

# LAKE CHALET

EST.  2009

## SNACKS + APPS

### Seafood Deviled Eggs

Smoked Salmon & Wasabi Tobiko Caviar ~ 7<sup>95</sup>

### Fried Cauliflower

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

### Dungeness Crab Cakes

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

### 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 Pita Bread ~ 14<sup>95</sup>

### Grilled Asparagus & Burrata Cheese

Aleppo Pepper, Almonds, Cilantro Pesto, Calabrian Chili Oil ~ 13<sup>95</sup>

### Lobster Mac + Cheese

White Cheddar, Fontina Parmesan ~ 18<sup>95</sup>

### House Smoked Pork Ribs

Achiote Rub, Guava Bourbon BBQ Sauce, Cashews ~ 14<sup>95</sup>

### Buttermilk Fried Calamari

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

### Crispy Brussels Sprouts

Toasted Pumpkin Seeds, Aleppo Pepper, Caper Vinaigrette ~ 7<sup>95</sup>

### Truffle Parmesan Fries

Truffle Oil, Kennebec Fries, Parmesan - 9<sup>95</sup>

## SOUPS + SALADS

### Curried Cauliflower Soup

Leeks, Purple Cauliflower & Lime Yogurt Cup ~ 5<sup>50</sup> Bowl ~ 7<sup>95</sup>

### New England Clam Chowder

Manila Clams, Bacon, Oyster Crackers Cup ~ 6<sup>50</sup> Bowl ~ 8<sup>95</sup>

### Organic Mixed Greens

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

### Chicken Green Goddess Salad

Chopped Romaine, Endive, Cucumber, Olives, Red Onion, Feta Cheese, Daikon, Fresh Peas, Green Goddess Dressing ~ 15<sup>75</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>

### Classic Caesar

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

### Grilled Salad Additions

Salmon ~ 10<sup>95</sup>, Prawns ~ 9<sup>25</sup>, Chicken ~ 7<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 Potato, Veggies ~ 14<sup>95</sup>

**Flatiron Steak**, Mashed Potato, Veggies ~ 14<sup>95</sup>

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

## 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>

<b>Fanny Bay</b>	British Columbia
<b>Miyagi</b>	Marin
<b>Drake's Bay</b>	Local
<b>Chelsea Gem</b>	Washington
<b>Kusshi</b>	British Columbia
<b>Evening Cove</b>	British Columbia
<b>Gulf Prawns</b>	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 ~ 14<sup>95</sup>



## 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

Corn & Pepper Ragu, Preserved Lemon Caper Butter ~ 24<sup>95</sup>

### 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 ~ 17<sup>95</sup>



## CHALET SIDES

*Perfect for Sharing*

### Roast Mushrooms

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

### Sweet Potato Fries

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

**Season's Vegetables** ~ 7<sup>95</sup>

**Roast Garlic Mashed Potatoes** ~ 5<sup>95</sup>

## MEAT + POULTRY

### Herb-Marinated Flatiron Steak

Vegetable Farroto, Chimichurri, Radish Salad ~ 26<sup>95</sup>

### Chalet Beer-Braised Beef Short Rib

Potato Purée, Glazed Young Carrots & Onions, Dijon Mustard Sauce ~ 24<sup>95</sup>

### 12 oz Black Angus New York Steak

Sherry Mushroom Cream, Pommes Puree, Low & Slow Tomato, Black Garlic ~ 31<sup>95</sup>

### Mary's Farm Organic Roasted Half Chicken

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

## PASTAS + DUMPLINGS

### Grand Seafood Linguini

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

### 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 Vegetables, Parmesan, Mushrooms ~ 18<sup>95</sup>

## 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 ~ 15<sup>95</sup>

### 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 ~ 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

**Slow Cooked Lamb Shank**

Bread + tap water served on request. Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.