

Vorspeisen

Steak Tartare** Finely Chopped Angus Beef, Capers, Onions, Cornichons, Parsley, Toasted Bread	\$20
Tomaten Bruschetta Chopped Tomatoes, Olive Oil, Onions, Basil, Aged Balsamic Vinegar, Toasted Baguette Bread	\$14
Feines Carpaccio vom Rinderfilet** Thinly Sliced Pepper Crusted Beef Tenderloin, Basil Pesto, Balsamic Reduction, Arugula, Champagne Vinaigrette, Shaved Parmesan	\$18
Käsespätzle Homemade Swiss Dumplings, Diced Tomatoes, Fried Onions	\$14

Suppen und Salate

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

Hauptgänge

Züricher Geschnetzeltes Sautéed Veal, Creamy Mushroom Chardonnay Sauce, Rösti	\$34
Gegrilltes Filet Mignon** 6oz Filet Mignon, Gnocchi, Green Beans and Bacon, Balsamic Demi Glace	\$42
Gegrilltes Lachs Filet** Grilled Salmon over Pasta, Kalamata Olives, Tomatoes, Arugula, Cauliflower, Garlic, Olive Oil, Herbs	\$34

Beilagen	\$9
Spätzle	
Rösti	
Cream Spinach	
Potato Gratin	
Steamed Veggies	
Red Cabbage	
Red Beet Salad	
Potato Salad	

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

Parties of 6 or more are subject to a 20% service charge.

A \$5 split charge for 1st courses and \$8 split charge for 2nd courses will be applied in case of sharing menu items.

**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

Vegetable-Potato Rösti, Mozzarella, Ratatouille, Arugula Salad, Balsamic Reduction

Wiener Schnitzel

Lightly Breaded Pan Fried Veal, Warm Potato Salad, Lingonberries

Cordon Bleu mit Spätzle

Prosciutto and Raclette Stuffed Chicken Breast, Spätzle, Mushroom Sauce, Vegetables

Raclette

Raclette Cheese, Potatoes, Squash, Zucchini, Bell Peppers, Onion, Tomato, Mushrooms, serves 1-2 guests

additional guest \$20

Äpler Fondue with Herbs

Blend of Imported Swiss Cheeses, White Wine, Kirschwasser, Garlic, Fresh Herbs, Potatoes, Vegetables, Baguette Bread, serves 1-2 guests

additional guest \$20

Swiss Chalet Spezialitäten

We proudly serve cheese products imported from Switzerland

Our Swiss Chalet Spezialitäten serve 1-2 guests

Fondue Bourguignonne** \$40

Boiling Pot of Oil, 6oz Beef Tenderloin, Potatoes, Vegetables, Dipping Sauces

additional guest \$20

Fondue der Woche MP

Please Ask Your Server About Chef's Selection

additional guest MP

Chinoise Fondue** \$40

Burgundy Infused Beef Broth, 6oz Beef Tenderloin, Potatoes, Vegetables, Dipping Sauces

additional guest \$20

Raclette Matterhorn** \$44

Swiss Raclette Cheese, 4oz Beef Tenderloin, Bacon, Chipolata and Smoked Polish Sausage, Potatoes, Dipping Sauces

additional guest \$22

Additions

(Served Cooked for Cheese Fondues)

Beef Medallions 4oz**	\$14	Swiss Raclette Cheese (3)	\$9	Sausages 8pcs	\$8
Jumbo Shrimp**(3)	\$9	Free Range Chicken Breast 6oz*	\$10		

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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

Schwarzwälder Kirsch Roulade
Black Forest Style Chocolate Swiss Roll
Filled with Kirschwasser Infused Fresh Whipped Cream
and "Sauerkirschen" Cherries
\$12

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