
STARTERS

CRISPY FRIED CALAMARI	10
Fines Herbs, Lemon Aioli, Cocktail Sauce	
DUNGENESS CRAB CAKES	14
Popcorn Purée, Daikon Sprouts, Pickled Onion Petals	
SESAME TUNA TARTARE	13
Crispy Nori, Chard Scallions, Soy Ginger Sauce	
STICKY PORK SPARE RIBS	13
Hoisin Glaze, Chard Green Onion	
SPICY CHICKEN WINGS	11
Blue Cheese Dressing, Celery Hearts	
HOUSEMADE FISH STICKS BRANDADE	14
Cured Salt Cod, Aioli, Malt Vinegar Reduction, Wild Arugula	
GRILLED GULF SHRIMP IN TEQUILA FOAM	12
Jalapeño-Garlic Marinade	
WARM HOUSEMADE HUMMUS	9
Pita, Cucumber, Red Bell Pepper, Mixed Olives	
GRILLED ASPARAGUS & CRISPY PANCETTA	12
Chopped Egg, Basil Oil, Lemon-Shallot Vinaigrette	

SOUPS & SALADS

GREEN PEA & HAM HOCK SOUP	8
Crispy Brussels Sprout Leaves, Crème Fraîche	
NEW ENGLAND CLAM CHOWDER	7
Manila Clams, Bacon, Crushed Oyster Crackers	
FRENCH ONION SOUP	10
Gruyère & Parmigiano-Reggiano and Brioche Toast	
CAESAR SALAD & GARLIC CROUTON	9
Parmesan-Anchovy Dressing, Grated Parmesan 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	
WEDGE SALAD & POINT REYES BLUE DRESSING	10
Bacon, Garbanzo Beans, Black Olives	
DUNGENESS CRAB, AVOCADO & CORN PANNA COTTA	16
Frisée, Pistachio, Jalapeño Vinaigrette	

ENTRÉE SALADS

LAKE CHALET LOUIE	
Spring Greens, Iceberg, Citrus Fruits, Tomato, Avocado, Louie Dressing	
Shrimp	18
Dungeness Crab	22
CLASSIC COBB & SPICY FRIED CHICKEN BREAST	17
Boiled Egg, Avocado, Blue Cheese, Tomato, Bacon, Creamy Dressing	
PRIME FLATIRON STEAK & TOASTED QUINOA	19
Grilled Radicchio, Shiitake Mushroom, Orange Vinaigrette, Red Wine Reduction	

A GREAT WAY TO START BRUNCH

ABSOLUT PEPPAR 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 and Baby Greens	
MAINE LOBSTER & SAFFRON SCRAMBLE	19
Zucchini, Spinach, Brie Cheese, Baby Green Salad, Potatoes	
BUTTERMILK FRIED CHICKEN & SCRAMBLED EGGS	16
Natural Sweet Onion Gravy, Buttermilk Biscuit	
TASSO HAM BENEDICT & HOUSEMADE ENGLISH MUFFIN	14
Hollandaise, Poached Eggs and Baby Greens	
CROQUE MADAME	13
Ham, Gruyère, Fried Egg, Mornay, Baby Green Salad	
WILD MUSHROOM & GOAT CHEESE OPEN-FACED 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
Mascarpone Cheese, Maple Syrup, Applewood Smoked Bacon	
BANANA FOSTER RUM FRENCH TOAST	13
Banana-Cinnamon Rum Caramel Sauce, Whipped Cream, Smoked Bacon	

SIDES

ZOE'S BACON	GRILLED PORK SAUSAGE
SHORT STACK PANCAKES	TWO EGGS ANY STYLE
TOAST/ENGLISH MUFFINS	BREAKFAST POTATOES
SWEET ONION GRAVY FRIES	SAUTÉED SPINACH
HOUSEMADE BISCUITS AND GRAVY	SWEET POTATO FRIES

LUNCH ITEMS

LADY OF THE LAKE BEER BATTERED FISH & CHIPS	16
Cole Slaw, Tartar Sauce & Cocktail Sauce	
SEARED SALMON FILLET & WILD MUSHROOM	21
Yukon Potato Purée, Sautéed Spinach, Lemon Vinaigrette	
GRILLED PACIFIC MAHI MAHI	21
Roasted Red Pepper Chimichurri, Grilled Romaine, Basmati Rice	
OPEN FACE 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	
EGGPLANT & ROASTED BELL PEPPER SANDWICH	12
Grilled Zucchini, Tomato Relish, Avocado, Little Gem Lettuce, Parmesan Spread	
BLACKENED CHICKEN BREAST SANDWICH	13
Avocado, Pepper Jack, Zoe's Bacon, Habanero-Pineapple Relish, Ciabatta	
AHI TUNA BURGER	14
Diced & Seared Sushi-Grade Tuna, Basil Aioli, Pickled Red Onion, Watercress, Arugula Salad	
ROTISSERIE ROASTED HALF CHICKEN	17
Lemon-Marinated Fingerling Potatoes, Broccolini, Natural Jus	
FLAT IRON STEAK & FRENCH FRIES	22
Harissa Marinade, Watercress, Red Wine Butter	
WEST COAST CARBONARA	18
Fresh Fettuccine, Grilled Chicken, English Peas, Zoe's Bacon, Thyme, Shaved Parmigiano-Reggiano Cheese	

RAW BAR

OYSTERS \$2.5-EACH, \$15-1/2 DOZEN, \$28-DOZEN
Served with Mignonette, Cocktail & Lemons (Selection May Vary)

Drakes Bay (Point Reyes, CA)
Bluepoint (Long Island, NY)
Pebble Beach (Washington St.)

Malpeque (Prince Edward Isle.)
Miyagi (British Colombia)
Kumamoto (California) \$3 each

GRAND SHELLFISH PLATTER 80/45
A Sampler of Select Raw and Cooked Shellfish

JUMBO SHRIMP COCKTAIL 10
Cocktail Sauce, Horseradish Foam

CEVICHE 8 EACH, ALL THREE 22

Served with Corn Chips
Ahi Tuna: Orange, Cilantro, Molé
Halibut: Kolrabi Citrus Salad
Shrimp & Calamari: Kolrabi Citrus Salad

CRAB & SHRIMP DEVEILED EGGS 6
Louie Dressing, Smoked Paprika

CHALET HOUSE COCKTAILS 9

BOATHOUSE COOLER
Aperol Italian Apéritif with Prosecco

NICKEL DIME MARGARITA
100% Blue Agave Tequila, Agave Nectar, Lime Juice

OLD WHISKEY COCKTAIL
Old Overholt Rye Whiskey with Angostura, Orange Bitters

DARK AND STORMY
El Dorado 5yr Dark Rum, House Ginger Syrup, Lime Juice

THE BLUE LAKE
Coruba Coconut Rum, Blue Curacao, Pineapple & Lemon Juice

GINGER COSMO
Absolut Citron Vodka, House Ginger Syrup, Lime & Cranberry Juice

STRAWBERRY FIZZ
Sobieski Vodka, Fresh Muddled Strawberries, Guava Juice, Champagne

WEED & LEMONADE
Jeremiah Weed Sweet Tea Vodka & Fresh Housemade Lemonade

ORANGE DREAM
Tuaca, Absolut Vanilla, Fresh Orange Juice and Cream

LARA'S LEMON DROP
Absolute Citron, Fresh Lemon Juice, Sugar Rim

CLASSIC KIR ROYAL
Gloria Ferrer Blanc de Blanc with a Splash of Chambord

PREMIUM COCKTAILS 11

BEST SIDECAR YOU'VE EVER HAD
Cardenal Mendoza Brandy, Cointreau, Lemon & Lime Juice, Sugar Rim

BASIL GINGER MARTINI
St. Germain, Grey Goose Vodka, Basil Leaves, Ginger & Lime Juice

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

LAKESIDE CRUSH
Stoli Vodka, Lime Juice, Sauterne, Fresh Grapes

AUTUMN FLIP
Hangar 1 Spiced Pear Vodka, Brandy, Honey Syrup

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

GUAVALISCIOUS
100% Blue Agave Tequila, Guava Nectar, Fresh Cilantro, Agave Nectar, Lime Juice, Cointreau Float

EL DIABLO
Herradura Blanco, Creme de Cassis, Fresh Lime Juice and Ginger Ale

THE ULTIMATE MANHATTAN
Buffalo Trace Bourbon, Carpano Antica Vermouth, Angostura Bitters, Brandied Cherry

BLACK DIAMOND
Gin, Fresh Blackberries, Pernod, Lime & Cranberry 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 \$10 • Split Plate Charge \$2

CHALET ALES

19oz glass 6.50

LADY OF THE LAKE

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

CALIFORNIA KIND

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

LAKE MERRITT IPA

Classic IPA with Pronounced Hop Character

REGATTA RED

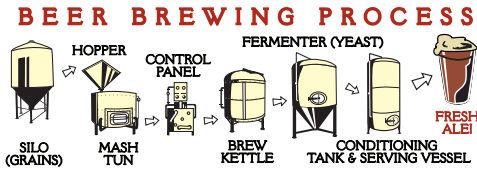
Toasty Red Ale, Caramel Maltiness and a Mild Hop Bitterness

SEAGULL STOUT

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

BREWER'S SPECIAL

Seasonal Beer from the Beach Chalet



IMPORT & BOTTLED BEERS

IMPORTS ON TAP

CHIMAY TRIPLE

LEFFE BLONDE

7.00

BOTTLE BEERS

BUD

BUD LIGHT

COORS LIGHT

HEINEKEN

CORONA

ST. PAULI GIRL N/A

SPECIALTY LEMONADES

5.25

GUAVA STRAWBERRY LEMONADE

Guava Juice, Fresh Strawberries

POMEGRANATE BLACKBERRY LEMONADE

Fresh Blackberries, 100% Pomegranate Juice

WINE

BY THE GLASS

SPARKLING

Drusian - Prosecco di Valdobbiadene Extra Dry NV

8.50

Gloria Ferrer - Blanc de Blanc Sonoma 05

9.00

Mumm - Brut Rosé, Napa NV

11.00

SAUVIGNON BLANC

Montevina - California 07

7.50

Groth - Oakville, Napa Valley 09

10.50

CHARDONNAY

CK Mondavi - California 08

7.00

Hess, Shirtail - Monterey, California - 08

9.00

Keenan - Spring Mountain 07

12.00

OTHER GREAT WHITES

Montevina - California 08 - Pinot Grigio

7.50

Pine Ridge - Napa Valley 08 - Chenin Blanc/Viognier

9.00

Beringer - California 08 - White Zin

6.00

Mulderbosch - South Africa 09 - Rosé

7.00

PINOT NOIR

De Loach - Russian River 08

7.00

MacMurray Ranch - Central Coast 07

10.50

Navarro - Mendocino 07

11.50

MERLOT

14 Hands - Columbia River, Washington 07

7.50

Rodney Strong - Sonoma 06

8.00

CABERNET SAUVIGNON

Lyeth - Sonoma 07

7.50

Murphy Goode - Alexander Valley 07

9.00

Cloverdale Ranch, Pellegrini - Alexander Valley 06

12.00

OTHER GREAT REDS

Badia di Morrona - Italy 04 - Chianti Reserva

9.50

St. Francis - Sonoma 06 - Zinfandel

8.00

Sebastopol Vineyards - Russian River 06 - Syrah

10.00