy Glaze, Smokey Blue Cheese Dipping Sauce, Celery ~ 13

CHALET SPECIALTIES

Lady of the Lake Beer-Battered Fish + Chips

Housemade Tartar Sauce, Fries, Cole Slaw ~ 18

Grand Seafood Linguini

Saffron Pasta, Gulf Shrimp, Bay Scallops, Mussels, Clams, Salmon, Monterey Bay Calamari, Tomatoes, White Wine ~ 28

Surf + Turf

Prime Flatiron, Roasted Crab, Bearnaise, Grilled Asparagus, Smashed Yukon Golds ~ 36

Mary's Farm Organic Roasted Half Chicken

Buttermilk Mashed Potatoes, Garlic Spinach, Three Herb Pan Sauce ~ 23

Housemade Herb Gnocchi

Glazed Market Vegetables, Sweet Butter, Parmigiano Reggiano ~ 18

Grilled Fish Tacos

Grilled Soft Flour Tortillas, Shredded Cabbage, Mango Tomato Salsa, Avocado Crème Fraiche, Pickled Vegetables ~ 17

West Coast Carbonara

Fresh Fettuccine Pasta, Mary's Farm Herbed Chicken, English Peas, Applewood Bacon, Parmigiano-Reggiano Cheese, 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

Pasta with Tomato Sauce or Butter ~ 9



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 + antibiotic free, and are cut and/or ground daily.

BREAD + TAP WATER SERVED ON REQUEST

RAW BAR + SEAFOOD PLATTERS

Served chilled on ice with Mignonette and Cocktail Sauce
Each 3.5 | Half 21 | Dozen 38

Kusshi British Columbia
Kumiai Baja California
Chelsea Gem Washington
Humboldt Bay Kumamoto California
Fanny Bay British Columbia
Marin Miyagi California
Gulf Prawns Louisiana

Seafood Plateau

Crab, Oysters, Prawns, Ceviche, Deviled Eggs
Small 44 | Large 68

FLAME GRILLED LAND + SEA

Simply Grilled + Served a la Carte

Flatiron Steak

Caramelized Shallots, Red Wine Reduction ~ 23

Atlantic Salmon

Salsa Rustica, Semolina Pearls ~ 25

Crab Stuffed Idaho Rainbow Trout

Lemon Beurre Fondue ~ 21

Alaskan Halibut

English Pea Purée, Beurre Blanc ~ 29

New York Steak

Red Wine Herb Butter, Glazed Cipollini ~ 32

Daily Grill

Chef's Grill of Choice ~ Market Price

CHALET SIDES ~ 8

Potato Gratin, Bacon Marmalade, Crème Fraiche

Roasted Mushrooms, Garlic, Capers + Herbs

Baked Creamed Spinach, Mornay Sauce

Roast Garlic Mashed Potatoes

Polenta Fries, Harissa Mayo

Sweet Potato Fries, Herbsaint

Cider Glazed Roasted Cauliflower

Delta Asparagus, Shallot Vinaigrette

Corn + Sweet Pepper Ragu, Fresh English Peas

SHARE A PREMIUM SIDE ~ 15

Delta Asparagus Oscar

Lobster Mac, Four Cheeses, Conchigile

DESSERTS ~ 9

Baked Seasonal Fruit Crisp

Warm White Chocolate Bread Pudding

XOXO Dark Chocolate Cake

New York Cheesecake

MINI-DESSERTS ~ 5

Butterscotch Pudding

Duo of Crème Brûlée

Key Lime Pie in a Jar

Pear Ginger Sorbet

Gluten Free Flourless Chocolate Cake

SOUP, SALAD + SANDWICHES

New England Clam Chowder

Manila Clams, Bacon, Oyster Crackers ~ 7

Organic Mixed Greens

Happy Boy Farms Greens, Orange Segments, Asian Pears, Laura Chenel Goat Cheese, Candied Pumpkin Seeds, Sherry Vinaigrette ~ 11
Add Grilled Chicken, Salmon or Prawns ~ 8

Classic Caesar

Romaine Lettuce, Seasoned Breadcrumbs, Garlic Anchovy Dressing, Shaved Parmigiano-Reggiano ~ 12
Add Grilled Chicken, Salmon or Prawns ~ 8

Tuscan Kale

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

Crab & Shrimp Louis Salad

Greens, Lemon Vinaigrette, Citrus, Tomato, Avocado, Louis Dressing
Poached Shrimp ~ 19
Dungeness Crab ~ 23
Crab & Shrimp ~ 21

Lake Burger

Daily Ground Black Angus Chuck, Little Gem Lettuce, Tomato, Pickled Red Onion, Dill Pickle, Sesame Bun, Fries ~ 15
Add White Cheddar, Blue Cheese, Swiss Cheese, Bacon, Avocado, Grilled Onions ~ 2

House Corned Beef Reuben Sandwich

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

Blackened Chicken Breast Sandwich

Avocado, Pepper Jack, Bacon, Habanero-Pineapple Relish, Ciabatta ~ 16

DINNER SPECIALS

~ Available Starting at 4pm ~



MONDAY

Buttermilk Fried Organic Chicken

TUESDAY

Tacos + Margaritas

WEDNESDAY

Classic Shrimp Creole + Grits

THURSDAY

Petrале Sole Meuniere

FRIDAY

Lobster Fra Diavolo

SATURDAY

Slow-Roasted Prime Rib

SUNDAY

Lamb Night

Happy Hour Monday-Friday from 3pm-6pm + 9pm-Close at the Bar, Dock + Pump House Dining Room.

EXECUTIVE CHEF: MICHAEL BAKER