

BEACH CHALET

EST.  1997

SNACKS + APPS

Seafood Deviled Eggs

Smoked Trout, Salsa Verde, Fresno Chilies ~ 8

Spinach, Artichoke + Rock Shrimp Dip

White Cheddar, Parmesan, Olive Oil Crostini ~ 12

Baked Pacific Oysters

Baby Spinach, Asiago Cheese, Breadcrumbs ~ 13

Truffle Parmesan Fries

Truffle Oil, Kennebec Fries, Parmesan ~ 9.5

Steamed Salt Spring Mussels

Smoked Chilies, Pepper Rouille ~ 12

Crab Cakes

Gulf Lump Crab, Avocado Green Goddess, Piquillo Pepper, Upland Cress ~ 16

Buttermilk Fried Calamari

Lemon, Salt + Vinegar Aioli ~ 13

Ahi Tuna Poke

Sushi Grade Ahi, Shiso, Ginger, Nori Crackers ~ 17

Crispy Fried Chicken Wings

Red Chile Lime Glaze, Market Vegetables, Mary's Free Range Organic Chicken ~ 9

Stout-Glazed Pork Riblets

Chalet-Made Stout BBQ Sauce, Autumn Vegetables, Cashews ~ 13

CHALET SPECIALTIES

VFW Beer-Battered Fish + Chips

Local Rock Cod, Housemade Tartar Sauce, French Fries, Coleslaw ~ 21

Steak + Frites

Herb Marinated Flatiron Steak, Bearnaise Sauce, Fries ~ 26

Chalet Cioppino

Crab, Gulf Shrimp, Bay Scallops, Mussels, Clams, Salmon, Monterey Bay Calamari, Tomato Lobster Broth ~ 30

Mary's Farm Organic Half Chicken

Garlic Spinach, Potato Purée, Three Herb Pan Jus ~ 22

Spinach Ricotta Gnocchi

Glazed Market Vegetables, Sweet Butter, Grana Padano ~ 18

Braised Lamb Ragu

Egg Pappardelle Pasta, Olives, Mint, Slow-Cooked Grass Fed Lamb ~ 22

Classic Carbonara

Fettuccine Noodles, Mary's Farm Chicken, English Peas, Hobbs' Bacon, Thyme, Shaved Parmesan, Lemon Zest ~ 21



KIDS *Ages 12 and Under*

Fried Chicken Tenders, Fries + Fruit ~ 9

Grilled Cheese Sandwich, Fries + Fruit ~ 9

Fish & Chips, Fries + Fruit ~ 10

Atlantic Salmon, Mashed Potatoes + Veggies ~ 15

Flatiron Steak, Mashed Potatoes + Veggies ~ 15

Macaroni + Cheese ~ 9

BREAD + TAP WATER SERVED ON REQUEST

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

SEA SANDWICHES + BURGERS

Seared Ahi Sandwich

Sushi-Grade Ahi Seared Rare, Pickled Vegetables, Red Onion, Cabbage, Sriracha Aioli, Chili Lime Chips ~ 18

Maine Lobster Roll

Freshly Cooked Maine Lobster, Buttered Roll, Tarragon Aioli, Malt Vinegar Slaw, Kennebec Potato Chips ~ 26

Beach Burger

100% Grass-Fed Beef, Lettuce, Tomato, Pickled Onion, Garlic Aioli, Fries ~ 16
Add Bacon, Jack, Swiss, Cheddar, Pt Reyes Blue Cheese, Sautéed Mushrooms or Avocado + 2

Blackened Chicken Breast Sandwich

Avocado, Pepper Jack, Bacon, Habanero-Pineapple Relish, Ciabatta ~ 18

Housemade Mushroom Burger

Mushroom Patty Made with Beer Grains, Gruyere Cheese, Fried Onions, Garlic Aioli, Oven-Dried Tomato ~ 14

LAND + SEA

Served with Market Vegetables

Atlantic Salmon

Lemon Brown Butter ~ 26

Crab-Stuffed Idaho Rainbow Trout

Lemon Beurre Fondue ~ 24

Local Petrale Sole Meuniere

Grilled Lemon ~ 25

12 oz. Black Angus New York Steak

Red Wine Butter ~ 32

Herb Marinated Flatiron Steak

Porcini Butter ~ 23

Chef's Land + Sea Special

Created Daily with Fresh Ingredients ~ MP



ADD A CHALET SIDE

Perfect for Completing Your Meal

Butternut Squash

Brown Butter, Sage, Apple Cider Glaze ~ 8

Asparagus Oscar

Dungeness Crab, Béarnaise ~ 12

Roast Mushrooms

Thyme, Garlic ~ 8

Potato Gratin

Cream, Cheddar ~ 8

Creamed Winter Greens

Citrus, Breadcrumbs ~ 8

Baked Russet Potato

Cheddar, Bacon Jam, Crème Fraîche ~ 8

Roast Garlic Mashed Potatoes ~ 6

Sweet Potato Fries

Buttermilk Pesto ~ 8

Lobster Mac + Cheese

Four Cheeses, Conchiglie ~ 15

DESSERTS ~ 9

Baked Seasonal Fruit Crisp
New York Cheesecake
Beach Chalet Chocolate Sandcastle
Classic Crème Brûlée
Key Lime Pie in a Jar
White Chocolate Bread Pudding

SOUP + SALADS

Butternut Squash Soup

Cup ~ 7 Bowl ~ 9
Brussels Sprouts + Apples

Pacific Chowder

Cup ~ 7 Sourdough Bowl ~ 10
Manila Clams, Hobbs' Bacon, Oyster Crackers

Roasted Beet Salad

Satsuma Mandarins, Ricotta Salata, Hazelnuts, Greens, Saba ~ 13

Classic Caesar

Housemade Caesar Dressing, Garlic Croutons, White Anchovies, Parmesan ~ 12
Add Grilled Prawns, Chicken or Salmon + 8

Beach Louie Salad

Local Greens, Gulf Shrimp, Citrus, Grape Tomatoes, Hard Cooked Egg, Avocado ~ 21

Organic Mixed Greens

Happy Boy Farms Greens, Orange Segments, Asian Pears, Laura Chenel Goat Cheese, Candied Pumpkin Seeds, Sherry Vinaigrette ~ 11
Add Grilled Prawns, Chicken or Salmon + 8

DAILY SPECIALS

~ Available Starting at 5pm ~



MONDAY

Prime Rib Dinner

TUESDAY

Buttermilk Fried Organic Chicken

WEDNESDAY

Classic Shrimp Creole + Grits

THURSDAY

Cabernet Braised Beef Short Ribs

FRIDAY + SATURDAY

Lobster Fra Diavolo

SUNDAY

Lamb Night

Happy Hour Monday-Friday 3pm-6pm
+ 9pm-Close at the Beach Lounge + Bar
~ *Excluding Holidays ~*

SUSTAINABLY SOURCED

Whenever possible, we seek to provide seafood in a way that respects nature. Our meats come from a small cooperative of ranchers, hormone + antibiotic free, and are cut and/or ground daily.

BEACH CHALET BREWERY + RESTAURANT