

CHALET RESTAURANT

APPETIZERS

Fried Zucchini tempura battered, fried crispy, served with homemade ranch	\$12
Escargot in Garlic Butter premium snails cooked in garlic butter, served with fresh garlic toast	\$16
Clams & Mussels clams & mussels cooked in white wine and garlic butter, served with garlic toast. * clams only add \$5	\$18
Jumbo Shrimp Cocktail served in a cocktail glass with fresh lemon and spicy cocktail sauce	\$15
Fried Calamari buttermilk, seasoned flour, fried crispy, served with romesco sauce & remoulade	\$14
Crispy Duck Tenders hand cut duck breast breaded, fried crispy, served with a blueberry chambord gastrique	\$18
Spicy Hot Wings choice of bbq, red hot, sriracha hot - classic chicken wings, served with homemade ranch, celery sticks	\$15
Tempura Fried Artichoke Hearts artichoke hearts, tempura battered, fried crispy, served with ranch	\$13
Crab Cakes fresh blue crab , seasoned and seared golden, served with dill aioli	\$20

KIDS MENU

White Cheddar Macaroni And Cheese *choice of side	\$10
 Fried Breaded Chicken Tenders *choice of side	\$12
 Tempura Fried Shrimp *choice of side	\$16

ENTREES

all entrees served with fresh garden salad or cup of soup as well as a choice of one side* pasta entree excludes a side

FROM THE SEA

*Norwegian Salmon pan seared 6oz. salmon, served with dill aioli	\$26
Tempura Fried Shrimp 5 jumbo shrimp dipped in tempura batter and fried crispy	\$25
*Cajun Catfish Fillet blackened seasoned 7oz catfish filet pan seared to perfection	\$25
Jumbo Sea Scallop Regency Pasta 5 jumbo sea scallops pan seared golden, over regency pasta, topped with basil chiffonade	\$35
Shrimp Florentine Over Pasta 5 jumbo shrimp sauteed in garlic, white wine, spinach florentine sauce over pasta topped with basil chiffonade	\$28
Colossal King Crab Legs	Market Price
8oz Lobster Tail	Market Price
*Chilean Seabass 7oz chilean seabass grilled, served with sauce du jour	\$48
Coconut Fried Jumbo Shrimp 5 coconut encrusted jumbo shrimp, fried golden, served with sweet chili & spicy aioli	\$26

ADD TO ANY ENTREE

3 Tempura Shrimp - \$12 / 3 Coconut Shrimp - \$12
Colossal King Crab Leg - \$MP
Half Rack Pork Ribs - \$16 / 8oz Lobster Tail - \$MP
White Cheddar Macaroni - \$7

CHALET SPECIALTIES

Homemade Country Fried Steak in house ground sirloin , dipped in buttermilk, breaded and fried golden, topped with white gravy	\$22
Regency Chicken Over Linguine grilled chicken, over our classic regency sauce (brandy, cream, oyster mushrooms) topped with basil chiffonade	\$27
Danish Baby Back Pork Ribs slow roasted baby back ribs, glazed with our in house bbq sauce	\$30
*Black Angus Ribeye 14oz angus ribeye, tenderized with a jaccard, seasoned and grilled, brushed with butter add gorgonzoula cheese sauce \$2.50	\$45
*House Butchered Filet Mignon 8oz filet butchered in house, seasoned and grilled, topped with sauteed mushrooms, bordelaise sauce add gorgonzoula cheese sauce \$2.50	\$45
Sugar Cane & Ginger Rubbed Pork Tenderloin pork tenderloin marinated in cane sugar & ginger, topped with a soy lemon ginger reduction	\$28

SANDWICHES

*Hamburger 1/3 Pound - Served with fries	\$15
Grilled Chicken Sandwich- Served with fries served on toasted sesame bun, lettuce, tomato, onion, pickle	\$15
*Bordelaise Burger - Served with fries topped with swiss cheese, sauteed mushrooms & onions, smothered in bordelaise sauce	17\$

SANDWICH ADD ONS \$1.50

Bacon - Cheddar Cheese - Swiss Cheese
Avocado - Green Chili - Sauteed Onion - Fried
Onion Bleu Cheese

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness