

LAKE CHALET

EST.  2009

SWEETS

Seasonal Fruit Plate

Melon, Stonefruit, Berries,
Cinnamon Creme Fraiche ~ 11

Chalet Beignets

Powdered Sugar, Chocolate
+ Berry Dipping Sauces ~ 8

Greek Yogurt Parfait

Mixed Berry Compote, House Granola ~ 8

Baked French Toast

Thick Sliced Pain de Mie Bread,
Lavender Honey Roasted Local Strawberries,
Maple Syrup, Applewood Bacon ~ 14

BENNIES

Crab Cake Benny

English Muffin, Roasted Red
Pepper Hollandaise, Poached Eggs,
Potato Gratin - 18

Chalet Eggs Benny

Zoe's Artisan Ham, Poached Eggs, Hollandaise,
Potato Gratin - 16

Sauteed Spinach + Roasted Tomato

English Muffin, Roasted Red Pepper
Hollandaise, Poached Eggs,
Potato Gratin ~ 16

PLATES

Seafood Omelet

Shrimp + Lobster, Mascarpone, Sweet Leeks,
Fresh Herbs, Little Salad ~ 21

Roasted Vegetable Frittata

Roasted Cauliflower, Tomatoes + Mushrooms,
Cowgirl Creamery Chevre,
Baby Frisee Salad ~ 14

Long-Braised Pork + Biscuits

Housemade Sausage Buttermilk Biscuits,
Spicy Hollandaise, Poached Farm Egg,
Little Salad ~ 17

Flatiron Steak + Eggs

Herbs de Provence Marinated Steak,
Potato Gratin, Eggs Your Way,
Bearnaise ~ 24

Crispy Smoked Salmon Hash

Hot-Smoked Salmon, Home Fries,
Roasted Red Onions + Bell Peppers,
Tobasco Hollandaise, Poached Farm Egg,
Fresh Herbs ~ 18

Lake Merritt Breakfast

Three Farm Eggs, Country Potatoes,
Artisan Wheat Toast,
Choice of Zoe's Chicken
Apple Sausage, Bacon or Ham ~ 16



SUSTAINABLY SOURCED

Whenever possible, we seek to provide
seafood in a way that respects nature.

Our meats come from a small
cooperative of ranchers, hormone and antibiotic
free, and are cut and/or ground daily.

BREAD + TAP WATER SERVED ON REQUEST

RAW BAR + SEAFOOD PLATTERS

Served chilled on ice
with Mignonette and Cocktail Sauce
Each 3.5 | Half 21 | Dozen 38

Kusshi British Columbia
Kumiai Baja California
Chelsea Gem Washington
Humboldt Bay Kumamoto California
Fanny Bay British Columbia
Marin Miyagi California
Gulf Prawns Louisiana

Seafood Plateau

Crab, Oysters, Prawns, Ceviche,
Deviled Eggs
Small 44 | Large 68

START BRUNCH WITH A COCKTAIL

Chalet Grey Goose Bloody Mary
Pepper Infused Vodka with House Mix
and All the Fixings ~ 13

Orange Juice Mimosa
Fresh Orange Juice + Sparkling Wine ~ 12

Lakeside Crush
Ketel One Oranje, Fresh Orange Juice,
Madagascar Vanilla, Cream ~ 12

Ramos Gin Fizz
Beefeaters Gin, Lemon, Cream,
Egg White, Orange Flower Water ~ 12

CHALET SEAFOOD SPECIALTIES

Grilled Fish Tacos
Grilled Soft Flour Tortillas, Shredded Cabbage,
Mango Tomato Salsa, Avocado Crème Fraiche,
Chips, Pickled Vegetables ~ 17

Lady of the Lake Beer-Battered Fish + Chips
Housemade Tartar Sauce, Fries, Cole Slaw ~ 18

Grilled Salmon
Semolina Pearls, Salsa Rustica ~ 28

Grand Seafood Linguini
Saffron Pasta, Gulf Shrimp, Bay Scallops, Mus-
sels, Clams, Salmon, Monterey Bay Calamari,
Tomatoes, White Wine ~ 28

CHALET SIDES ~ 8

Cider Glazed Roasted Cauliflower
Roast Garlic Mashed Potatoes
Bacon, Ham or Sausage
Roasted Mushrooms: Garlic, Capers + Herbs
Baked Creamed Spinach: Mornay Sauce
Delta Asparagus: Shallot Vinaigrette
Potato Gratin: Bacon Marmalade
Sweet Potato Fries: Herbsaint
Polenta Fries: Harissa Mayo

SHARE A PREMIUM SIDE ~ 15

Delta Asparagus Oscar
Lobster Mac: Four Cheeses, Conchigile

SNACKS + APPS

Seafood Deviled Eggs

Smoked Trout, Salsa Verde + Fresno Chilies ~ 8

Roasted + Steamed Manila Clams

Red Bell Pepper Soffrito, Applewood Bacon,
Roasted Garlic Toast ~ 14

Buttermilk Fried Calamari

Salt + Vinegar Aioli, Lemon ~ 13

Shrimp, Local Rock Cod + Calamari Ceviche

Tomato Gazpacho, Cucumber, Avocado,
Micro Cilantro ~ 15

Dungeness Crab Cakes

Avocado Green Goddess, Piquillo Pepper,
Upland Cress ~ 16

Fennel Crusted Pork Riblets

Honey Apple Cider Vinegar Glaze,
Apple & Fennel Salad ~ 15

Spicy Chicken Wings

Spicy Glaze, Smokey Blue Cheese Dipping Sauce,
Celery ~ 13

SOUP, SALADS + SANDWICHES

New England Clam Chowder

Manila Clams, Bacon, Oyster Crackers ~ 7

Organic Mixed Greens

Happy Boy Farms Greens, Orange Segments,
Asian Pears, Laura Chenel Goat Cheese,
Candied Pumpkin Seeds, Sherry Vinaigrette ~ 11
Add Grilled Chicken, Salmon or Prawns ~ 8

Classic Caesar

Romaine Lettuce, Seasoned Breadcrumbs,
Garlic Anchovy Dressing,
Shaved Parmigiano-Reggiano ~ 12
Add Grilled Chicken, Salmon or Prawns ~ 8

Tuscan Kale

Charred Cauliflower, Parmesan, Mushrooms,
Pickled Onions, Pine Nuts, Sherry Vinaigrette ~ 13
Add Grilled Chicken, Salmon or Prawns + 8

Lake Chalet Louis

Roast Crab + Shrimp, Greens,
Lemon Vinaigrette, Citrus, Tomato,
Avocado, Louis Dressing ~ 21

House Corned Beef Reuben Sandwich

Dijon, Sauerkraut, Caramelized Onions, Special
Sauce, Swiss, Pretzel Roll ~ 15

Blackened Chicken Breast Sandwich

Avocado, Pepper Jack, Bacon,
Habanero-Pineapple Relish, Ciabatta ~ 16

Lake Chalet Burger

Daily Ground Black Angus Chuck, Little Gem
Lettuce, Tomato, Pickled Red Onion, Dill Pickle,
Sesame Bun, French Fries ~ 15
*Add White Cheddar, Blue Cheese, Swiss Cheese,
Bacon, Avocado, Grilled Onions + 2*



KIDS

Fried Chicken Tenders, Fries + Fruit ~ 9
Grilled Cheese Sandwich, Fries + Fruit ~ 9
Fish & Chips, Fries + Fruit ~ 10
Atlantic Salmon, Mashed Potatoes + Veggies ~ 13
Flatiron Steak, Mashed Potatoes + Veggies ~ 12
Pasta with Tomato Sauce or Butter ~ 9

EXECUTIVE CHEF: MICHAEL BAKER