

## Vorspeisen

Steak Tartare**	\$20
Finely Chopped Angus Beef Served with Capers, Onions, Cornichons, Parsley and Toasted Bread	
Tomaten Bruschetta	\$14
Chopped Tomatoes Mixed with Olive Oil, Onions, Basil and Aged Balsamic Vinegar Served over Toasted Baguette Bread	
Feines Carpaccio vom Rinderfilet**	\$18
Thinly Sliced Pepper Crusted Beef Tenderloin with Basil Pesto and Balsamic Reduction, Served under Arugula with Champagne Vinaigrette and Shaved Parmesan	
Käsefondue	\$17
Appetizer Portion of Our Äpler Cheese Fondue Infused with Kirschwasser, Served with Baguette Bread for Dipping	
Käsespätzle	\$14
Homemade Swiss Dumplings with Our House Three Cheese Blend and Topped with Diced Tomatoes and Fried Onions	

## Suppen und Salate

Zwiebelsuppe	\$12	Gemüse Suppe	\$10
Onion Soup Topped with Baguette Bread Crouton and Gruyère Cheese		Vegetable Soup with Zucchini, Yellow Squash, Tomato, White Beans and Pasta	
Swiss Chalet Haus Salat	\$12	Ruccula Salat	\$14
Butter Lettuce Served with Herb Marinated Tomatoes, and a Light European-Style Sour Cream Dressing		Arugula Salad Served with Apples, Goat Cheese, Watermelon Radishes, Fire Roasted Tomatoes, Pinenuts and Champagne Vinaigrette	
Tomaten Mozzarella Salat		\$14	
Fresh Ovalini Mozzarella Served with Heirloom Tomatoes, Fresh Basil Pesto, and a Balsamic Reduction			

## Extras

Add:	Beef Tenderloin**	\$14	Shrimp** (4)	\$12
	Chicken Breast**	\$10	Salmon**	\$12

In case of any allergies or dietary restrictions please inform our waitstaff.

\*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## “5 at 25”

We are offering the following dishes for only \$25 as our off season special

**Vegetarisches Rösti** \$25  
Vegetable and Potato Rösti Topped with Mozzarella Cheese, Ratatouille Vegetables, Arugula Salad and Balsamic Reduction

**Raclette** \$25  
Swiss Raclette Cheese Served with Potatoes, Yellow Squash, Zucchini, Bell Peppers, Fresh Onion, Tomato and Balsamic Mushrooms

**Wiener Schnitzel** \$25  
Lightly Breaded and Pan Fried Milk-Fed Veal Served with Warm Potato Salad and Lingonberries

**Cordon Bleu mit Spätzle** \$25  
Prosciutto and Raclette stuffed Chicken Breast Served with House-made Spätzle, Mushroom Sauce and Vegetables

**Äpler Fondue with Herbs** \$25  
Blend of Imported Swiss Cheeses made with White Wine, Kirschwasser, Garlic and Fresh Herbs, Served with Potatoes, Vegetables and Baguette Bread

## Hauptgänge

**Züricher Geschnitzeltes** \$34  
Slices of Veal Sautéed in a Creamy Mushroom Chardonnay Sauce, Served with Rösti

**Gegrilltes Filet Mignon\*\*** \$42  
6oz. Filet Mignon Served with Gnocchi, Fresh Asparagus and Balsamic Demi Glace

**Gegrilltes Lachs Filet\*\*** \$34  
Grilled Salmon Served over Pasta Tossed with Kalamata Olives, Tomatoes, Arugula, Cauliflower, Garlic, Olive Oil and Herbs

## Swiss Chalet Spezialitäten

**Fondue Bourguignonne\*\*** \$39  
Boiling Pot of Oil Served with 6oz Beef Tenderloin, Potatoes, Vegetables, and Dipping Sauces

**Fondue der Woche** MP  
Chef's Special Fondue.  
Ask Your Server About This Week's Selection

**Chinoise Fondue\*\*** \$39  
Simmering Pot of Burgundy Infused Beef Broth Served with 6oz Beef Tenderloin, Potatoes, Vegetables, and Dipping Sauces

**Raclette Matterhorn\*\*** \$42  
Swiss Raclette Cheese, 4oz Beef Tenderloin, Bacon, Chipolata Sausage, Smoked Polish, Sausage, Potatoes, and Dipping sauces

## Extras

(Served cooked for Cheese Fondues)

**Beef Medallions 4oz\*\*** \$14  
**Free Range Chicken Breast 6oz\*\*** \$10  
**Sausages 8pcs** \$8

**Jumbo Shrimp (3)\*\*** \$9  
**Swiss Raclette Cheese (3)** \$9

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## Nachspeise

### Traditioneller Apfelstrudel

Served with Vanilla Crème Anglaise  
\$13

### Fondue au Chocolate

Choice of Hazelnut Milk Chocolate or  
Des Alpes Swiss Dark Chocolate  
Served with Fresh Fruit and Sponge Cake  
\$16

### Heisse Liebe

Vanilla Ice Cream Served with  
Warm Rum Infused Raspberry Sauce  
\$12

### Schwarwälder Kirsch Roulade

Black Forest Style Chocolate Swiss Roll  
Filled with Kirschwasser Infused Fresh Whipped Cream  
and "Sauer Kirschen" Cherries  
\$12

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