

# LAKE CHALET

EST.  2009

## SNACKS + APPS

### Seafood Deviled Eggs

Calabrian Chili Aioli,  
Shrimp, American Sturgeon ~ 7<sup>95</sup>

### Baked Pacific Oysters

Baby Spinach, Asiago Cheese,  
Bread Crumbs ~ 12<sup>95</sup>

### Fried Cauliflower

Red Pepper Rouille, Black Garlic Aioli ~ 9<sup>95</sup>

### Crab Cakes

Avocado Green Goddess,  
Piquillo Pepper, Upland Cress ~ 15<sup>95</sup>

### Baked Spinach, Artichoke + Rock Shrimp Dip

White Cheddar, Parmesan,  
Olive Oil Crostini ~ 14<sup>95</sup>

### Lobster Mac + Cheese

White Cheddar, Fontina Parmesan ~ 14<sup>95</sup>

### Spicy BBQ Pork Ribs

Spicy Bourbon BBQ Sauce + Apple Slaw ~ 14<sup>95</sup>

### Local Asparagus

Prosciutto, Burrata, Hazelnuts,  
Truffle, Sea Salt ~ 12<sup>95</sup>

### Buttermilk Fried Calamari

Salt + Vinegar Aioli, Lemon ~ 12<sup>95</sup>

### Crispy Fried Chicken Wings

Red Chile Lime Glaze, Market Vegetables,  
Mary's Free Range Organic Chicken ~ 8<sup>95</sup>

## CHALET SPECIALTIES

### Herb-Marinated Flatiron Steak

Potato, Tomato Salad, Watercress,  
Chimichurri ~ 22<sup>95</sup>

### Braised Boneless Beef Short Ribs

Basil Whipped Purée,  
Heirloom Cherry Tomatoes, Watercress ~ 25<sup>95</sup>

### 12 oz Black Angus New York Steak

Red Wine Butter ~ 31<sup>95</sup>

### Mary's Farm Organic Roasted Half Chicken

Buttermilk Mashed Potatoes,  
Garlic Spinach, Three Herb Pan Sauce ~ 22<sup>95</sup>

### Spinach Ricotta Gnocchi

Glazed Market Vegetables, Sweet Butter,  
Grana Padano ~ 17<sup>95</sup>

### West Coast Carbonara

Fresh Fettuccine Pasta,  
Mary's Farm Herbed Chicken,  
English Peas, Applewood Bacon,  
Parmigiano-Reggiano Cheese,  
Lemon Zest ~ 20<sup>95</sup>



## KIDS *Ages 12 and Under*

Fried Chicken Tenders, Fries + Fruit ~ 8<sup>95</sup>

Grilled Cheese Sandwich, Fries + Fruit ~ 8<sup>95</sup>

Fish & Chips, Fries + Fruit ~ 9<sup>95</sup>

Atlantic Salmon, Mashed Potatoes + Veggies ~ 14<sup>95</sup>

Flatiron Steak, Mashed Potatoes + Veggies ~ 14<sup>95</sup>

Pasta with Tomato Sauce or Butter ~ 8<sup>95</sup>

## 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<sup>50</sup> | Half 20<sup>95</sup> | Dozen 37<sup>95</sup>

**Fanny Bay** British Columbia

**Miyagi** Marin

**Drake's Bay** Local

**Chelsea Gem** Washington

**Kusshi** British Columbia

**Evening Cove** British Columbia

**Gulf Prawns** Louisiana

### Seafood Plateau

Crab, Oysters, Prawns, Ceviche,  
Seafood Deviled Eggs  
Small 43<sup>95</sup> | Large 67<sup>95</sup>

### Ceviche

Local Rock Cod, Shrimp + Calamari,  
Cilantro, Housemade Chips ~ 14<sup>95</sup>

## FROM THE OCEAN

*For the True Seafood Lover*

### Olive Oil Poached Halibut

Lentils, Garlic, Picholine, Boquerones,  
Lemon Nage ~ 35<sup>95</sup>

### Grilled Salmon

Fingerling Potato + Fava Bean Succotash,  
Pesto Butter ~ 25<sup>95</sup>

### Pan-Roasted Local Petrale Sole

Grilled Lemon ~ 24<sup>95</sup>

### Pan Seared Rainbow Trout

Sautéed Prawns, Almonds ~ 26<sup>95</sup>

### Grand Seafood Linguini

Saffron Pasta, Gulf Shrimp, Bay Scallops,  
Mussels, Clams, Salmon,  
Monterey Bay Calamari,  
Tomatoes, White Wine ~ 27<sup>95</sup>

### Regatta Red Beer-Battered Fish + Chips

Housemade Tartar, Fries, Cole Slaw ~ 17<sup>95</sup>

### Grilled Fish Tacos

Grilled Soft Flour Tortillas,  
Shredded Cabbage, Mango Tomato Salsa,  
Avocado Crème Fraîche, Chips ~ 17<sup>95</sup>

## CHALET SIDES

*Perfect for Completing Your Land + Sea Feast*

### Grilled Corn on the Cob

Queso Fresco, Butter, Sea Salt + Herbs ~ 7<sup>95</sup>

### Potato Gratin

Chile Cream ~ 7<sup>95</sup>

### Roasted Mushrooms

Garlic, Capers ~ 7<sup>95</sup>

### Roasted Garlic

Mashed Potatoes ~ 5<sup>95</sup>

### Sweet Potato Fries

Herbsaint Sauce ~ 7<sup>95</sup>

## DESSERTS ~ 8<sup>95</sup>

Baked Seasonal Fruit Crisp

Warm White Chocolate Bread Pudding

XOXO Dark Chocolate Cake

New York Cheesecake

## MINI-DESSERTS ~ 4<sup>95</sup>

Butterscotch Pudding

Duo of Crème Brûlée

Key Lime Pie in a Jar

Pear Ginger Sorbet

Gluten Free Flourless Chocolate Cake

## SOUP, SALAD + SANDWICHES

### Potato Leek Soup

Fingerling Potato, Ham Hock,  
Spring Peas, Herb Oil ~ 6<sup>95</sup>

### New England Clam Chowder

Manila Clams, Bacon,  
Oyster Crackers ~ 7<sup>95</sup>

### Organic Mixed Greens

Happy Boy Farms Greens,  
Orange Segments, Asian Pears,  
Laura Chenel Goat Cheese,  
Candied Pumpkin Seeds,  
Sherry Vinaigrette ~ 10<sup>95</sup>

*Add Grilled Chicken, Salmon or Prawns + 7<sup>95</sup>*

### Classic Caesar

Romaine Lettuce,  
Seasoned Bread Crumbs,  
Garlic Anchovy Dressing,  
Shaved Parmigiano-Reggiano ~ 11<sup>95</sup>

*Add Grilled Chicken, Salmon or Prawns + 7<sup>95</sup>*

### Organic Baby Kale Salad

Charred Cauliflower,  
Parmesan, Mushrooms,  
Pickled Onions, Pine Nuts,  
Sherry Vinaigrette ~ 12<sup>95</sup>

*Add Grilled Chicken, Salmon or Prawns + 7<sup>95</sup>*

### Lake Chalet Louie Salad

Iceberg Lettuce,  
Lemon Vinaigrette,  
Citrus, Tomato, Avocado,  
Boiled Egg, Louie Dressing

*Poached Shrimp ~ 18<sup>95</sup> Dungeness Crab ~ 22<sup>95</sup>  
Crab + Shrimp ~ 20<sup>95</sup>*

### Lake Burger

100% Grass-Fed Natural Beef, Butterleaf Lettuce,  
Tomato, Pickled Red Onion, Dill Pickle, Fries ~ 15<sup>95</sup>

*Add White Cheddar, Blue Cheese, Swiss Cheese,  
Bacon, Avocado, Grilled Onions + 2*

### Blackened Chicken Breast Sandwich

Avocado, Pepper Jack, Bacon,  
Habanero-Pineapple Relish, Ciabatta ~ 17<sup>95</sup>

### Seared Ahi Sandwich

Sushi-Grade Ahi Seared Rare,  
Pickled Vegetables, Red Onion, Cabbage,  
Potato Pepper Bun, Sriracha Aioli,  
Chili Lime Chips ~ 17<sup>95</sup>

## 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