



# Dinner Menu

Our meals are thoughtfully served in courses to enhance your dining experience.

## 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 every meal  
 Dumpling - Classic French Onion  
 -Ask about our Soup of the Day-



UPGRADE: Baked French Onion With Melted Gruyere -5.95-

## Introductions

## 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

### Chalet Blooming Onion

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.

### Loaded Potato Skins

Golden, crispy potato skins topped with aged cheddar-mozzarella cheese, applewood smoked bacon, and chives, then paired with our signature creamy beer dip for the ultimate crave-worthy finish.

### Chalet Bavarian Pretzel

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

### White Cheddar Garlic Cheese Curds

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.

### Hot Honey Cheese Bites

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.

### Crab Cakes

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

**-10.95- \*Bacon & Blue Burger -15.95-**

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

**-13.95- \*The Hangover Burger -17.95-**

Angus steak patty stacked with melted cheddar, crispy applewood smoked bacon, golden hashbrowns, and a perfectly run over-easy egg. Rich, messy, and built to bring you back to life.

**-10.95- \*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-**

**-12.95-** 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.

**-13.95-** 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\*

**3 Cakes 2 Cakes Bacon -1.25- Cheese -0.75-**

**-19.95- -16.95- Chalet-O-Fish -13.95-**

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



the road to next-level flavor!

# Flame-Grilled Steaks & Chops

all steaks can be prepared gluten free upon request!

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

## \*Wagyu Ribeye

-51.95-

\*\*16 oz Hand-Cut USDA Tajima Black Lineage Wagyu Ribeye is a prime cut of beef known for its exceptional marbling, which creates a rich, buttery flavor and incredibly fork tender, melt-in-your-mouth finish. A rare indulgence, let the richness speak for itself-just as great steak should be.

## \*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.

## \*Bacon-Wrapped 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 Aged Tenderloin, Grilled until Medium with Fresh Mushrooms, Red Onion, and Red & Green Bell Peppers. (No substitutions.)

## Tomahawk Pork Chop or Maple Bourbon Chop

-34.95-

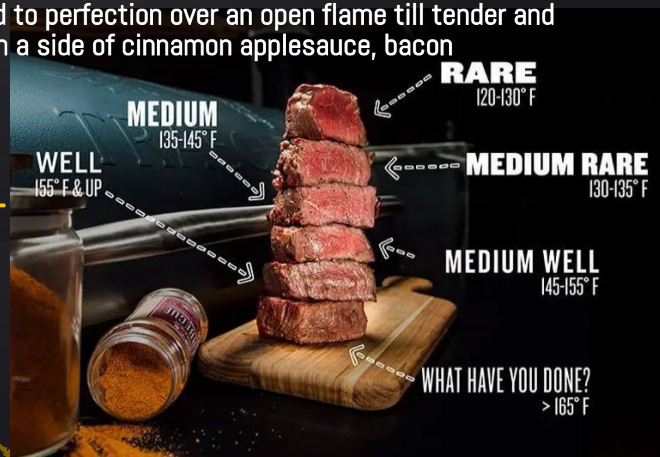
20 oz Chairman's Reserve Prime CRP Tomahawk Pork Chop, cooked to perfection over an open flame till tender and juicy, then drizzled with a brown sugar pineapple glaze. Served with a side of cinnamon applesauce, bacon sauerkraut, and cranberries.

Maple Bourbon Style -1.00-

add an 8 oz or 20 oz lobster tail to any dinner!

-Market Price-

**\*\*DISCLAIMER ALL OF OUR RIBEYE, NYS, PORTERHOUSE AND PRIME RIB CONTAIN MARBLING AND/OR "FAT". WE DO NOT ISSUE REFUNDS OR DISCOUNTS DUE TO EXCESS FAT CONTENT. SERVERS CAN RECOMMEND A LEANER CUT OF MEAT.**



WHAT HAVE YOU DONE?  
> 165° F



tasting is believing!

Lakes to Oceans

Accompanied with Soup, Choice of Side, and Salad Bar

MKT PRICE



### Lobster Dinner

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

Garlic Lovers Add -1.95- 8oz Deep Fried (contains gluten) MKT PRICE

### Lobster and Shrimp Newburg en Boule <sup>NEW</sup>

-44.95-

A timeless seafood classic dating back to the 1880's. Tender shrimp and succulent lobster folded into a rich, sherry-kissed Newburg cream sauce with hints of butter, garlic, and herbs. Served piping hot in a freshly baked 12oz sourdough bread boule for the ultimate comforting seafood indulgence.



### Mediterranean Chicken OR Haddock <sup>NEW</sup>

-29.95-

Two Large Filets of Haddock OR Two Large Marinated Chicken Breasts, lightly seasoned and topped with Greek kalamata olives, red onion, artichoke halves, grape tomatoes, capers and blended with house seasonings and a white wine sauce. Baked and topped with feta cheese. This dish is bursting with flavor!



### \*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

-30.95-

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

Cajun -1.00- Blackened -1.00-

### Coconut Shrimp <sup>NEW</sup>

-28.95-

8 extra-large butterfly shrimp, hand-breaded in crispy coconut panko and fried to golden perfection. Served with our house-made piña colada dipping sauce for the perfect sweet tropical finish.

# Club Chalet



# it's suppertime!

## Land & Sea

Accompanied with Soup and Choice of Side, and Salad Bar.

TUESDAY & SATURDAY ONLY: UPGRADE ANY STEAK TO A PETITE 12oz PRIME RIB (served medium rare only)

TUESDAY: WAGYU PRIME + \$5.95

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SATURDAY: BLACK ANGUS PRIME RIB +\$3.95

### 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), OR Haddock (2) OR Frog Legs (4) (Choose 1)

~~-45.95-~~

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

## 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, Parmesan cheese blend, and a porcini balsamic glaze.

### 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!

## 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 glaze de porc. Fall off the bone DELICIOUS! Served over red-skinned mashed potatoes.

### AYCE Soup and Salad Bar

~~-15.95-~~

### Chicken Strips

~~-8.95-~~

### 8" Pepperoni Pizza

Accompanied with Choice of Side.

~~-9.95-~~

### Kraft Mac & Cheese

~~-6.95-~~

## For our younger friends