

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

Grilled Asparagus & Burrata Cheese

Brown Butter Vinaigrette, Almonds,
Crispy Serrano Ham ~ 13⁹⁵

Lobster Mac + Cheese

Four Cheeses, Orechiette Pasta ~ 18⁹⁵

Buttermilk Fried Calamari

Lemon, Salt + Vinegar Aioli ~ 12⁹⁵

Dungeness Crab Cakes

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

Crispy Brussels Sprouts

Onion Agro-Dolce, Aleppo Pepper, Lime,
Mint & Cashews ~ 10⁹⁵

Truffle Parmesan Fries

Truffle Oil, Kennebec Fries, Parmesan ~ 9⁹⁵

Pistachio & Chickpea Hummus

Pistachio Salsa Verde, Grilled Pita Bread,
Nigella Seeds ~ 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 Veggie 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, Glazed
Seasonal Vegetables, Grana Padano ~ 18⁹⁵

SUSTAINABLY SOURCED

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

RAW BAR

OYSTERS ON THE HALF SHELL

Market's Best Oysters

Mignonette, Cocktail Sauce

1/2 Dozen ~ 17⁹⁵ Dozen ~ 34⁹⁵

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

King Salmon Ceviche

Aji Amarillo + Cilantro ~ 14⁵⁰



SEAFOOD SPECIALTIES

Grilled Pacific Swordfish

Dungeness Crab Brandade,
Asparagus, Lemon Nage ~ 28⁹⁵

Riptide Red Beer-Battered Fish + Chips

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

Pan Roasted King Salmon

White Bean, Corn & Pepper Ragu,
Pickled Cherry Tomatoes ~ 26⁹⁵

Roasted Idaho Rainbow Trout

Dungeness Crab, Season's Vegetables,
Lemon Beurre Fondue ~ 26⁹⁵

Pan Seared Local Petrale Sole

Ancient Grain Farro,
Shaved Brussels Sprouts ~ 26⁹⁵



CHALET SIDES

Perfect for Companion to any Meal

Roast Mushrooms ~ 7⁹⁵

Poached Jumbo Asparagus ~ 7⁹⁵

Garlic Mashed Potatoes ~ 7⁹⁵

Seasonal Vegetables ~ 7⁹⁵

SOUP + SALADS

Pacific Chowder

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

Sweet Corn + Leek Soup

Poached Rock Shrimp & Basil Oil
Cup ~ 6⁵⁰ Bowl ~ 8⁹⁵

Beach Gulf Shrimp Louie Salad

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

Chicken Green Goddess Salad

Chopped Romaine, Endive, Cucumber,
Olives, Red Onion, Feta Cheese, Daikon,
Fresh Peas, Green Goddess Dressing ~ 15⁷⁵

Organic Seasonal House Salad

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

Classic Caesar Salad

Garlic Croutons, White Anchovies,
Parmesan ~ 12⁹⁵

Grilled Salad Additions

Salmon ~ 10⁹⁵, Prawns ~ 9²⁵, Chicken ~ 7⁹⁵

MEAT + POULTRY SPECIALTIES

Pork Tenderloin Schnitzel

Braised Red Cabbage, Mustard Spaetzel,
Chalet Beer Sauce ~ 23⁹⁵

Flatiron Steak + Frites

Herb Marinated Flatiron Steak,
Chimmichurri, Fries ~ 26⁹⁵

12 oz. Black Angus New York Steak

Sherry Mushroom Cream, Potato Puree,
Low + Slow Tomato ~ 32⁹⁵

Mary's Farm Organic Half Chicken

Garlic Spinach, Buttermilk Mashed Potatoes,
Three Herb Pan Jus ~ 24⁵⁰



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