

LAKE CHALET

EST.  2009

SNACKS + APPS

Seafood Deviled Eggs

Smoked Salmon & Wasabi Tobiko Caviar ~ 7⁹⁵

Fried Cauliflower

Red Pepper Rouille, Black Garlic Aioli ~ 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 ~ 8⁹⁵

Pistachio & Chickpea Hummus

Pistachio Salsa Verde, Grilled Pita Bread ~ 14⁹⁵

Grilled Asparagus & Burrata Cheese

Aleppo Pepper, Almonds, Cilantro Pesto, Calabrian Chili Oil ~ 13⁹⁵

Lobster Mac + Cheese

White Cheddar, Fontina Parmesan ~ 18⁹⁵

House Smoked Pork Ribs

Achiote Rub, Guava Bourbon BBQ Sauce, Cashews ~ 14⁹⁵

Buttermilk Fried Calamari

Salt + Vinegar Aioli, Lemon ~ 12⁹⁵

Crispy Brussels Sprouts

Toasted Pumpkin Seeds, Aleppo Pepper, Caper Vinaigrette ~ 7⁹⁵

Truffle Parmesan Fries

Truffle Oil, Kennebec Fries, Parmesan ~ 9⁹⁵

SOUPS + SALADS

Sweet Corn + Leek Soup

Poached Rock Shrimp & Basil Oil
Cup ~ 6⁵⁰ Bowl ~ 8⁹⁵

New England Clam Chowder

Manila Clams, Bacon, Oyster Crackers
Cup ~ 6⁵⁰ Bowl ~ 8⁹⁵

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 ~ 15⁷⁵

Lake Chalet Louie Salad

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

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

RAW BAR

Oysters + Prawns served chilled on ice with Mignonette and Cocktail Sauce

Each 3⁵⁰ | Half 20⁹⁵ | Dozen 37⁹⁵

Fanny Bay Miyagi

British Columbia 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 43⁹⁵ | Large 67⁹⁵

Ceviche + Chips

Choose Your Favorite Below or Have All Three. Trio Sampler ~ 21⁹⁵

Ahi Tuna

Mango, Avocado, Chipotle - Agave Salsa ~ 14⁹⁵

Halibut

Aji Amarrillo, Red Onions, Lime + Cilantro ~ 13⁹⁵

Shrimp

Tequila, Chile + Cucumber Salsa, Aji Amarillo Crema ~ 12⁹⁵

FROM THE OCEAN

For the True Seafood Lover

Grilled King Salmon

Braised Brussels Sprouts, Maitake Mushrooms, Miso Butter Sauce ~ 25⁹⁵

Pan-Roasted Local Petrale Sole

Corn & Pepper Ragu, Preserved Lemon Caper Butter ~ 24⁹⁵

Pan-Seared Rainbow Trout

Semolina Pearls, Sautéed Prawns, Toasted Almonds ~ 26⁹⁵

Regatta Red Beer-Battered Fish + Chips

Housemade Tartar, Fries, Cole Slaw ~ 17⁹⁵

Grilled Fish Tacos

Grilled Flour Tortillas, Shredded Cabbage, Mango Tomato Salsa, Harissa Crema, Chips + Guacamole ~ 17⁹⁵



CHALET SIDES

Perfect for Sharing

Roast Mushrooms

Garlic, Capers ~ 7⁹⁵

Sweet Potato Fries

Herbsaint Sauce ~ 7⁹⁵

Season's Vegetables ~ 7⁹⁵

Roast Garlic Mashed Potatoes ~ 5⁹⁵

MEAT + POULTRY

Herb-Marinated Flatiron Steak

Vegetable Farroto, Chimichurri, Radish Salad ~ 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 ~ 20⁹⁵

Spinach Ricotta Gnocchi

Glazed Market Vegetables & Parmesan ~ 18⁹⁵

SANDWICHES

Brewers Grain Veggie Burger

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

Lake Burger

100% Ground Beef Chuck, Butterleaf Lettuce, Tomato, Pickled Red Onion, Dill Pickle, Fries ~ 15⁹⁵

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

Fried Chicken Sandwich

Buttermilk Brined Crispy Chicken Breast, Jalapeño Slaw, Spicy Aioli, Fries ~ 16⁹⁵

Seared Ahi Sandwich

Sushi-Grade Ahi Seared Rare, Pickled Vegetables, Red Onion, Cabbage, Potato Pepper Bun, Sriracha Aioli, 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