

LAKE CHALET

EST.  2009

SNACKS + APPS

Steamed Salt Spring Mussels

Smoked Calabrian Chilies, Pepper Rouille ~ 12

Buttermilk Fried Calamari

Salt + Vinegar Aioli, Lemon ~ 13

Seafood Deviled Eggs

House Smoked Salmon,
Salsa Verde + Fresno Chilies ~ 8

Crab Cakes

Avocado Green Goddess,
Piquillo Pepper, Upland Cress ~ 16

Baked Spinach, Artichoke + Rock Shrimp Dip

White Cheddar, Parmesan, Olive Oil Crostini ~ 15

Crispy Fried Chicken Wings

Red Chile Lime Glaze, Market Vegetables ~ 9

Baked Pacific Oysters (4)

Baby Spinach, Asiago Cheese, Breadcrumbs ~ 13

Stout-Glazed Pork Riblets

Chalet-Made Stout BBQ Sauce,
Autumn Vegetables, Cashews ~ 13

CHALET SPECIALTIES

Braised Boneless Beef Short Ribs

Creamy Polenta, Glazed Vegetables,
Gremolata ~ 24

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

Mary's Farm Organic Roasted Half Chicken

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

Spinach Ricotta Gnocchi

Glazed Market Vegetables, Sweet Butter,
Grana Padano ~ 18

Grilled Fish Tacos

Grilled Soft Flour Tortillas,
Shredded Cabbage, Mango Tomato Salsa,
Avocado Crème Fraîche, Chips ~ 18

West Coast Carbonara

Fresh Fettuccine Pasta,
Mary's Farm Herbed Chicken,
English Peas, Applewood Bacon,
Parmigiano-Reggiano Cheese,
Lemon Zest ~ 21



KIDS Ages 12 and Under

Fried Chicken Tenders, Fries + Fruit ~ 9

Grilled Cheese Sandwich, Fries + Fruit ~ 9

Fish & Chips, Fries + Fruit ~ 10

Atlantic Salmon, Mashed Potatoes + Veggies ~ 15

Flatiron Steak, Mashed Potatoes + Veggies ~ 15

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

Oysters + Prawns served chilled on ice
with Mignonette and Cocktail Sauce
Each 3.5 | Half 21 | Dozen 38

Fanny Bay British Columbia

Drake's Bay Local

Chelsea Gem Washington

Kusshi British Columbia

Evening Cove British Columbia

Gulf Prawns Louisiana

Seafood Plateau

Crab, Oysters, Prawns, Ceviche,
Deviled Eggs

Small 44 | Large 68

Ceviche

Local Rock Cod, Shrimp + Calamari,
Tiny Cilantro, Housemade Chips

15

LAND + SEA

For the Purist, + Served a la Carte

Grilled Salmon

Brown Butter ~ 26

Semolina Crusted Local Petrale Sole

Grilled Lemon ~ 25

Pan Seared Rainbow Trout

Sautéed Prawns, Almonds ~ 27

12 oz Black Angus New York Steak

Red Wine Butter ~ 32

Herb-Marinated Flatiron Steak

Shaved Fennel Piperade ~ 23

Chef's Land + Sea Special

Created Daily with Fresh Ingredients ~ MP

ADD A CHALET SIDE

Perfect for Completing Your Land + Sea Feast

Roast Root Vegetables

Lemon Gremolata ~ 8

Roast Mushrooms

Garlic, Capers ~ 8

Roast Garlic

Mashed Potatoes ~ 6

Mascarpone Polenta

Butternut Squash ~ 8

Sweet Potato Fries

Herbsaint Sauce ~ 8

Potato Gratin

Smoked Chile Cream ~ 8

Grilled Asparagus

Béarnaise Sauce ~ 8

Creamed Winter Greens

Citrus, Breadcrumbs ~ 8

Lobster Mac + Cheese

White Cheddar, Fontina Parmesan ~ 15

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

Butternut Squash Soup

Brussels Sprout + Apples cup ~ 6 | bowl ~ 9

New England Clam Chowder

Manila Clams, Bacon, Oyster Crackers ~ 7

Roasted Beet Salad

Satsuma Mandarins, Ricotta Salata,
Hazelnuts, Greens, Saba ~ 13

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

Organic Baby Kale Salad

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

Lake Chalet Louie Salad

Iceberg Lettuce, Lemon Vinaigrette, Citrus,
Tomato, Avocado, Boiled Egg, Louie Dressing
Poached Shrimp ~ 19 Dungeness Crab ~ 23
Crab + Shrimp ~ 21

Lake Burger

100% Grass-Fed Natural Beef, Butterleaf Lettuce,
Tomato, Pickled Red Onion, Dill Pickle, Fries ~ 16
Add White Cheddar, Blue Cheese, Swiss Cheese,
Bacon, Avocado, Grilled Onions + 2

Seared Ahi Sandwich

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

Blackened Chicken Breast Sandwich

Avocado, Pepper Jack, Bacon,
Habanero-Pineapple Relish, Ciabatta ~ 18

Housemade Vegetarian Mushroom Burger

Gruyere Cheese, Overnight Tomatoes,
Garlic Aioli, Fried Onions ~ 14

DINNER SPECIALS

~ Available Starting at 4pm ~



MONDAY

Buttermilk Fried Organic Chicken

TUESDAY

Tacos + Margaritas

WEDNESDAY

Classic Shrimp Creole + Grits

THURSDAY

Cioppino a` la Chef

FRIDAY

Lobster Fra Diavolo

SATURDAY

Slow-Roasted Prime Rib

SUNDAY

House-Butchered

Whole Petaluma Lamb

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

LAKE CHALET SEAFOOD BAR & GRILL