



Dinner Menu

TASTY AND DELICIOUS

Side Choices

Baked Potato - Loaded Baked Potato
Sweet Potato - Candied Sweet Potato with Marshmallows
Fresh Steamed Broccoli & Cauliflower
Garlic Mashed - Hash Browns - Onion Rings
Fresh Cut Fries - Tomato Juice

** ADD OUR FAMOUS BEER CHEESE! Only -1.00-**

Soup Choices

Included with meal
Dumpling - Classic French Onion
-Ask about our Soup of the Day-

UPGRADE: Baked French Onion -5.95-

SANDWICHES

Accompanied with Soup and Choice of Side. Add Salad Bar for -5.95-
All Sandwiches are accompanied on the side with Pickle,
Red Onion, Lettuce, and Tomato

*Bacon & Blue Burger

-15.95-

Applewood Smoked Bacon, Topped with ripe blue cheese crumbles. The perfect combination of Delicious!

*An Ol' Fashioned Burger

-13.95-

1/2 LB. Angus Steakburger grilled to perfection.

Cheese -0.75- Bacon -1.25-

Chicken Parmesan Sandwich

-15.95-

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

Old Fashioned Grilled Chicken

-13.95-

Grilled Chicken Breast Covered in Mozzarella, Swiss, or Cheddar Cheese.

Bacon -1.25-

*Prime Rib Sandwich

-17.95-

Tender Cuts of Sliced Prime with your choice of cheese. Served with house-made Au-jus and a side of horseradish dipping sauce! *Limited Availability*

Bacon -1.25- Cheese -0.75-

Chalet-O-Fish

-13.95-

Deep Fried Haddock topped with Cheddar Cheese, and Creamy Tarter Sauce.

INTRODUCTIONS

Chalet Blooming Onion

-10.95-

Our Super-Colossal Vidalia Onion, is house battered in our famous onion ring batter, then deep fried till golden. Served with a side of Ancho Chipotle Dipping Sauce.

Escargot en Croûte

-15.95-

Classic French recipe using jumbo Helix snails, white wine, butter, parsley, and copious amounts of garlic all wrapped in puff pastry and served with a garlic butter dipping sauce.

Crab Cakes

3 Cakes 2 Cakes

-19.95- -16.95-

Handmade With Maryland Blue Lump Crabmeat, Served with Rémoûlade Sauce.

Hot Honey Cheese Bites

-13.95-

Each bite packs the crisp coating of crushed pretzel bites filled with whipped cream and mozzarella cheese that's infused with sweet honey and zesty sriracha sauce. Served with a Honey Sriracha Dipping Sauce.

Mini *Beef Wellington

-14.95-

Four Tenderloin Wellington, Wrapped in Duxelles and Puff Pastry. Served with a Demi Reduction.

White Cheddar Garlic Cheese Curds

-12.95-

Hand-breaded curds with fresh, whole garlic cloves blended right in the breading. They fry golden brown to perfection with an amazing zesty garlic flavor.

AYCE Soup and Salad Bar

-15.95-

LIGHTER FARE

Accompanied with Soup and Choice of Side. Add Salad Bar for -5.95-

Chicken Bruschetta

-17.95-

Grilled Italian Chicken Breast, Covered in Mozzarella and Topped with Bruschetta, and Balsamic Reduction

Seafood Platter

-28.95-

Deep-Fried Shrimp (2), Perch (2), and Haddock (2). Served with Rye Bread, Lemon, Tarter, Coleslaw, and Cocktail Sauce.

Lake Perch

6 Filets 4 Filets

-26.95- -22.95-

Plate (4 filets) or Dinner (6 Filets) Served with Rye Bread, Lemon, Tarter and Coleslaw

*Pork Hind-Shank

-28.95-

22oz Duroc 2-Bone pork shank seasoned with salt, pepper, turmeric, orange peel, and coriander, oven-seared and slow-braised with our classic glace de porc. Fall off the bone DELICIOUS! Served over red-skinned mashed potatoes.



FOR OUR YOUNGER FRIENDS

Accompanied with Choice of Side

Chicken Strips

-8.95-

8" Pepperoni Pizza

-9.95-

Kraft Mac & Cheese

-6.95-



HOMEMADE PASTA DISHES

Accompanied with Soup, Salad Bar and freshly baked garlic toast!

Italian Spaghetti

-23.95-

We've had over 80 years to perfect this secret family Recipe!
In our very own homemade Ragu sauce and topped with a mild Italian sausage.

Ravioli Portobello

-24.95-

Stuffed four cheese ravioli, tossed in a creamy garlic butter sauce, portobello mushrooms, and topped with fresh parsley and parmesan cheeses.

Chicken Parmesan

-23.95-

Breaded Italian Chicken Breast on top of Spaghetti, Covered with our House Marinara Sauce, and a four-cheese blend. Baked To Perfection!

LAKES TO OCEANS

Accompanied with Soup, Choice of Side, and Salad Bar

Lobster Dinner

MKT PRICE

8-10oz. OR 18-20oz. Warm-Water Lobster Tail

Garlic Lovers Add -1.95- 8oz Deep Fried **MKT PRICE**

*Ahi Tuna

-31.95-

8oz Flame-Grilled Yellowfin Tuna Steak, Served RARE, topped with a pomegranate puree, roasted almonds, and a sweet and tangy pomegranate glaze.

Scallop Dinner

-38.95-

Large Sea Scallops, Pan-Seared or Deep-fried.

Haddock Dinner

-26.95-

Three Filets, Lightly Seasoned and Baked (Gluten Free), or Deep-fried.

Garlic Shrimp Scampi

-32.95-

8 Colossal Shrimp, in mouth-watering garlic, butter, and white wine sauce. Topped with parmesan cheese and panko breadcrumbs, then baked till golden bubbly.

TRY IT OVER SPAGHETTI PASTA NOODLES! + 1.50

Shrimp Dinner

-27.95-

Six Jumbo Shrimp, Sautéed (Gluten Free), or Deep-fried.

Frog Leg Dinner

-25.95-

Six Large Frog Legs, Deep-Fried or Sautéed.

Walnut-Encrusted Salmon

-32.95-

8oz Fillet of Atlantic Salmon topped with crushed caramelized walnuts and a honey-maple glaze, baked to perfection and served with an orange balsamic reduction.

Pistachio Herb Salmon

-31.95-

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

Mahi-Mahi

-32.95-

Two 4oz. Hawaiian Mahi Mahi Filet. Lightly Seasoned and Pan-fried in Olive Oil.

Cajun -1.00- Blackened -1.00-

LAND & SEA

Accompanied with Soup, Choice of Side, and Salad Bar

The Chalet Favorite

MKT PRICE

16-20oz. Lobster with your Choice of 8oz. *Ribeye or 8oz. *Tenderloin

8-10oz. Lobster Tail

-64.95-

with 8oz. Bacon-wrapped *Tenderloin OR 8oz. *Ribeye.

Garlic Lovers Add -1.95-

Fried or Pan-Seared Scallops (3)

-49.95-

with 8oz. Bacon-wrapped *Tenderloin OR 8oz. *Ribeye.

Jumbo Shrimp (4), Haddock (2) or Frog Legs (4)

-45.95-

with 8oz. Bacon-wrapped *Tenderloin

OR 8oz. *Ribeye.

FLAME-GRILLED STEAKS & CHOPS

Accompanied with Soup, Choice of Side, and Salad Bar

ALL steaks are prepared to your liking and served with a side of our house made Au-Jus and topped with 2 Hand-Battered Onion rings.

Add our Blackened Seasoning OR Blue Cheese Crumbles to any

Steak for only \$1.00 More! Add Mushrooms & Onions \$2.95

Try it with Our Famous Garlic Herb Butter \$2.95

*Ribeye

-44.95-

16 oz Hand-Cut USDA Prime, marbled for flavor & deliciously juicy! The best grade of meat defined by the USDA is prime. Only 2% of all meat graded by the USDA makes it to this superior category. Prime has the highest amount of marbling. Marbling is a positive attribute that shows a higher level of flavor will be present in the cut of meat.

*Tenderloin Filet

-40.95-

8oz. of Aged Tenderloin, Hand-cut then wrapped in Applewood Smoked Bacon.

*Porterhouse

-52.95-

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

*New York Strip

-40.95-

16 oz Hand-Cut USDA Choice Black Angus, richly flavored, slightly firmer.

*Tenderloin Tips

-37.95-

Hand-Cut Tenderloin, Grilled until Medium with Fresh Mushrooms, Red Onion, and Green Pepper. No substitutions.

Tomahawk Pork Chop or Maple Bourbon Chop

-34.95-

20 oz Chairman's Reserve Prime CRP Tomahawk Pork Chop, cooked to perfection over an open flame till tender and juicy, then drizzled with a brown sugar pineapple glaze. Served with a side of cinnamon applesauce, bacon sauerkraut, and cranberries.

Maple Bourbon Style -1.00-

STEAK DONENESS AND LEVELS



Rare: 120°F-130°F

Medium Rare: 130°F-135°F

Medium: 135°F-145°F

Medium Well: 145°F-155°F

Well: 155°F & Up

What have you done: 165°F & Up