Served chilled in oil with mignonette & cocktail sauce
crab, oysters, prawns, ceviche,
seafood deviled eggs
Small 43 | Large 67

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**SHARES & STARTERS**

**CEVICHES + CHIPS**
Great with a craft brew or Nickel & Dime margarita!

**TRIO SAMPLER**
Fly all Three! 23

- **AHITUNA**
  - mango, avocado chipotle - agave salsa 15
- **SHRIMP**
  - tequila, chile - cucumber salsa, ají amarillo crema 13
- **HALIBUT**
  - ají amarillo, red onions, lime, cilantro 14

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**SEAFOOD DEVILED EGS**
chefs special selection 9

**TRUFFLE PARMESAN FRIES**
truffle oil, kennebec fries, buttermilk pesto, parmesan 10

**CRISPY BRUSSELS SPROUTS**
shishito peppers, ginger vinagrette 12

**SPICY CHICKEN WINGS**
ají amarillo, red onions, lime, cilantro oil 12

**BUTTERMILK FRIED CALAMARI**
lemon, salt & vinegar aïoli 14

**DUNGENESS CRAB CAKES**
avocado green goddess, piquillo pepper, upland cress 19

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**OYSTERS**
Select your favorites. Chilled on ice with mignonette & cocktail sauce

<table>
<thead>
<tr>
<th>Miyagi - Marin</th>
<th>O’Keefe’s Bay - Local</th>
<th>Chelsea Gem - Washington</th>
<th>Kusshi - British Columbia</th>
<th>Fanny Bay - British Columbia</th>
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<td></td>
<td></td>
<td></td>
<td>Each 3rd</td>
<td>Half 21</td>
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**SALADS & SOUPS**

**Yay! We have delicious Clam Chowder!**

**PACIFIC CHOWDER**
manila clams, smoked bacon, oyster crackers

**LAKE CHALET LOUIE**
icedberg lettuce, lemon vinaigrette, citrus, tomato, avocado, boiled egg, tarragon dressing

**CRAB & SHRIMP** 26
poached shrimp 24
dungeness crab 29

**GRILLED CHICKEN TACO SALAD**
Mango marinated chicken, crispy flour tortilla, lettuce, grilled corn, white beans, avocado, cotija cheese, tomatillo vinaigrette 18

**SEAED AHI TUNA SALAD**
blackened seared rare, field greens, avocado, soy vinaigrette, cilantro 11

**CLASSIC CAESAR**
romaine lettuce, seasoned bread crumbs, garlic anchovy dressing, shaved parmesan-reggiano 13

**GRILLED SALAD ADDITIONS**
- salmon 12
- prawns 10
- chicken 9

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**BOATHOUSE SWEETS**
**MINI-desserts** 5

- **CITRUS PANNA COTTA**
  - silky vanilla custard, lemon curd, fresh berries, shortbread
- **KEY LIME PIE IN A JAR**
  - graham cracker crust, candied lime zest
- **CHOCOLATE CAKE**
  - chocolate sauce, vanilla bean ice cream

Full dessert menu available.

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**ENTREES**
Locally sourced, fresh and delicious

**MISO GLAZED KING SALMON**
shaved brussels sprouts, purple sweet potato, maitake mushrooms, butter sauce 26

**SPINACH RICOTTA GNOCCHI**
shaved market vegetables, parmesan 21

**NINAM RANCH STEAK FRITES**
herb marinated, chimichurri, bernaise, fries 28

**LOBSTER ROLL**
lobster, tarragon aioli, malt vinegar slaw, tater tots 27

**BEER-BATTERED FISH & CHIPS**
homemade tartar, fries, cole slaw 21

**DUNGENESS CRAB MELT**
foccacia bread, hand picked dungeness crab, truffle cheese, confit cherry tomatoes, old bay aioli, tater tots 29

**FRIED CHICKEN SANDWICH**
buttermilk brined crispy chicken breast, jalapeño slaw, spicy aioli, fries 10

**LAKE CHALET BURGER**
100% ground beef chuck, butterleaf lettuce, tomato, pickled red onion, dill pickle, fries 15

**ADDITIONS**
- applewood bacon 3
- aged white cheddar 3
- blue cheese 3.5
- avocado 3
- swiss cheese 3
- grilled onions 2
- pepper jack 3
- wild mushrooms 4

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**FABULOUS SIDES**
To embellish your meal

**GARLIC MASHED POTATOES**
garlic, buttermilk & butter 9

**TRUFFLE MAC & CHEESE**
torchio pasta 11

**CREAMED SAVOY SPINACH**
shredded collards 9

**CAULIFLOWER GRATIN**
curry powder, bread crumbs 9

**TATER TOTS**
spicy old bay aioli 9

**ORGANIC MIXED GREENS**
organic greens, orange segments, asian pears, Laura cheese, candied pumpkin seeds, sherry vinaigrette 12

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SUSTAINABLY SOURCED: We seek to provide seafood that respects nature. Our meats come from a small cooperative of ranchers, hormone and antibiotic free, and are cut and/or ground daily. Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of a food-borne illness. Lake Chalet is not responsible for lost, stolen or damaged items.
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Shared Libations

Our Ales are Handcrafted at Our Sister Restaurant, Beach Chalet Brewery, by Master Brewer Ryan Carnall

Chaatel Favorites
Mellow Margarita
Spring cucumber-St. Elmers elderflower puree, tequila, fresh lime, agave, chilli salt

14

Nikke Dime Margarita
Tequila blanco, fresh lime, agave, chilli salt

12

Lavender Lemon Drop
Gin/rooiff cinzas, lavender syrup, fresh lemon, sugar rim

13

Tki Sombrero
El Silencio mezcal, fresh pineapple juice, banana Velvet Falafem, fresh lime juice, chilli salt

14

Strawberry Spritz
Champagne-style sparkling wine, Aperol, fresh strawberry guava, cold sebcrs, orange peel

13

St. Clement Martini
Tanqueray gin, Corintraux, honey, fresh lemon, fresh citrus sugar rim

DAY’s END
Rittenhouse rye, honey ginger shrub, fresh lemon, whiskey bitters

13

Smoke & Honey
El Silencio mezcal, choxl, Lillet Blanc, honey, fresh lemon

14

Bloody Mary
Peppe’sinfused vodka, secret Chalet bloody mary mix, and all the fixings

13

Iced Irish
Strong cold brew, Jamesson Irish whiskey, Jamesson CromeLoaie Stout, buttermilk whipped cream

14

Chaatel Craft Beer
Chaatel beers are brewed by our sister restaurant, the beach chalet, using the finest ingredients available.

Lady of the Lake
crisp domestic-style blonde ale with a hint of hops sneaking in at the end

13 Ban. 5.6% abv

8 / 22

High Tide Hefeweizen
unfiltered german weissbier with distinctive banana and clove essence

13 Ban. 4.5% abv

9 / 24

Sea Serpent Foggy IPA
hop floros = aromas without bitterness, 5 hop varieties, 20 BUs 6.0% abv

13 Ban. 5.6% abv

9 / 24

Lake Merritt IPA
classic iipa with pronounced hop character 73 ibus 6.5% abv

8 / 22

Regatta Red ALE
fruity red ale, caramel maltiness and a mild hop bitterness 21 ibus 5.6% abv

8 / 22

Fleshacker Stout
Dark, chocolatey oatmeal stout, 42 ibus 5.6% abv

9 / 24

Brewer’s Special
Creative, & unique beer invented by our master brewer

8 / 22

Seasonal Special
Seasonal specialty beer made with the freshest seasonal ingredients

9 / 24

Bottled Beers & Ciders
Pranqster
Belgian style golden ale, 7.6% abv

8

Almanac Seasonal Sour
Zest barrel – aged limited series 5.5% abv

13

Chimay
Belgian tripel triple, 8.0% abv

9

Heneke, Corona, Coors Light

6

Golden State Hard Cider
8oz

9

Erinburn Weissbrau
Non-alcoholic

8

Shared Libations

Our bottled & barrel aged cocktails which provide 3-4 cocktails

The Regatta
Plantation pineapple rum, Velvet Falafem spiced (tumeric) spicer, Cointreau, fresh lime

11

Aztec Sun
Apricot, mescal, apple/brandy, chamomile lavender tea, lime oil

13

Mojito
Demin rum, mint vanilla syrup, fresh lime, salt

8 / 22

Barrel-aged Manhattan
Bulleit Bourbon, Dolin Rouge, Bittercube Trinity bitters

13

Oaxacan Negroni
Rayu mezcal, Leopold Brothers Aperitivo, Cap Corse Rouge

8 / 22

Wonderful Whites

Prosecco - Disurino - Extra Dry - Italy

13

Sparkling - Conundrum Blanc de Blanc - California

14

Brut Rose - Allavim Laugher - France

15

Pinot Grigio - Altopiano - Abruzzo, Italy

10

Chenin Blanc - Simmonig - Steellenbotsch, South Africa

11

Riesling - Wenigter Wegler - Mosel, Germany

13

Gruner Vetliner - Count Karolyi - Hungary

15

Sauvignon Blanc - Satyn, Capay Valley, Yolo County

13

Sauvignon Blanc - Remouer - Napa Valley

14

Chardonnay - Napa Cellars - Napa Valley

13

Chardonnay - Builleyane - Edna Valley

15

Rose - Rabbit - Moselle Ranchel - Paso Robles

11

Radiant Reds

Pinot Noir - Herrn - California

13

Pinot Noir - Bichinico ‘St. George’ - Central Coast

16

Malbec - Trapiché ‘Oak Cook’ - Mendoza, Argentina

11

Zinfandel - Artezio ‘Old Vine’ - Mendecino

12

Merlot - Rutherford Ranch - Napa Valley

14

Cabenret Sauvignon - Martin Ray - Napa Valley

15

Cabenret Sauvignon - Justin - Paso Robles

18

Specialty Lemonades

Guava Strawberry Lemonade
Guava juice, fresh strawberries, freshly squeezed lemonade

8

Pomegranate Blackberry Lemonade
Fresh blueberries, pomegranate juice, freshly squeezed lemonade

8

 Hibiscus Ginger Syrup
Freshly squeezed lemonade, iced tea

8

Natural & Organic Carbonated Sodas

Dry Soda Co.
Watermelon, - cool, refreshing, juicy - or lavender - floral, balanced, delicate

8

Vigneet Wine Country Soda (non-alcoholic)
Chardonnay, pinot noir

8

Bottled Water
Acqua Panna still

7

San Pellegrino sparkling

7

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