



DINNER MENU

CLUB CHALET • SINCE 1927

THE SUPPER CLUB EXPERIENCE

Dining meant to be savored

Each course is thoughtfully paced, and every entree is prepared to order. Relax, enjoy the company, and savor the evening.

01

GRAND SALAD & RELISH BAR

Enjoy our award-winning grand salad and relish bar.

02

SOUP & BREAD

Choice of soup and fresh bread served with our house-made cinnamon butter.

03

ENTREE & SIDE

Freshly prepared entree with your side.

04

A SWEET FINISH

Desserts and after-dinner drinks are available separately.

SIDE CHOICES

BAKED POTATO • LOADED BAKED POTATO • SWEET POTATO
CANDIED SWEET POTATO
BROCCOLI & CAULIFLOWER
GARLIC MASHED • HASH BROWNS
ONION RINGS • FRESH-CUT FRIES
TOMATO JUICE
BEER CHEESE +1.00

SOUP CHOICES

DUMPLING • CLASSIC FRENCH
ONION • SOUP OF THE DAY
BAKED FRENCH ONION +5.95

BAKED FRENCH ONION



FOOD ADVISORY APPLIES

INTRODUCTIONS

CHALET BLOOMING ONION 11.95

Our super-colossal Vidalia onion is house-battered in our famous onion-ring batter, then deep-fried until golden. Served with Chalet dipping sauce.

LOADED POTATO SKINS 14.95

Golden, crispy potato skins topped with aged cheddar-mozzarella cheese, applewood-smoked bacon, and chives, paired with our signature creamy beer dip.

CHALET BAVARIAN PRETZEL 11.95

A giant 10 oz handmade Bavarian pretzel with a crisp salted exterior and soft, chewy interior. Served warm with our house-made beer-cheese sauce.

WHITE CHEDDAR GARLIC CHEESE CURDS 14.95

Hand-breaded curds with fresh whole garlic cloves blended into the breading, fried golden brown with an amazing zesty garlic flavor.

HOT HONEY CHEESE BITES 14.95

Crisp crushed-pretzel bites filled with whipped cream and mozzarella cheese, infused with sweet honey and zesty sriracha. Served with honey-sriracha dipping sauce.

CRAB CAKES

3 Cakes 19.95 | 2 Cakes 16.95

Handmade with Maryland blue lump crabmeat and served with remoulade sauce.

BETWEEN THE BREAD & BEYOND

ACCOMPANIED WITH SOUP, CHOICE OF SIDE AND RELISH BAR

ALL SANDWICHES ARE ACCOMPANIED WITH RED ONION, LETTUCE, TOMATO, AND A PICKLE ON THE SIDE.

ADD SALAD BAR +5.95

*BACON & BLUE BURGER 16.95

Applewood-smoked bacon topped with ripe blue-cheese crumbles - the perfect combination of delicious.

*THE HANGOVER BURGER 18.95

Angus steak patty stacked with melted cheddar, crispy applewood-smoked bacon, golden hash browns, and a perfectly runny over-easy egg.

*AN OL' FASHIONED BURGER 14.95

1/2 lb Angus steakburger grilled to perfection. Cheese +0.75 • Bacon +1.25

CHICKEN PARMESAN SANDWICH 16.95

A lightly breaded and fried chicken breast topped with marinara and melted cheese on a grilled salt-and-pepper bun.

OLD FASHIONED GRILLED CHICKEN 14.95

Grilled chicken breast covered in mozzarella, Swiss, or cheddar cheese. Bacon +1.25

*PRIME RIB SANDWICH 18.95

Tender cuts of sliced prime rib with your choice of cheese. Served with house-made au jus and horseradish dipping sauce. Limited availability.

CHALET-O-FISH 14.95

Deep-fried haddock topped with cheddar cheese and creamy tartar sauce.

BEYOND THE BREAD

CHICKEN BRUSCHETTA 18.95

Italian-seasoned grilled chicken breast topped with melted mozzarella and fresh tomato bruschetta, finished with a balsamic reduction.



LAKES TO OCEANS

SEAFOOD DINNERS

DINNERS INCLUDE

- Choice of soup
- Choice of side
- Grand Salad & Relish Bar

PREPARATION NOTES

A gold GF badge marks dishes with a gluten-free preparation available. Please tell your server about any allergy.

SIGNATURE FEATURE

LOBSTER DINNER

GF

8-10 OZ OR 18-20 OZ

COLD WATER LOBSTER TAIL

SERVED WITH REAL DRAWN BUTTER
AND LEMON

8 OZ DEEP-FRIED OPTION
AVAILABLE

MARKET PRICE

Garlic Lovers +1.95

Deep-fried 8 oz option contains gluten.

LAKES TO OCEANS

ACCOMPANIED WITH SOUP, CHOICE OF SIDE, AND
GRAND SALAD & RELISH BAR

SIGNATURE SEAFOOD FEATURE

LOBSTER & SHRIMP NEWBURG EN BOULE 45.95

Tender shrimp and lobster folded into a rich, sherry-kissed Newburg cream sauce with butter, garlic, and herbs, served in a freshly baked 12 oz sourdough bread boule.

GF MEDITERRANEAN CHICKEN OR HADDOCK 30.95

Two haddock filets or two marinated chicken breasts with kalamata olives, red onion, artichokes, grape tomatoes, capers, white wine sauce, and feta cheese.

GF *AHI TUNA 32.95

8 oz flame-grilled yellowfin tuna served rare with pomegranate puree, roasted almonds, and a sweet-tangy pomegranate glaze.

GF SCALLOP DINNER 39.95

Large sea scallops, pan-seared or deep-fried.

GLUTEN-FREE WHEN PAN-SEARED

GF HADDOCK DINNER 27.95

Three filets, lightly seasoned and baked, or deep-fried.

GARLIC SHRIMP SCAMPI 33.95

Eight colossal shrimp baked with garlic, butter, white wine sauce, parmesan, and panko.

TRY IT OVER SPAGHETTI +2.00

LAKE PERCH 6 PIECE 32.95 | 4 PIECE 28.95

Lightly beer-battered and deep-fried until golden. Served with rye bread, lemon, tartar, and coleslaw.

GF SHRIMP DINNER 28.95

Six jumbo shrimp, sauteed or deep-fried.

GLUTEN-FREE WHEN SAUTEED

GF FROG LEG DINNER 26.95

Six large frog legs, deep-fried or sauteed.

GLUTEN-FREE WHEN SAUTEED

GF WALNUT-ENCRUSTED SALMON 33.95

8 oz Atlantic salmon with crushed caramelized walnuts, honey-maple glaze, and orange balsamic reduction.

GF PISTACHIO HERB SALMON 32.95

8 oz pan-seared salmon with pistachios, basil, lemon, mint, and pistachio glaze.

MAHI-MAHI 31.95

Two 4 oz Hawaiian mahi-mahi filets, lightly seasoned and pan-fried in olive oil.

CAJUN OR BLACKENED +1.00

COCONUT SHRIMP 29.95

Eight extra-large butterfly shrimp, hand-breaded in crispy coconut panko and fried golden. Served with house-made pina colada dipping sauce.

SEAFOOD PLATTER 34.95

Deep-fried shrimp (2), perch (2), and haddock (2), with rye bread, lemon, tartar, coleslaw, and cocktail sauce.

*Consuming raw or under-cooked animal products may increase the risk of food-borne illness.

CLUB CHALET SUPPER CLUB

SINCE 1927



THE BUTCHER'S RESERVE

FROM FLAME TO FORK

OPEN-FLAME SEARED CUTS
SLOW-BRAISED • FORK-TENDER

STEAKS INCLUDE

- House-made au jus
- Two hand-battered onion rings

STEAK ADD-ONS

Blackened seasoning +1.95
Blue cheese crumbles +1.95
Mushrooms & onions +3.95
Garlic herb butter +2.95

STEAK TEMPERATURES



RARE MEDIUM RARE MEDIUM MEDIUM WELL WELL

120-130° 130-135° 135-145° 145-155° 155°+

STEAK NOTICE

Ribeye, New York strip, porterhouse, and prime rib contain natural marbling and/or fat. We do not issue refunds or discounts due to excess fat content. Your server can recommend a leaner cut.

BUY THE KITCHEN A ROUND

Loved your dinner?
Tip the crew behind the line.

ASK YOUR SERVER TO ADD
A KITCHEN TIP

100% GOES TO OUR
KITCHEN TEAM

CLUB CHALET SUPPER CLUB

SINCE 1927

THE BUTCHER'S RESERVE

PREMIUM CUTS • OPEN-FLAME SEARING • SLOW-BRAISED SPECIALTIES

ACCOMPANIED WITH SOUP, CHOICE OF SIDE, AND
GRAND SALAD & RELISH BAR

ALL STEAKS AND CHOPS CAN BE PREPARED GLUTEN FREE UPON REQUEST

SIGNATURE WAGYU

*WAGYU RIBEYE 53.95

16 oz hand-cut USDA Tajima Black Lineage Wagyu ribeye, prized for exceptional marbling, rich buttery flavor, and a fork-tender finish.

*NEW YORK STRIP 41.95

16 oz hand-cut USDA Choice Black Angus; richly flavored and slightly firmer.

*RIBEYE 45.95

16 oz hand-cut USDA Prime ribeye, marbled for flavor and deliciously juicy. Only 2% of USDA-graded meat reaches Prime.

TOMAHAWK PORK CHOP 35.95 OR MAPLE BOURBON CHOP

20 oz Chairman's Reserve Prime CRP tomahawk pork chop, flame-cooked and finished with brown-sugar pineapple glaze. Served with cinnamon applesauce, bacon sauerkraut, and cranberries.

MAPLE BOURBON STYLE +1.95

*BACON-WRAPPED TENDERLOIN FILET 41.95

8 oz aged tenderloin, hand-cut and wrapped in applewood-smoked bacon.

PORK RIBEYE 8 OZ 23.95 | 16 OZ 29.95

Tender, juicy pork ribeye, expertly brined and flame-grilled for rich flavor and a steakhouse-quality finish. Served with cinnamon applesauce, bacon sauerkraut, cranberries, and an apple-brandy dipping sauce.

*PORTERHOUSE 53.95

28 oz USDA Choice Black Angus porterhouse with the richness of a strip and tenderness of a filet.

PORK SHANK GF 34.95

22 oz Duroc two-bone pork shank, slow-braised until fall-apart tender with a rich glace de porc. Served over red-skinned mashed potatoes with a side of bacon sauerkraut.

*TENDERLOIN TIPS 39.95

Hand-cut aged tenderloin, grilled to medium with fresh mushrooms, red onion, and red and green bell peppers.

NO SUBSTITUTIONS

ADD A COLD WATER LOBSTER TAIL MARKET PRICE

Add an 8 oz or 20 oz cold-water lobster tail to any dinner. Served with REAL drawn butter and lemon.

*Consuming raw or under-cooked animal products may increase the risk of food-borne illness.



SIGNATURE LAND & SEA

THE CHALET FAVORITE

MARKET PRICE

16-20 oz cold-water lobster with your choice of 8 oz ribeye or 8 oz tenderloin.

Served with REAL drawn butter and lemon.

ACCOMPANIED WITH SOUP, CHOICE OF SIDE, AND GRAND SALAD & RELISH BAR

FOR OUR YOUNGER FRIENDS

ACCOMPANIED WITH CHOICE OF SIDE AND RELISH BAR

CHICKEN STRIPS

9.95

8-INCH PEPPERONI PIZZA

10.95

8-INCH CHEESE PIZZA

9.95

KRAFT MAC & CHEESE

7.95

CLUB CHALET SUPPER CLUB

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HOMEMADE PASTA DISHES

ACCOMPANIED WITH SOUP, GRAND SALAD & RELISH BAR, AND FRESHLY BAKED GARLIC TOAST

ITALIAN SPAGHETTI

24.95

Our secret family ragu sauce, perfected over 80 years, topped with a mild Italian sausage.

CHICKEN PARMESAN

24.95

Breaded Italian chicken breast over spaghetti with house marinara and four-cheese blend.

RAVIOLI PORTOBELLO

25.95

Four-cheese ravioli in creamy garlic-butter sauce with portobello mushrooms, parsley, parmesan blend, and porcini balsamic glaze.

LAND & SEA

ACCOMPANIED WITH SOUP, CHOICE OF SIDE, AND GRAND SALAD & RELISH BAR

PRIME RIB UPGRADE

Upgrade any steak to a petite 12 oz prime rib, served medium rare only.

TUESDAY - WAGYU PRIME +5.95

SATURDAY - BLACK ANGUS PRIME +3.95

8-10 OZ LOBSTER TAIL

67.95

Cold water lobster tail served with REAL drawn butter and lemon. With 8 oz bacon-wrapped tenderloin or 8 oz ribeye. Garlic Lovers +1.95. Deep-fried +3.00.

SCALLOPS (3)

51.95

Deep-fried or pan-seared, with 8 oz bacon-wrapped tenderloin or 8 oz ribeye.

SHRIMP, HADDOCK OR FROG LEGS

46.95

Choose one: shrimp (4), haddock fillets (2), or frog legs (4), prepared sauteed or deep-fried; or deep-fried coconut shrimp (4). Paired with your choice of an 8 oz bacon-wrapped tenderloin or 8 oz ribeye.

ALL-YOU-CAN-EAT SOUP & GRAND

SALAD & RELISH BAR

OVER
70
SELECTIONS

Fresh Salads • Classic Relishes • House-Made Spreads • Warm Fry Bread
PLUS YOUR CHOICE OF THREE HOMEMADE SOUPS

ALL-YOU-CAN-EAT

18.95

*Consuming raw or under-cooked animal products may increase the risk of food-borne illness.