

FROM THE SEA

Norwegian Salmon Fillet 6 ounces	25
Tempura Fried Shrimp	24
Cajun Catfish Fillet	24
Coconut Fried Shrimp	25
Sea Scallops in a 'Regency Sauce'	31
<i>Served over pasta</i>	
Jumbo Shrimp 'Florentine'	28
<i>Served over pasta</i>	
Alaskan King Crab Legs	Market Price
12 ounce Lobster Tail	Market Price
Seafood Salad	20
<i>Served with choice of seared Ahi tuna, salmon or grilled shrimp</i>	

CHALET SPECIALTIES

Homemade Country Fried Steak	21
Country Fried Chicken	22
Regency Chicken over Pasta	26
Danish Baby Back Pork Ribs	30
* Ground Sirloin Steak	20
* Angus Ribeye Steak	43
* Hand Cut Filet Mignon <i>Served with sautéed mushrooms & Bordelaise Sauce</i>	44
* Gorgonzola Cheese sauce on your steak	2

ADD TO ANY DINNER

3 Tempura Shrimp	11	3 Coconut Shrimp	11
Large King Crab Leg	39	Half Rack Pork Ribs	15
12 oz. Lobster Tail	59		
Macaroni & White Cheddar Cheese			7

All the above entrees are served with your choice of a garden fresh salad or a cup of homemade soup; and a choice from one of the following: Fresh sauteed vegetables, rice pilaf, mashed or baked potato, french fries or onion rings.

(Excludes pasta dishes)

EARLY BIRD MENU

Available until 6:00pm

Fish & Chips **16**

Beer battered served with fries & cole slaw

Country Fried Steak **17**

Homemade Cube steak served with Sausage Gravy, mashed potatoes and vegetables

Chicken Regency **19**

A broiled chicken breast served over pasta in a creamy brandy mushroom sauce

Country Fried Chicken **17**

Chicken breast with Sausage Gravy, mashed potatoes and vegetables

Calf's Liver and Onions **16**

Pan seared served with your choice of side

Baby Back Pork Ribs **20**

Served in our own BBQ sauce with your choice of side

Tempura Fried Shrimp **17**

Three Jumbo Fried Shrimp served with your choice of side

Salmon Fillet **20**

A pan seared 6 oz. portion of Norwegian salmon served with your choice of side

All the above entrees are served with a loaf of warm bread.
Add a tossed salad or a cup of homemade soup...\$4

Extra plate charge...\$5

APPETIZERS

Deep Fried Zucchini	12	Jumbo Shrimp Cocktail	14
Tempura Shrimp	14	Fried Calamari	13
Coconut Shrimp	14	Duck Tenders	15
Escargot in garlic butter	15	Spicy Chicken Wings	14
Clams & Mussels (Clams only—Add \$5)	18	Tempura Fried Artichoke Hearts	13

SANDWICHES

1/2 Pound Burger or Chicken Breast	15
<i>Served on toasted bun with fries and garnish (add Cheddar or Swiss Cheese for \$1)</i>	
Bordelaise 1/2 Pound Burger	16
<i>Topped with melted Swiss Cheese, sauteed mushrooms and onions on a toasted bun with Bordelaise Sauce</i>	

KID'S MENU

Macaroni & White Cheddar Cheese	10
Fried Chicken Tenders	11
<i>Served with choice of side</i>	
Three Tempura Shrimp	12
<i>Served with choice of side</i>	

SIDE ITEMS

<i>Dinner Salad or Cup of Soup</i>	5
<i>Baked Potato, mashed potato, rice pilaf, French fries or onion rings</i>	4
<i>Loaded Baked Potato</i>	6
<i>Loaf of warm Bread</i>	2

**Consuming raw or undercooked meats, poultry,
seafood or shellfish may increase your risk to food-borne illness
especially if you have certain medical conditions.**

CHALET

Restaurant & Bar

348 West White Mountain Blvd.

Lakeside, Arizona 85929

928-367-1514

www.chaletrestaurantaz.com



SINCE 1981

WINE LIST

Chilled

	Glass	Bottle
Domaine Chandon Champagne	(Split) 12	-
Beringer White Zinfandel <i>Napa Valley</i>	7	-
Whispering Angels Rosé	10	34
Mirassou Moscato <i>California</i>	7	20
Frisk Prickly Riesling <i>Australia</i>	8	29
Kim Crawford Sauvignon Blanc <i>New Zealand</i>	10	32
Joel Gott Pinot Gris <i>Oregon</i>	10	34
Kendall Jackson Chardonnay <i>California</i>	8	29
Hess Chardonnay <i>Napa Valley</i>	10	42
Rombauer Chardonnay <i>Napa Valley</i>	(Split) 33	66

Red Wines

	Glass	Bottle
Kenwood Pinot Noir <i>Russian River Valley</i>	10	32
Bogel Petite Sirah <i>California</i>	-	29
Louis Jadot Beaujolas Villages <i>France</i>	9	30
Luigi Bosca Malbec <i>Argentina</i>	10	38
St. Francis Old Vine Zinfandel <i>Sonoma</i>	-	40
Sterling Merlot <i>Napa Valley</i>	12	40
Duckhorn Merlot <i>Napa Valley</i>	-	80
Hahn Cabernet Sauvignon <i>California</i>	9	30
Kendall Jackson Cabernet Sauvignon <i>California</i>	10	32
Stags Leap Cabernet Sauvignon <i>Napa Valley</i>	-	86
Silver Oak Cabernet Sauvignon <i>Alexander Valley</i>	-	140

* **Porto Ramos Pinto** *Portugal*

10 yr. glass 10

30 yr. glass 20*

Featured House Wines—Corbett Canyon

Chardonnay

Cabernet

Merlot

glass 7



SHARKY'S



	QTY
Edamame Soy Beans served warm	_____ 6
Crab Rangoons (4)	_____ 11
Tuna Poke—Spicy or Traditional	_____ 14

SASHIMI 6 SLICES

Maguro (Ahi Tuna)	_____ 12
Sake (Salmon)	_____ 12
Hamachi (Yellowtail)	_____ 13
Seared Ahi Tuna	_____ 13

SUSHI ROLLS (Rice on the Inside)

Maguro (Ahi Tuna)	_____ 9
Hamachi (Yellowtail)	_____ 10
Sake (Salmon)	_____ 9
Spicy Crunchy Tuna	_____ 10
Spicy Crunchy Snow Crab	_____ 10
Spider (Soft Shell Crab)	_____ 10
Unagi (Smoked Eel)	_____ 9

NIGIRI (2 PIECES)

Maguro (Ahi Tuna)	_____ 8
Sake (Salmon)	_____ 8
Hamachi (Yellowtail)	_____ 9
Unagi (Smoked Eel)	_____ 8

FRESH WASABI _____ 3

Soy Bean Paper added to any roll _____ 1
Excludes deep fried rolls

MAKI ROLLS

	QTY
California (Crab, Cucumber & Avocado)	_____ 9
Rainbow (California w/Tuna, Yellowtail & Salmon)	_____ 15
Sweet Chili Coconut Shrimp w/Avocado	_____ 11
San Francisco (Crab, Eel, Cucumber & Avocado)	_____ 12
Las Vegas (Salmon, Crab, Cream Cheese, Tobikko Tempura Fried)	_____ 15
Boston (Spicy Crab & Tuna, Sprouts & Cucumber)	_____ 11
Spicy Crunchy Ahi Tuna (with Tempura Bits)	_____ 11
Spicy Crunchy Crabmeat (with Tempura Bits)	_____ 11
Shrimp Tempura (w/sweet Chili Sauce & Avocado)	_____ 11
Duck Tender with Avocado	_____ 10
Popper (Tuna, Crab, Jalapenos, cream cheese, Tempura Fried)	_____ 15
Ruby (Tempura Shrimp & Avocado topped with Spicy Tuna)	_____ 14
Sunset (Spicy Crab & Avocado topped with Salmon & Lemon)	_____ 15
Tamari (Spicy Crab & Tuna, Cucumber, Sprouts, Avocado on soy)	_____ 15
A-Roll (Coconut Shrimp, Sweet Pickled Jalapenos & Avocado on soy)	_____ 15
Lion King (Baked California Roll with Salmon & Spicy Mayo)	_____ 14
Yr81 (Tempura Shrimp & cream cheese topped w/ Pickled Jalapenos & Poke)	_____ 15

WARM SAKE 180mL _____ 4

COLD DRAFT SAKE 180mL _____ 7

All our sushi rolls are made to order. Your patience will be appreciated.

“SPECIALS”

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk for food-borne illness especially if you have certain medical conditions.

ONLY ONE SUSHI MENU PER TABLE