



SWISS CHALET
Après Menu | Daily, 1pm – 4pm
December 21, 2018 – January 4, 2019

Drink Spezialitäten

Draught Beer 1 Liter Erdinger Weissbier, Erdinger Dunkel, Fischer's Helles	\$16	\$13
Glühwein House Made Mulled Red Wine with Seasonal Spices	\$14	\$8
Hot Toddy Bulleit Bourbon, Honey, Hot Water, Lemon Juice	\$13	\$7

Vorspeisen

Pretzel und Weisswurst Bavarian Pretzel, Weisswurst, Sweet mustard & 1/2 L <i>Erdinger Weissbier</i>	\$16
Steak Tartare** Finely chopped Beef Tenderloin with Capers, Onions, Eggs, Cornichons and Parsley, served with Toast Points	\$22
Käsespätzle House Made Swiss Dumplings with Cheese, topped with Fried Onions	\$14

Suppen und Salate

Schweizer Wurstsalat Sausage, Swiss Cheese, Onion, Gherkins and Chives	\$12
Bündner Gerstensuppe Barley Soup, Sausage, Vegetables, Dry Meat	\$12
Swiss Chalet Haus Salat Butter Lettuce, European Style Sour Cream Dressing, Herb Marinated Tomatoes	\$12
♥ Gemischte Blattsalate Mixed Greens with Balsamic Dressing, Variety of Traditional European Salads	\$14

Swiss Chalet Spezialitäten

We proudly serve cheese products imported from Switzerland
Our Swiss Chalet Spezialitäten serve 1-2 guests

🇨🇭 Chinoise Fondue** \$46 Simmering Pot of Burgundy Infused Beef Broth, served with 6oz of Beef Tenderloin, Potatoes, Winter Vegetables and Dipping Sauces additional guest \$23	🇨🇭 Fondue Bourguignonne** \$46 Boiling Pot of Oil served with 6oz Beef Tenderloin, Potatoes, Winter Vegetables and Dipping Sauces additional guest \$23
🇨🇭 Raclette Matterhorn** \$48 Swiss Raclette Cheese, 4oz of Beef Tenderloin, Chipolata Sausage, Smoked Polish Sausage and Dipping Sauces additional guest \$20	Älpler Fondue mit Kräuter \$46 Blend of Imported Swiss Cheeses with White Wine, Kirschwasser, Garlic and Fresh Herbs, served with Potatoes, Winter Vegetables and Swiss Fondue Bread additional guest \$22

Champagne Fondue \$79 Our Älpler Fondue Blended with Champagne Black Périgord Truffles and Swiss Fondue Bread

Extras

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

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
A 2% culinary appreciation surcharge will be added to each bill. This charge will be fully paid out to our back of house team.