
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
Romesco Sauce, Sherry Gastrique, Almonds	
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	
GRILLED DELTA ASPARAGUS	11
Smoked Bacon, Herb Vinaigrette, Poached Egg, Grana Padano Cheese	
SEASONAL SELECTION OF ARTISANAL CHEESES	12
Fresh Fruit, Marcona Almonds, Honeycomb, Olive Bread	

SOUPS & SALADS

GREEN PEA & HAM HOCK SOUP	8
Crème Fraîche, Lemon 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	

ENTRÉE SALADS

LAKE CHALET LOUIS		
Spring Greens, Iceberg, Citrus Fruits, Tomato, Avocado, Classic Louis Dressing		
	Shrimp	18
	Dungeness Crab	22
HEIRLOOM TOMATO PANZANELLA	13	
Fresh Burrata Cheese, Niçoise Olives, Cucumbers, Lemon-Anchovy Vinaigrette		
GREEN GODDESS CHICKEN SALAD	14	
Chopped Romaine, Endive, Red Onion, Cucumbers, Daikon Root, Niçoise Olives, Feta Cheese, Peas, Topped with Crispy Shallots		

A GREAT WAY TO START BRUNCH!

CHALET BLOODY MARY	9
FRESH ORANGE JUICE MIMOSA	7.5
CHALET BEIGNETS	8
Powdered Sugar, Chocolate & Huckleberry Dipping Sauces	

BRUNCH SPECIALTIES

DUNGENESS CRAB BENEDICT	17
Hollandaise, Poached Eggs, Baby Greens	
CHALET EGGS BENEDICT	14
Ham, Hollandaise, Collard Greens, Poached Eggs, Baby Greens	
MAINE LOBSTER SCRAMBLE	19
Zucchini, Spinach, White Cheddar, Baby Green Salad, Potatoes	
BUTTERMILK FRIED CHICKEN & SCRAMBLED EGGS	16
Natural Sweet Onion Gravy, Buttermilk Biscuit	
CROQUE MADAME	13
Ham, Gruyère, Fried Egg, Mornay, Baby Green Salad	
WILD MUSHROOM & GOAT CHEESE OMELETTE	14
Parmesan Cheese, Mustard Greens, Crispy Potatoes, Herb Vinaigrette	
CALIFORNIA SUNSHINE OMELETTE	14
Roasted Turkey Breast, Avocado, Smoked Bacon, Chipotle Mayo, Mozzarella	
BUTTERMILK PANCAKES WITH RASPBERRY COMPOTE	11
Maple Syrup, Applewood Smoked Bacon	
BANANAS FOSTER RUM FRENCH TOAST	13
Banana-Cinnamon Rum Caramel Sauce, Whipped Cream, Smoked Bacon	

SIDES

BACON	GRILLED PORK SAUSAGE
SHORT STACK PANCAKES	TWO EGGS ANY STYLE
TOAST/ENGLISH MUFFINS	BREAKFAST POTATOES
SAUTÉED SPINACH	SWEET POTATO FRIES

LUNCH ITEMS

LADY OF THE LAKE BEER BATTERED FISH & CHIPS	16
Cole Slaw, Tartar Sauce & Cocktail Sauce	
PAN SEARED ATLANTIC SALMON	23
Meyer Lemon Potato Purée, Pole Beans, Salsa Verde	
GRILLED CALIFORNIA YELLOWTAIL	21
Roasted Red Pepper Chimichurri, Grilled Romaine, Basmati Rice	
OPEN FACE DUNGENESS CRAB SANDWICH	17
Focaccia, Cheddar & Parmesan Cheese, Tomatoes, Fries	
LAKE CHALET BURGER	13
Little Gem Lettuce, Tomato Jam, Dill Pickle, Sesame Bun, Fries Add Cheese, Avocado, Mushrooms, Bacon 1.50 Each	
BREWER'S GRAIN & FALAFEL VEGGIE BURGER	13
White Cheddar, Lettuce, Tomato, Garlic Aioli, French Fries	
BLACKENED CHICKEN BREAST SANDWICH	13
Avocado, Pepper Jack, Bacon, Habanero-Pineapple Relish, Ciabatta	
AHI TUNA BURGER	14
Diced & Seared Sushi-Grade Tuna, Basil Aioli, Pickled Red Onion, Watercress, Arugula Salad	
BBQ PORK SANDWICH	14
Spicy Jalapeño Slaw, Fried Onion Strings, Little Gem & Fuji Apple Salad	
FLATIRON STEAK & FRENCH FRIES	22
Herbes de Provence Marinade, Watercress, Red Wine Butter	

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

CHALET ALES

19oz glass 6.50

(Outdoor beers are 5.50 for 16 oz.)

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

OKTOBERFEST SPECIALS

WE'VE BREWED UP THREE SPECIAL BEERS FOR OKTOBERFEST...

KAISERLICHE BERLINER WEISS

Tart German-style wheat ale. Very pale straw color, hazy, light and refreshing ~ abv 4.0

ALTIMETER ALTBIER

German-style amber ale. Clean yet robust and complex aroma of rich malt. Assertive hop bitterness well balanced by a sturdy yet clean and crisp malt character ~ abv 4.7

OCEAN BEACH OKTOBERFEST

German-style orange-amber colored lager. Smooth, clean and rather rich, with a distinctive toasty malt character ~ abv 4.5

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

Tarquet - 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, Shirltail Creek - Monterey, California '09 - **Chardonnay** 9.00

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

Vina Robles - Red⁴ - 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

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

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

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

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

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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