

BEACH CHALET

EST.  1997

SNACKS + APPS

Seafood Deviled Eggs

Smoked Salmon Filling, Wasabi Tobiko
Caviar ~ 7⁹⁵

Chalet Meatballs

Ground Beef and Pork, Rich Tomato Sauce,
Grilled Sour Dough ~ 10⁹⁵

Buttermilk Fried Calamari

Lemon, Salt + Vinegar Aioli ~ 12⁹⁵

Dungeness Crab Cakes

Fresh Dungeness Crab, Avocado Green
Goddess, Piquillo Pepper, Upland Cress ~ 17⁹⁵

Charred Brussels Sprouts

Sliced Almonds, Grapes, Pecorino ~ 10⁹⁵

Lobster Mac + Cheese

Four Cheeses, Orchiette Pasta ~ 18⁹⁵

Truffle Parmesan Fries

Truffle Oil, Kennebec Fries, Parmesan ~ 9⁹⁵

Pistachio & Chickpea Hummus

Pistachio Salsa Verde, Arugula,
Grilled Flatbread ~ 11⁹⁵

Mary's Free Range Chicken Wings

Shishito Peppers, Ginger Vinaigrette ~ 9⁹⁵

SANDWICHES

Maine Lobster Roll

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

Blackened Chicken Breast Sandwich

Avocado, Pepper Jack, Bacon, Habanero-
Pineapple Relish, Ciabatta, Fries ~ 18⁹⁵

Brewers Grain Vegi Burger

Spent-Grain + Oat + Farro Patty,
Grilled Greek Halloumi Cheese, Onion
Strings, Oven Dried Tomato, Tahini Sauce,
Toasted Bun, Chalet Salad ~ 16⁹⁵

Beach Chalet Burger

Ground Chuck, Lettuce, Tomato, Beef,
Pickled Onion, Garlic Aioli, Fries ~ 16⁹⁵
Add Bacon, Jack, Swiss, Cheddar, Pt Reyes
Blue Cheese, Sautéed Mushrooms
or Avocado + 2

CHALET PASTAS

Seafood Linguini Provencal

Fresh Linguini, Tomato-Braised Monterey
Calamari, Clams, Mussels, Shrimp,
& Local Rock Cod ~ 26⁹⁵

West Coast Chicken Carbonara

Fettuccine Noodles, Mary's Farm Chicken,
English Peas, Hobbs' Bacon, Thyme, Shaved
Parmesan, Lemon Zest ~ 22⁹⁵

Spinach Ricotta Gnocchi

House made Gnocchi, Cider Glazed
Autumn Vegetables ~ 18⁹⁵

SUSTAINABLY SOURCED

Whenever possible, we seek to provide
seafood in a way that respects nature. Our
meats are hormone + antibiotic free.

RAW BAR

CEVICHE + TARO CHIPS

Choose Your Favorite Below or Have All
Three

Ceviche Trio Sampler

Try a Bit of All Three ~ 23⁹⁵

Baja Shrimp Ceviche

Avocado, Cucumber, Lime ~ 13⁹⁵

Ahi Tuna Poke

Sesame, Tamari + Ginger ~ 15²⁵

Halibut Ceviche

Aji Amarillo + Cilantro ~ 14⁵⁰

OYSTERS ON THE HALF SHELL

Market's Best Oysters

Mignonette, Cocktail Sauce

1/2 Dozen ~ 17⁹⁵ Dozen ~ 34⁹⁵



SEAFOOD SPECIALTIES

Riptide Red Beer-Battered Fish + Chips

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

Grilled King Salmon

Celery Root Puree, Brown Butter &
Mushrooms ~ 26⁹⁵

Roasted Idaho Rainbow Trout

Crabmeat, Season's Vegetables,
Lemon Beurre Fondue ~ 24⁹⁵

P.E.I. Mussels + Kielbasa Sausage

House Made Sausage, Red & Yellow
Bell Pepper, Onion, VFW Ale Sauce,
Grilled Sourdough ~ 21⁹⁵

Pan Seared Local Petrale Sole

Ancient Grain Farro, Shaved Brussels
Sprouts ~ 26⁹⁵



CHALET SIDES

Perfect for Companion to any Meal

Roast Mushrooms ~ 7⁹⁵

Butternut Squash Gratin ~ 7⁹⁵

Garlic Mashed Potatoes ~ 7⁹⁵

Seasonal Vegetables ~ 7⁹⁵

SOUP + SALADS

Pacific Chowder

Cup ~ 6⁹⁵ Sourdough Bowl ~ 9⁹⁵
Manila Clams, Smoked Bacon,
Oyster Crackers

Butternut Squash Soup

Cup ~ 6⁵⁰ Bowl ~ 8⁹⁵
Brussels Sprouts & Roasted Apple

Beach Gulf Shrimp Louie Salad

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

Classic Caesar

Garlic Croutons, White Anchovies,
Parmesan ~ 12⁹⁵

Organic Seasonal House Salad

Organic Greens, Orange Segments, Pears,
Laura Chenel Goat Cheese, Candied
Pumpkin Seeds, Sherry Vinaigrette ~ 10⁹⁵

Grilled Salad Additions

Salmon ~ 10⁹⁵, Prawns ~ 9²⁵, Chicken ~ 7⁹⁵

MEAT + POULTRY SPECIALTIES

Flatiron Steak + Frites

Herb Marinated Flatiron Steak,
Fire Roasted Vegetable Salsa, Fries ~ 26⁹⁵

12 oz. Black Angus New York Steak

Sherry Mushroom Cream, Potato Puree,
Low + Slow Tomato ~ 28⁹⁵

Mary's Farm Organic Half Chicken

Garlic Spinach, Butternut Squash Gratin,
Three Herb Pan Jus ~ 24⁵⁰

Chalet Beer Braised Beef Short Ribs

Potato Puree, Dijon Mustard Glaze, Young
Carrots & Onions ~ 26⁹⁵



DAILY DINNER SPECIALS

~ Available Starting at 5pm ~

MONDAY

Prime Rib Dinner

TUESDAY

Buttermilk Fried Organic Chicken

WEDNESDAY

Classic Shrimp Creole + Grits

THURSDAY

Seafood Cioppino

FRIDAY + SATURDAY

Roasted Whole Maine Lobster

SUNDAY

Chalet's Famous Cassoulet