

VORSPEISEN

LACHS RÖSTI \$18

Rösti, Smoked Salmon,
Pickled Red Onions,
Crème Fraiche, Chives

SCHNECKEN PASTETLI \$20

Baked Vineyard Escargot,
Herb-Garlic Butter,
Fresh Baguette

STEAK TARTARE** \$23

Finely Chopped Angus Beef,
Capers, Onions, Cornichons,
Parsley, Toasted Bread

GEBACKENER BRIE \$18

Baked Triple Cream Brie,
Apple-Lingonberries,
Green Salad

KÄSESPÄTZLE \$17

Homemade Swiss Dumplings,
Our House Three Cheese Blend,
Diced Tomatoes, Fried Onions

SUPPEN UND SALATE

SWISS CHALET HAUS SALAT \$12

Butter Lettuce, Tomatoes,
Light European-Style
Sour Cream Dressing

GEMISCHTER BLATTSALAT \$14

Mixed Greens, Tomatoes,
Cucumbers, German Potato Salad,
Red Beets, Balsamic Dressing

ROTE BEETE SALAT \$15

Red Beets, Mixed Greens, Green Apples,
Pickled Red Onions, Pine Nuts,
Apple Cider Vinaigrette

GULASCH SUPPE \$12

Beef Stew, Potatoes,
Peppers, Paprika

ZWIEBELSUPPE \$12

Onion Soup, Gruyère Cheese,
Baguette Bread

HAUPTGÄNGE

CORDON BLEU MIT SPÄTZLE \$34

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

WIENER SCHNITZEL VOM KALB \$35

Lightly Breaded Pan Fried Veal,
Warm Potato Salad,
Lingonberries

GEGRILLTES LACHS FILET** \$36

Maple-Herb Glazed Grilled Salmon,
Cauliflower, Cipollini, Asparagus
Sundried Tomatoes, Spinach,
Red Wine Honey Reduction

GEGRILLTES FILET MIGNON** \$44

6oz Filet Mignon, Spätzle,
Fried Onions, Cucumber Salad,
Caramelized Onion Sauce

SCHWEINEFILET MIT BRIE \$34

Grilled Pork Medallions, Warm Brie,
Lingonberries, Mushroom Sauce,
Broccoli, French Fries

ZÜRICHER GESCHNETZELTES \$36

Sautéed Veal, Creamy Mushroom-
Chardonnay Sauce, Rösti

VEGETABLE RÖSTI \$28

(VEGAN UPON REQUEST)
Rösti, Caramelized Onions,
Cipollini, Bell Peppers,
Sautéed Spinach,
Garlic Herb Cream

SWISS CHALET SPEZIALITÄTEN

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

MEAT FONDUE \$62

CHOOSE BETWEEN:

BOURGUIGNONNE**
CHINOISE**

Boiling Pot of Oil
Burgundy Infused Beef Broth

ALL MEAT FONDUES SERVED WITH 8OZ BEEF TENDERLOIN, POTATOES, VEGETABLES, DIPPING SAUCES

Each Additional Guest \$31

CHEESE FONDUE \$64

CHOOSE BETWEEN:

ÄLPLER FONDUE
RACLETTE FONDUE
DIABOLO FONDUE

Blend of Imported Swiss Cheeses, Herbs
Fondue & Raclette Cheese
Cheese Fondue, Hot Chili

FLAVOR ADDITIONS:

Extra Kirsch (to dip your bread in) \$6
Truffles and Champagne \$24

ALL CHEESE FONDUES SERVED WITH POTATOES, VEGETABLES, BAGUETTE BREAD

Each Additional Guest \$32

RACLETTE \$54

6 Raclette Cheese, Potatoes, Balsamic Mushrooms, Dipping Sauces

Each Additional Guest \$27

RACLETTE MATTERHORN** \$68

4 Raclette Cheese and 8oz Beef Tenderloin, Bacon, Chipolata and Smoked Polish Sausage

Each Additional Guest \$34

FONDUE & RACLETTE ADDITIONS

Served Cooked for Cheese Fondues

BEEF MEDALLIONS 4OZ** \$16

JUMBO SHRIMP** (3) \$12

RACLETTE CHEESE (3) \$15

SAUSAGES (4) \$8

FREE RANGE CHICKEN BREAST** 6OZ \$10

LAMB CHOPS (3) \$18

APPLES, GRAPES OR PINEAPPLE \$8

BALSAMIC MUSHROOMS \$8

VEGETABLES \$8

POTATOES \$8

SWISS CHALET

 GLUTEN FREE

 VEGAN

In case of 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 ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.