

BEACH CHALET



PRIME RIB

Enjoy 21-day-aged, Nebraskan Prime Rib roasted at 600 degrees for a crispy, seasoned crust.
Finished at 200 degrees for tenderness.
Served with all the classic accompaniments + starter salad.

THE BEEF

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| Short Board | 26 |
| A Juicy 10 Oz. Cut for the Lighter Appetite | |
| Chalet of Prime Rib Cut | 30 |
| A Hearty 12 Oz. Portion of Juicy, Tender Beef | |
| Big Kahuna Cut | 34 |
| An Extra Generous, 16 Oz. Thick Cut of Prime Beef | |
| Children's Prime Rib Dinner | 18 |
| Complete with Milk, Juice or Soda | |

ACCOMPANIMENTS

Included with Prime Rib Dinner

The Salad

Seasonal Greens, Tossed in our House Dressing

Mashed or Baked Potato

Mashed: The All-American Favorite

Baked: Idaho Potato, Served with Butter, Sour Cream + Green Onions

Yorkshire Pudding

Light, Airy Batter Baked into a Golden Brown Dome

Creamed Spinach

Garden Spinach Whipped with Fresh Cream + Bacon

Fresh Cream of Horseradish Sauce

FEATURED COCKTAILS

Specialty Chalet Creations, Made with the Finest Spirits

Beach Basil Ginger Martini

St. Germain, Vodka, Basil Leaves, Ginger, Lime 12

Smoking Pistolero

Tequila, Smoked Agave Nectar, Cilantro, Jalapeño, Lime Juice 12

Dark + Stormy

Gosling's Black Seal Rum, Ginger Beer, Lime 12

Masterson's Manhattan

Masterson's 10-year Rye, Dolin Rouge 14

HOUSEMADE DESSERTS

each ~ 9

Seasonal Fruit Crisp

Served with Vanilla Bean Ice Cream

~ For a Perfect Pairing Try:

Oloroso Sherry

Smooth and Lush Fortified Wine with a Nutty, Fragrant Aroma

Classic Cheesecake

Traditional Graham Cracker Crust Topped with Mixed Berry Compote

~ For a Perfect Pairing Try:

Taylor Fladgate 20yr

Overtones of Chocolate Covered Cherries & Maple Syrup with an Almond + Caramel Finish

Beach Chalet Chocolate Sandcastle

Intense Chocolate Torte with Chocolate Shortbread Cookies, Peanuts + Chocolate Sauce

~ For a Perfect Pairing Try:

Frangelico

Sweet + Nutty Liquor with a Delicious Warming Finish

Classic Crème Brûlée

Madagascar-Bourbon Vanilla Bean

~ For a Perfect Pairing Try:

Oro Puro

Overtones of Honey + Almond with a Delicious Vanilla Finish

TRY ONE OF OUR HOUSEBREWED ALES

V.F.W. Golden Ale

A Crisp Domestic Style Ale with Just a Hint of Hops Sneaking in at the End. 13 IBUs 4.8% abv

High Tide Hefeweizen

Unfiltered German Weissbier with Distinctive Banana and Clove Essence. 13 IBUs 4.1% abv

California Kind

Malty, Hopy Copper Ale. 43 IBUs 5.5% abv

Presidio IPA

American India Pale Ale with a Pronounced Hop Character. 73 IBUs 6.5% abv

Riptide Red

Toasty and Caramel Maltiness, Mild Hop Bitterness. 21 IBUs 5.8% abv

Fleishhacker Stout

Dark, Chocolatey, Full-Bodied. 42 IBUs 5.6% abv

Seasonal Special

Seasonal Ale

Brewer's Special

Brewer's Choice Ale

Beach Chalet is not responsible for lost, stolen or damaged items. Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of a food-borne illness. There is a \$2 split plate fee. Please note, a 4% surcharge will be added to your bill to support SF employer mandates.