**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**

<table>
<thead>
<tr>
<th>Board Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Short Board</td>
<td>A Juicy 10 Oz. Cut for the Lighter Appetite</td>
<td>26</td>
</tr>
<tr>
<td>Chalet of Prime Rib Cut</td>
<td>A Hearty 12 Oz. Portion of Juicy, Tender Beef</td>
<td>30</td>
</tr>
<tr>
<td>Big Kahuna Cut</td>
<td>An Extra Generous, 16 Oz. Thick Cut of Prime Beef</td>
<td>34</td>
</tr>
<tr>
<td>Children’s Prime Rib Dinner</td>
<td>Complete with Milk, Juice or Soda</td>
<td>18</td>
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</tbody>
</table>

**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**
each ~ 12

- Junipero Negroni: Junipero Gin, Campari + Sweet Vermouth
- Old Fashioned: Bourbon, Orange, Cherries + Bitters
- Highland Sidecar: Blended Scotch, Cointreau, Fresh Lime
- Maker’s Mark Manhattan: Sweet Vermouth, Angostura Bitters, Cherry

**HOUSEMADE DESSERTS**
each ~ 9

- Seasonal Housemade Pie: 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 Tart 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**

- Y.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 4.7% abv
- Sea Serpent Foggy I.P.A: Hop flavors + aromas without bitterness, 5 hop varieties. 20 IBUs 6.0% abv
- Presidio IPA: American India Pale Ale with a Pronounced Hop Character. 73 IBUs 6.5% abv
- Riptide Red: Toasty and Caramel Maliness, Mild Hop Bitterness. 21 IBUs 5.8% abv
- Flaskbacher 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-born illness. There is a $2 split plate fee. Please note a 5% surcharge will be added to your bill to support SF employer mandates.