# **THRE (HHTET**



#### SNACKS + APPS

**Seafood Deviled Eggs** Smoked Salmon & Wasabi Tobiko Caviar ~ 795

Fried Cauliflower

Red Pepper Rouille, Black Garlic Aïoli ~ 995

**Dungeness Crab Cakes** 

Avocado Green Goddess, Piquillo Pepper, Upland Cress ~ 1595

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

Pistachio & Chickpea Hummus

Pistachio Salsa Verde, Grilled Flatbread ~ 1495

Lobster Mac + Cheese

White Cheddar, Fontina Parmesan ~ 1495

**Spicy BBQ Pork Ribs** 

Spicy Bourbon BBQ Sauce, Apple Slaw ~ 1495

**Buttermilk Fried Calamari** 

Salt + Vinegar Aïoli, Lemon ~ 1295

**Crispy Brussels Sprouts** 

Toasted Pumpkin Seeds, Aleppo Pepper, Caper Vinaigrette ~ 795

Truffle Parmesan Fries

Truffle Oil, Kennebec Fries, Parmesean - 995

### 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 Halibut, Shrimp + Calamari, Cilantro, Housemade Chips ~ 1495



# SOUPS + SALADS

Butternut Squash Soup Cinnamon Crema ~ 695

New England Clam Chowder Manila Člams, Bacon, Oyster Crackers ~ 795

**Roasted Beet Salad** 

Citrus, Pistachio Crema, Watercress, Goat Cheese Fritters ~ 1095

Organic Mixed Greens

Organic Greens, Orange Segments, Asian Pears, Laura Chenel Goat Cheese, Candied Pumpkin Seeds, Sherry Vinaigrette ~ 1095

Chicken Green Goddess Salad

Chopped Romaine, Endive, Cucumber, Olives, Red Onion, Feta Cheese, Daikon, Fresh Peas, Green Goddess Dressing ~  $15^{75}$ 

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>

Classic Caesar

Romaine Lettuce, Seasoned Bread Crumbs, Garlic Anchovy Dressing, Shaved Parmigiano-Reggiano ~ 1195

**Grilled Salad Additions** 

Salmon ~ 1095, Prawns ~ 925, Chicken ~ 795





KIDS Ages 12 and Under

Fried Chicken Tenders, Fries + Fruit ~ 895 Grilled Cheese Sandwich, Fries + Fruit ~ 895 Fish & Chips, Fries + Fruit ~ 995 Atlantic Salmon, Mashed Potato, Veggies ~ 1495 Flatiron Steak, Mashed Potato, Veggies ~ 1495 Pasta with Tomato Sauce or Butter ~ 895

## FROM THE OCEAN

For the True Seafood Lover

**Grilled King Salmon** Braised Brussels Sprouts, Maitake Mushrooms, Miso Butter Sauce ~ 25<sup>95</sup>

Pan-Roasted Local Petrale Sole

Cauliflower Puree, Braised Savoy Cabbage, Apple Brown Butter Sauce ~ 2495

Pan-Seared Rainbow Trout

Semolina Pearls, Sautéed Prawns, Toasted Almonds ~ 26<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 ~ 1795



#### CHALET SIDES

Perfect for Sharing

**Roast Mushrooms** Garlic, Capers ~ 795

**Sweet Potato Fries** Herbsaint Sauce ~ 795

Potato Gratin

Chile Cream ~ 795

Roast Garlic Mashed Potatoes ~ 5%

#### MEAT + POULTRY

Herb-Marinated Flatiron Steak

Autumn Vegetable Farroto, Porcini Mushroom Sauce ~ 2695

**Chalet Beer-Braised Beef Short Rib** 

Potato Purée, Glazed Young Carrots & Onions, Dijon Mustard Sauce ~ 2495

12 oz Black Angus New York Steak

Sherry Mushroom Cream, Pommes Puree, Low & Slow Tomato, Black Garlic ~ 3195

Mary's Farm Organic Roasted Half Chicken

Buttermilk Mashed Potatoes, Garlic Spinach, Three Herb Pan Sauce ~ 2295

PASTAS + DUMPLINGS

Grand Seafood Linguini

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

**West Coast Carbonara** 

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

Spinach Ricotta Gnocchi

Cider Glazed Autumn Vegetables, Crispy Sage, Parmesan, Mushrooms, Cider Glaze ~ 1895

## SANDWICHES

Brewers Grain Veggie Burger

Spent Grain, Farro & Oat Patty, Grilled Halloumi Cheese, Oven Dried Tomato, Tahini Sauce, Onion Strings, Chalet Salad, Sweet Potato Fries ~ 1595

Lake Burger

100% Ground Beef Chuck, 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 ~ 1795

Seared Ahi Sandwich

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

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

Slow Cooked Lamb Shank