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## STARTERS

SAUTÉED LAUGHING BIRD SHRIMP	10
Heirloom Tomatoes, Grilled Garlic-Oregano Pita	
CALAMARI FRITTO MISTO	11
Fennel, Shallots, Lemons, Housemade Cocktail & Tartar Sauces	
DUNGENESS CRAB CAKES	14
Avocado-Cucumber Relish, Spiced Aioli, Citrus Salad	
TUNA TARTARE	13
Ponzu, Orange Segments, Black & White Sesame Seeds, Fried Wontons	
HOUSEMADE FISH STICKS BRANDADE	14
Cured Salt Cod, Aioli, Malt Vinegar Reduction, Wild Arugula	
BAKED LAURA CHENEL GOAT CHEESE	10
Roasted Pepper Relish, Basil Pesto, Toasted Olive Bread	
STICKY PORK SPARERIBS	13
With Honey-Hoisin Sauce	
SPICY CHICKEN WINGS	11
Blue Cheese Dressing, Celery Hearts	
WARM HOUSEMADE HUMMUS	9
Pita, Cucumber, Red Bell Pepper, Mixed Olives	
SEASONAL SELECTION OF ARTISANAL CHEESES	12
Fresh Fruit, Marcona Almonds, Pear Mustarda, Olive Bread	

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## SOUPS & SALADS

POTATO LEEK SOUP	8
Chive Oil	
NEW ENGLAND CLAM CHOWDER	7
Manila Clams, Bacon, Oyster Crackers	
CAESAR SALAD & GARLIC CROUTON	9
Parmesan-Anchovy Dressing, Grated Parmigiano Reggiano	
Roasted Chicken add 3.00	
Grilled Salmon add 8.00	
MIXED BABY GREENS & GOAT CHEESE	8
Sherry Vinaigrette, Orange Segments, Asian Pears, Candied Pumpkin Seeds	
ICEBERG LETTUCE WEDGE	10
Roasted Tomato Vinaigrette, Point Reyes Blue Cheese Dressing, Crispy Bacon & Crumbled Blue Cheese	

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## ENTRÉE SALADS

LAKE CHALET LOUIS	
Organic Greens & Iceberg with Lemon Vinaigrette, Citrus Fruits, Tomato, Avocado, Classic Louis Dressing	
Shrimp	18
Dungeness Crab	22
FRESH GARDEN CHOP SALAD	13
Chopped Romaine, Watercress, Onion, Tomato, Shaved Sunchokes, Braised Artichokes, Cucumber, Watermelon Radish, Feta Vinaigrette	
GREEN GODDESS CHICKEN SALAD	14
Chopped Romaine, Endive, Red Onion, Cucumbers, Daikon Root, Niçoise Olives, Feta Cheese, Peas, Topped with Crispy Shallots	

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## ENTRÉE

LADY OF THE LAKE BEER BATTERED FISH & CHIPS Cole Slaw, Tartar Sauce & Cocktail Sauce	16
GRILLED CALIFORNIA YELLOWTAIL Roasted Red Pepper Chimichurri, Grilled Romaine, Basmati Rice	21
PAN SEARED ATLANTIC SALMON Potato Puree, Wilted Escarole, Bacon Mustard Vinaigrette	22
ROASTED SEA BASS Braised Baby Artichokes, Wild Mushrooms, Pee Wee Potatoes, Olive Vinaigrette	24
WHOLE ROASTED CRACKED CRAB Garlic Noodles, Thai Basil. Deconstructed to Help with Ease of Eating	28
RED WINE BRAISED BEEF SHORT RIB Tuscan Kale, Cipollini Onion, Mascarpone Polenta	22
BLACK ANGUS NEW YORK STEAK Herb Spaetzle, Root Vegetables, Wild Mushrooms, Green Peppercorn Jus	26
FLATIRON STEAK & FRENCH FRIES Herbes de Provence Marinade, Watercress, Red Wine Butter	21
SEARED DUCK BREAST Goat Cheese Bread Pudding, Port-Cherry Reduction, Arugula Salad	24
HERB ROASTED HALF CHICKEN Sautéed Collard Greens, Creamy Mashed Potatoes, Roasted Garlic-Bourbon Pan Gravy	17
PANCETTA WRAPPED SCALLOPS Sunchoke Purée, Sherry-Hazelnut Vinaigrette, Chanterelle Mushrooms	24
PAN TOSSED HERB GNOCCHI Wild Mushrooms, Arugula, Cipollini Onions, Garlic, Shallots	16
WEST COAST CARBONARA Fresh Fettuccine Pasta, Herbed Chicken, English Peas, Bacon, Shaved Parmigiano-Reggiano Cheese	18

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## SANDWICHES

BEER BATTERED FILET OF COD SANDWICH Coppa Coleslaw, Cilantro, Chipotle Aioli, Ciabatta, Fries	14
OPEN FACE DUNGENESS CRAB SANDWICH Focaccia, Cheddar & Parmesan Cheese, Tomatoes, Fries	17
BLACKENED CHICKEN BREAST SANDWICH Avocado, Pepper Jack, Bacon, Habanero-Pineapple Relish, Ciabatta	13
BBQ PORK SANDWICH Spicy Jalapeño Slaw, Fried Onion Strings, Little Gem & Fuji Apple Salad	12
CHALET HOUSEMADE GARDEN BURGER White Cheddar, Lettuce, Tomato, Garlic Aioli, French Fries	13
LAKE CHALET BURGER Little Gem Lettuce, Tomato Jam, Dill Pickle, Sesame Bun, Fries Add Cheese, Avocado, Mushrooms, Bacon 1.50 Each	13

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## RAW BAR

### OYSTERS

Served with Mignonette, Cocktail & Lemons (Selection Varies Seasonally)  
\$2.5–Ea - \$15–1/2 Dozen - \$28–Dozen      \$3–Ea - \$18–1/2 Dozen - \$32–Dozen  
**Beausoleil** (New Brunswick)      **Malpeque** (Prince Edward Island)  
**Nootka Sound** (British Columbia)      **Miyagi** (Tomales Bay, CA)  
**Fanny Bay** (British Columbia)      **Kumamoto** (Humboldt, CA)

CEVICHE (Served with Corn Chips)

8 EACH, ALL THREE 22

Rock Cod

Kohlrabi Citrus Salad

Ahi Tuna Poke

Avocado, Green Onion, Sesame Oil, Soy Sauce

Laughing Bird Shrimp

Kohlrabi Citrus Salad

SEAFOOD DEVILED EGGS

6

Chef's Seasonal Selection

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## CHALET ALES

19oz glass 6.50

(Outdoor beers are 5.50 for 16 oz.)

55oz pitcher 16.00

### LADY OF THE LAKE

Crisp Domestic Style Ale with Just a Hint of Hops Sneaking in at the End ~ abv 4.8

### CALIFORNIA KIND

Medium-Bodied Copper Ale with a Nice Malt Finish and Lingering Bitterness ~ abv 5.6

### LAKE MERRITT IPA

Classic IPA with Pronounced Hop Character ~ abv 6.8

### REGATTA RED

Toasty Red Ale, Caramel Maltiness and a Mild Hop Bitterness ~ abv 5.6

### SEAGULL STOUT

Medium-Bodied Stout with Chocolate Notes and a Rich, Smooth Finish ~ abv 5.6

### BREWER'S SPECIAL

Seasonal Beer from the Beach Chalet

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## IMPORTED & BOTTLED BEERS

### IMPORTS ON TAP

7.00

Chimay Triple, Leffe Blonde

### BOTTLED BEERS

Bud, Bud Light, Coors Light, Heineken, Corona, St. Pauli Girl N/A

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## WINE

BY THE GLASS

**Allimant Laugner** - Cremant D' Alsace, France - **Sparkling Brut Rosé** 12.00

**Domaine Chandon** - California - **Sparkling Brut** 9.25

**Drusian** - Prosecco di Valdobbiadene Extra Dry - **Prosecco** 9.00

**Tariquet** - France '09 - **Ugni Blanc/Colombard** 7.50

**Pine Ridge** - Napa Valley '10 - **Chenin Blanc/Viognier** 9.00

**Chateau Ste. Michelle** - Columbia Valley, Washington '10 - **Riesling** 7.00

**Montevina** - California '09 - **Pinot Grigio** 7.50

**Ferrari Carano** - Sonoma County '10 - **Fumé Blanc** 9.00

**Craggy Range** - Te Muna Road - Martinborough '10 - **Sauv. Blanc** 9.00

**Cakebread Cellars** - Napa Valley '09 - **Sauv. Blanc** 13.00

**Hess, Shirtail Creek** - Monterey, California '09 - **Chardonnay** 9.00

**Sonoma-Cutrer** - Sonoma Coast '09 - **Chardonnay** 12.00

**Vina Robles - Red<sup>4</sup>** - Paso Robles '09 - **Petite Sirah/Grenach/Mourvede** 9.00

**Burgess** - Napa Valley '07 - **Syrah** 10.00

**14 Hands** - Columbia River, Washington '10 - **Merlot** 8.00

**Swanson** - Oakville, Napa '07 - **Merlot** 13.00

**Badia di Morrona** - Italy '07 - **Chianti Reserva** 9.50

**St. Francis** - Sonoma '07 - **Zinfandel** 8.00

**Chalone** - Monterey '09 - **Pinot Noir** 8.00

**Russian Hill** - Russian River Valley '08 - **Pinot Noir** 12.50

**Murphy Goode** - California '09 - **Cabernet Sauvignon** 9.00

**Pellegrini** - Alexander Valley '09 - **Cabernet Sauvignon** 11.00

**Terra Valentine** - Spring Mountain, Napa '07 - **Cabernet Sauvignon** 14.00

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## CHALET HOUSE COCKTAILS

9

### NICKEL DIME MARGARITA

100% Blue Agave Tequila, Agave Nectar, Lime Juice

### CLASSIC CAIPIRINHA

Brazil's National Cocktail, Leblon Cachaça, Muddled Limes, On the Rocks

### THE BLUE LAKE

Malibu Coconut Rum, Blue Curacao, Pineapple & Lemon Juice

### GINGER COSMOPOLITAN

Stoli Vodka, House Ginger Syrup, Lime & Cranberry Juice

### STRAWBERRY FIZZ

Sobieski Vodka, Fresh Muddled Strawberries, Guava Juice, Sparkling Wine

### CLASSIC KIR ROYAL

Domaine Chandon Brut with a Splash of Chambord

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## PREMIUM COCKTAILS

11

### BLOOD ORANGE BLOSSOM

Charbay Blood Orange Vodka, Blood Orange Puree with a Splash of Lemon and Lime

### BASIL GINGER MARTINI

Belvedere Vodka, St. Germain, Basil Leaves, Ginger & Lime Juice

### BLUEBERRY SMASH

Buffalo Trace Bourbon, Pomegranate, Blueberry & Lemon Juice, Honey Syrup

### LARA'S LEMON DROP

Ketel One Citroen Vodka, Fresh Lemon Juice, Sugar Rim

### MOJO MOJITO

A Twist on a Classic, Hangar 1 Lime Vodka and Mint, Splash of Chambord

### BLACK DIAMOND

Gin, Fresh Blackberries, Pernod, Lime & Cranberry Juice

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## CLASSIC COCKTAILS

11

### BEST SIDECAR YOU'VE EVER HAD

Cardenal Mendoza Brandy, Combier, Lemon Juice, Sugar Rim

### BOULEVARDIER

Bulleit Rye American Whiskey, Campari, Sweet Vermouth, Lemon Zest

### THE ULTIMATE MANHATTAN

Maker's Mark Bourbon, Carpano Antica Vermouth, Angostura Bitters, Cherry

### DARK AND STORMY

Zaya Rum, House Ginger Syrup, Fresh Lime Juice, Ginger Beer

### NO MORE SINS SAZERAC

Redemption Rye Whiskey, Gomme Syrup, Peychaud's & Angostura Bitters, Herbsaint

### BLACK CAT NEGRONI

Ransom Old Tom "Pot Still-Barrel Aged" Gin, Dolin Rouge Vermouth, Gran Classico Bitters, Flamed Orange Peel

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## HOT COCKTAILS

9

### IRISH COFFEE

Jameson Irish Whisky, Sugar, Whipped Cream

### HOT APPLE PIE

Tuaca, Apple Cider, Whipped Cream, Cinnamon, Nutmeg

### ALMOND MOCHA

Amaretto di Saronno, Crème de Cacao

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## SPECIALTY LEMONADES

5.25

### GUAVA STRAWBERRY LEMONADE

Guava Juice, Fresh Strawberries

### POMEGRANATE BLACKBERRY LEMONADE

Fresh Blackberries, 100% Pomegranate Juice

- The Lake Chalet is not responsible for lost, stolen or damaged items.
  - Parties of 8 or more will be charged an 18% service charge.
  - Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of food-borne illnesses.
  - Corkage is \$15
  - Split Plate Charge \$2
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