

LAKE CHALET

EST.  2009

RAW BAR

Seafood Deviled Eggs

Calabrian Chili Aioli,
Shrimp, American Sturgeon ~ 7⁹⁵

Chalet Ceviche

Local Rock Cod, Shrimp + Calamari,
Tiny Cilantro, Housemade Chips ~ 14⁹⁵

Oysters + Prawns

served chilled on ice with Mignonette
and Cocktail Sauce
Each 3⁵⁰ | Half 20⁹⁵ | Dozen 37⁹⁵

Fanny Bay British Columbia

Miyagi Washington

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 43⁹⁵ | Large 67⁹⁵

SNACKS + APPS

Baked Pacific Oysters

Baby Spinach, Asiago Cheese,
Bread Crumbs ~ 12⁹⁵

Fried Cauliflower

Red Pepper Rouille,
Black Garlic Aioli ~ 9⁹⁵

Crab Cakes

Avocado Green Goddess,
Piquillo Pepper, Upland Cress ~ 15⁹⁵

Baked Spinach, Artichoke + Rock Shrimp Dip

White Cheddar, Parmesan,
Olive Oil Crostini ~ 14⁹⁵

Lobster Mac + Cheese

White Cheddar,
Fontina Parmesan ~ 14⁹⁵

Spicy BBQ Pork Ribs

Spicy Bourbon BBQ Sauce + Apple Slaw ~ 14⁹⁵

Local Asparagus

Prosciutto, Burrata, Hazelnuts,
Truffle, Sea Salt ~ 12⁹⁵

Buttermilk Fried Calamari

Salt + Vinegar Aioli, Lemon ~ 12⁹⁵

Crispy Fried Chicken Wings

Red Chile Lime Glaze,
Market Vegetables,
Mary's Free Range Organic Chicken ~ 8⁹⁵



KIDS

Fried Chicken Tenders, Fries + Fruit ~ 8⁹⁵

Grilled Cheese Sandwich, Fries + Fruit ~ 8⁹⁵

Fish & Chips, Fries + Fruit ~ 9⁹⁵

Atlantic Salmon, Mashed Potatoes + Veggies ~ 14⁹⁵

Flatiron Steak, Mashed Potatoes + Veggies ~ 14⁹⁵

Pasta with Tomato Sauce or Butter ~ 8⁹⁵

BREAD + TAP WATER SERVED ON REQUEST

START BRUNCH WITH A COCKTAIL

Hangar 1 Bloody Mary

Pepper Infused Vodka with House Mix
and All the Fixings ~ 12⁹⁵

Orange Juice Mimosa

Fresh Orange Juice + Sparkling Wine ~ 11⁹⁵

Irish Coffee

Jameson, Baileys,
Whipped Cream, Coffee ~ 9⁹⁵

SWEETS

Seasonal Fruit Plate

Chef Market Selection ~ 10⁹⁵

Chalet Beignets

Powdered Sugar,
Chocolate + Berry Dipping Sauces ~ 7⁹⁵

Greek Yogurt Parfait

Mixed Berry Compote, House Granola ~ 7⁹⁵

Baked French Toast

Thick Sliced Brioche Bread,
Lavender Honey Roasted Local Strawberries,
Maple Syrup, Applewood Bacon ~ 13⁹⁵

CHALET BENEDICTS

Crab Cake Benny

English Muffin, Roasted Red
Pepper Hollandaise, Poached Eggs,
Potato Gratin ~ 17⁹⁵

Chalet Eggs Benny

Zoe's Artisan Ham, Poached Eggs,
Hollandaise, Potato Gratin ~ 15⁹⁵

Smoked Salmon Benny

Brioche Toast, Poached Eggs,
Caper Hollandaise, Potato Gratin ~ 16⁹⁵

BRUNCH FAVORITES

Housemade Lobster Sausage

Anson Mills Coarse White Grits,
Greens, Truffled Farm Egg ~ 18⁹⁵

Spinach + Mushroom Omelet

Goat Cheese, Avocado,
Heirloom Tomatoes ~ 17⁹⁵

Ham + Cheese Egg Crespella

Zoe's Ham, Swiss Cheese,
Sauce Mornay, Lettuce ~ 18⁹⁵

Long-Braised Pork + Biscuits

Housemade Sausage Buttermilk Biscuits,
Spicy Hollandaise, Poached Farm Eggs,
Little Salad ~ 16⁹⁵

Flatiron Steak + Eggs

Herbs de Provence Marinated Steak,
Potato Gratin, Eggs Your Way ~ 23⁹⁵

House Cured Corned Beef Hash

Yukon Potato, Sweet Onion, Peppers,
Poached Farm Eggs, Hollandaise ~ 15⁹⁵

Lake Merritt Breakfast

Three Farm Eggs, Country Potatoes,
Artisan Brioche Toast,
Choice of Pork Sausage, Bacon or Ham ~ 15⁹⁵

BREAKFAST SIDES

Applewood Bacon or Ham ~ 6²⁵

Chicken Apple Sausage ~ 5⁹⁵

One Egg Any Style ~ 2⁵⁰

Sourdough Toast + Jam ~ 3⁵⁰

Breakfast Potatoes ~ 4⁹⁵

SOUP + SALADS

Potato Leek Soup

Fingerling Potato, Ham Hock,
Spring Peas, Herb Oil ~ 6⁹⁵

New England Clam Chowder

Manila Clams, Bacon, Oyster Crackers ~ 7⁹⁵

Organic Mixed Greens

Happy Boy Farms Greens, Orange Segments,
Asian Pears, Laura Chenel Goat Cheese,
Candied Pumpkin Seeds, Sherry Vinaigrette ~ 10⁹⁵
Add Grilled Chicken, Salmon or Prawns + 7⁹⁵

Classic Caesar

Romaine Lettuce, Garlic Anchovy Dressing,
Bread Crumbs, Shaved Parmigiano-Reggiano ~ 11⁹⁵
Add Grilled Chicken, Salmon or Prawns + 7⁹⁵

Organic Baby Kale Salad

Charred Cauliflower, Parmesan, Mushrooms,
Pickled Onions, Pine Nuts,
Sherry Vinaigrette ~ 12⁹⁵
Add Grilled Chicken, Salmon or Prawns + 7⁹⁵

Lake Chalet Louie Salad

Iceberg Lettuce, Lemon Vinaigrette, Citrus,
Tomato, Avocado, Boiled Egg, Louie Dressing
Poached Shrimp ~ 18⁹⁵ Dungeness Crab ~ 22⁹⁵
Crab + Shrimp ~ 20⁹⁵

SANDWICHES

Seared Ahi Sandwich

Sushi-Grade Ahi Seared Rare,
Pickled Vegetables, Red Onion, Cabbage,
Potato Pepper Bun, Sriracha Aioli,
Chili Lime Chips ~ 17⁹⁵

Blackened Chicken Breast Sandwich

Avocado, Pepper Jack, Bacon,
Habanero-Pineapple Relish, Ciabatta ~ 17⁹⁵

Lake Chalet Burger

100% Grass-Fed Natural Beef,
Butterleaf Lettuce, Pickled Red Onion,
Tomato, Dill Pickle, French Fries ~ 15⁹⁵
Add White Cheddar, Blue Cheese, Swiss Cheese,
Bacon, Avocado, Grilled Onions + 2

SEAFOOD SPECIALTIES

Crab + Shrimp Huevos Rancheros

Black Beans, Salsa Roja, Fried Tortilla,
Jicama Slaw, Queso Fresco ~ 23⁹⁵

Grilled Fish Tacos

Grilled Soft Flour Tortillas,
Shredded Cabbage, Mango Tomato Salsa,
Avocado Crème Fraîche, Chips ~ 16⁹⁵

Regatta Red Beer-Battered Fish + Chips

Housemade Tartar, Fries, Cole Slaw ~ 17⁹⁵

Grand Seafood Linguini

Saffron Pasta, Gulf Shrimp, Bay Scallops,
Mussels, Clams, Salmon, Monterey Bay
Calamari, Tomatoes, White Wine ~ 27⁹⁵



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.

LAKE CHALET SEAFOOD BAR & GRILL