

BEACH CHALET

EST.  1997

SNACKS + APPS

Seafood Deviled Eggs

Smoked Trout, Salsa Verde, Fresno Chilies ~ 6⁹⁵

St. Louis Style Pork Ribs

Spicy Bourbon BBQ Sauce + Apple Slaw ~ 14⁹⁵

Baked Pacific Oysters

Baby Spinach, Asiago Cheese, Bread Crumbs ~ 13⁹⁵

Lobster Mac + Cheese

Four Cheeses, Lobster, Conchiglie Shells ~ 15⁹⁵

Fried Crab Cakes

Gulf Lump Crab, Avocado Green Goddess, Piquillo Pepper, Upland Cress ~ 15⁹⁵

Truffle Parmesan Fries

Truffle Oil, Kennebec Fries, Parmesan ~ 6⁹⁵

Buttermilk Fried Calamari

Lemon, Salt + Vinegar Aioli ~ 12⁹⁵

Mary's Free Range Chicken Wings

Red Chile Lime Glaze, Shishito Peppers, Carrots, Mary's Free Range Organic Chicken ~ 9⁹⁵

Asparagus Oscar

Local Asparagus, Dungeness Crab, Béarnaise ~ 12⁹⁵

Steamed Salt Spring Mussels

Smoked Calabrian Chilies + Pepper Rouille ~ 13⁹⁵

Spinach, Artichoke + Rock Shrimp Dip

White Cheddar, Parmesan, Olive Oil Crostini ~ 11⁹⁵

CHALET SPECIALTIES

Beach Burger

100% Grass-Fed Beef, Lettuce, Tomato, Pickled Onion, Garlic Aioli, Fries ~ 16⁹⁵
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, Fries ~ 18⁹⁵

Steak + Frites

Herb Marinated Flatiron Steak, Red Wine Butter, Fries ~ 23⁹⁵

Mary's Farm Organic Half Chicken

Garlic Spinach, Potato Purée, Three Herb Pan Jus ~ 22⁵⁰

12 oz. Black Angus New York Steak

Sherry Mushroom Cream, Pommes Purée, Low + Slow Tomato ~ 29⁹⁵

Spinach Ricotta Gnocchi

Glazed Market Vegetables, Sweet Butter, Grana Padano ~ 18⁹⁵

Classic Carbonara

Fettuccine Noodles, Mary's Farm Chicken, English Peas, Smoked Bacon, Thyme, Shaved Parmesan, Lemon Zest ~ 21⁹⁵



KIDS Ages 12 and Under

Fried Chicken Tenders, Fries + Fruit ~ 8⁹⁵

Grilled Cheese Sandwich, Fries + Fruit ~ 8⁹⁵

Fish & Chips, Fries + Fruit ~ 10⁹⁵

Atlantic Salmon, Mashed Potatoes, Veggies ~ 15⁹⁵

Flatiron Steak, Mashed Potatoes + Veggies ~ 15⁹⁵

Macaroni + Cheese ~ 8⁹⁵

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.**

RAW BAR

CEVICHE + PURPLE POTATO CHIPS

Choose Your Favorite Below or Have All Three

Baja Shrimp Ceviche

Avocado, Cucumber, Lime ~ 13⁹⁵

Tuna Poke

Sesame, Tamari + Ginger ~ 14²⁵

Local Rock Cod Ceviche

Aji Amarillo + Tomato ~ 13⁵⁰

Ceviche Trio Sampler

Try a Bit of All Three ~ 21⁹⁵

SEAFOOD COCKTAILS

Five Jumbo Prawns

Shredded Lettuce, Cocktail Sauce ~ 13⁹⁵

Dungeness Crab Cocktail

Lettuce, Cocktail Sauce ~ 15⁹⁵



SEAFOOD SPECIALTIES

Maine Lobster Roll

Freshly Cooked Maine Lobster, Buttered Roll, Tarragon Aioli, Malt Vinegar Slaw, Kennebec Potato Chips ~ 26⁹⁵

VFW Beer-Battered Fish + Chips

Local Rock Cod, Housemade Tartar Sauce, French Fries, Coleslaw ~ 21⁹⁵

Chalet Cioppino

Crab, Gulf Shrimp, Bay Scallops, Mussels, Clams, Salmon, Monterey Bay Calamari, Tomato Lobster Broth ~ 28⁹⁵



FROM THE OCEAN

Served with Market Vegetables

Atlantic Salmon

Lemon Brown Butter ~ 26⁹⁵

Crab-Stuffed Idaho Rainbow Trout

Lemon Beurre Fondue ~ 23⁹⁵

Local Petrale Sole Meuniere

Grilled Lemon ~ 24⁹⁵

Chef's Fish Special

Created Daily with Fresh Ingredients ~ MP

ADD A CHALET SIDE

Perfect for Completing Your Meal

Roast Mushrooms

Thyme, Garlic ~ 7⁹⁵

Sweet Potato Fries

Buttermilk Pesto ~ 7⁹⁵

Sweet White Corn

Peppers, Leeks, and Fennel ~ 7⁹⁵

Potato Gratin

Bacon Jam, Chives, Sour Cream ~ 7⁹⁵

Creamed Spinach & Rainbow Chard

Citrus, Bread Crumbs ~ 7⁹⁵

Roasted Garlic Mashed Potatoes

Butter, Cream ~ 5⁹⁵

SOUP + SALADS

Potato Leek Soup

Cup ~ 6⁵⁰ Bowl ~ 8⁹⁵

Fingerling Potato, Ham Hock, Spring Peas, Herb Oil

Pacific Chowder

Cup ~ 6⁹⁵ Sourdough Bowl ~ 9⁹⁵

Manila Clams, Hobbs' Bacon, Oyster Crackers

Local Asparagus + Burrata Cheese

Arugula, Pickled Gold Raisins, Pine Nuts + Crispy Bread Crumbs ~ 13⁹⁵

Classic Caesar

Housemade Caesar Dressing, Garlic Croutons, White Anchovies, Parmesan ~ 12⁹⁵

Beach Louie Salad

Local Greens, Gulf Shrimp, Citrus, Grape Tomatoes, Hard Cooked Egg, Avocado ~ 21⁹⁵

Organic Mixed Greens

Happy Boy Farms Greens, Orange Segments, Asian Pears, Laura Chenel Goat Cheese, Candied Pumpkin Seeds, Sherry Vinaigrette ~ 10⁹⁵

SALAD ADDITIONS

Grilled Salmon ~ 8⁹⁵

Grilled Prawns ~ 9²⁵

Grilled Chicken ~ 7⁹⁵

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

House-Butchered Lamb
From Petaluma Farms

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