


Vorspeisen

 Steak Tartare**	\$24
Finely Chopped Angus Beef, Capers, Onions, Cornichons, Parsley, Toasted Bread	
Käsespätzle	\$16
Homemade Swiss Dumplings, Our House Three Cheese Blend, Diced Tomatoes, Fried Onions	
Gebackener Brie	\$18
Baked Triple Cream Brie, Served with Apple-Lingonberries, Green Salad	
Schnecken Pastetli	\$20
Baked Vineyard Escargot, Herb-Garlic Butter, Fresh Baguette	
Rote Beete Salat mit geräucherter Forelle	\$22
Red Beet Salad, Arugula, Smoked Colorado Trout, Fresh Horseradish	

Suppen und Salate

Bündner Gerstensuppe	\$12
Barley Soup, Sausage, Vegetables, Dry Meat	
Zwiebelsuppe	\$12
Onion Soup, Baguette Bread Crouton, Gruyère Cheese	
 Swiss Chalet Haus Salat	\$12
Butter Lettuce, Herb Marinated Tomatoes, Light European-Style Sour Cream Dressing	
 Gemischter Blattsalat	\$14
Mixed Greens, Tomato, Cucumber, Red Beet, German Potato Salad, Balsamic Dressing	

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.

**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.

Hauptgänge

Züricher Geschnätzelt \$35
Sautéed Veal, Creamy Mushroom Chardonnay Sauce, Rösti

Gegrilltes Filet Mignon** \$44
6oz Filet Mignon, Gnocchi, Green Beans and Bacon, Balsamic Demi Glace

 **Gegrilltes Lachs Filet**** \$36
Grilled Salmon over Pasta, Kalamata Olives, Tomatoes, Arugula, Cauliflower, Garlic, Olive Oil, Herbs

Wiener Schnitzel \$35
Lightly Breaded Pan Fried Veal, Warm Potato Salad, Lingonberries

Cordon Bleu mit Spätzle \$34
Prosciutto and Raclette Stuffed Chicken Breast, Spätzle, Mushroom Sauce, Vegetables

Schwammerlragout \$28
Bread Dumpling, Mushroom Cream Sauce, Mixed Mushrooms, Breadcrumbs

Swiss Chalet Spezialitäten

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

Fondue Bourguignonne** \$46
Boiling Pot of Oil, 6oz Beef Tenderloin, Potatoes, Vegetables, Dipping Sauces
additional guest \$23

Chinoise Fondue** \$46
Burgundy Infused Beef Broth, 6oz Beef Tenderloin, Potatoes, Vegetables, Dipping Sauces
additional guest \$23

Raclette \$40
Raclette Cheese, Potatoes, Squash, Zucchini, Bell Peppers, Onion, Tomato, Mushrooms, serves 1-2 guests
additional guest \$20

Äpler Fondue mit Kräuter \$46
Blend of Imported Swiss Cheeses, White Wine, Kirschwasser, Garlic, Fresh Herbs, Potatoes, Vegetables, Baguette Bread, serves 1-2 guests
additional guest \$23

Raclette Fondue \$46
Fondue Cheese & Raclette Cheese, White Wine, Kirschwasser, Garlic, Potatoes, Vegetables, Baguette Bread, serves 1-2 guests
additional guest \$23

Raclette Matterhorn** \$48
Swiss Raclette Cheese, 4oz Beef Tenderloin, Bacon, Chipolata and Smoked Polish Sausage, Potatoes, Dipping Sauces
additional guest \$24

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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Nachspeisen

Traditioneller Apfelstrudel

Served with Vanilla Crème Anglaise, Whipped cream

\$13

Schokoladen Fondue

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, Whipped cream

\$12

Crème Brûlée

Traditional Vanilla Custard, Caramelized, Fresh Berries

\$14

La Bomba Crème Brûlée for 10

Traditional Vanilla Custard, Caramelized, Fresh Berries

Served Family Style

\$135

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