

VORSPEISEN

GELBE BETE CARPACCIO \$16

Mixed Greens, Cherry Radish,
Toasted Pine Nuts, Smoked Sea Salt,
Champagne Vinaigrette
- Add Smoked Salmon \$10

SCHNECKEN PASTETLI \$20

Baked Vineyard Escargot,
Herb-Garlic Butter,
Fresh Baguette

STEAK TARTARE \$24**

Finely Chopped Angus Beef,
Capers, Onions, Cornichons,
Parsley, Toasted Bread
(Quail Egg Upon Request)

GEBRATENE GÄNSELEBER \$28

Hudson Valley Foie Gras,
Caramelized Onion Pain Perdu,
Herb Salad, Huckleberry Port Gastrique

KÄSESPÄTZLE \$18

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

HAUPTGÄNGE

CORDON BLEU MIT SPÄTZLE \$34

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

WIENER SCHNITZEL VOM KALB \$36

Lightly Breaded Pan Fried Veal,
Warm Potato Salad,
Lingonberries

GEGRILLTES LACHSFILET \$35**

Scottish Salmon, Pappardelle, Arugula,
Divina Tomatoes, Kalamata Olives,
Roasted Garlic & Brown Butter Sauce

SUPPEN UND SALATE

SWISS CHALET HAUS SALAT \$12

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

GEMISCHTER BLATTSALAT \$14

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

LINSENSUPPE \$13

Lentil & Vegetable Soup,
Crispy Shallots

GULASCHSUPPE \$13

Beef Stew, Potatoes,
Peppers, Paprika

ZWIEBELSUPPE \$15

Onion Soup, Gruyère Cheese,
Baguette Bread

GEGRILLTES FILET MIGNON \$48**

8oz Filet Mignon, Spätzle, Broccolini,
Caramelized Pearl Onions,
Caramelized Onion Sauce

GEFÜLLTER KÜRBIS \$28

Acorn Squash, Quinoa, Herb Salad,
Wild Mushrooms, Vegetable Velouté

ZÜRICHER GESCHNETZELTES \$36

Sautéed Veal, Creamy Mushroom-
Chardonnay Sauce, Rösti

SWISS CHALET SPEZIALITÄTEN

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

MEAT FONDUE \$64

CHOOSE BETWEEN:

BOURGUIGNONNE**

Boiling Pot of Oil

CHINOISE**

Burgundy Infused Beef Broth

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

Each Additional Guest \$32

CHEESE FONDUE \$68

CHOOSE BETWEEN:

ÄLPLER FONDUE

Blend of Imported Swiss Cheeses, Herbs

RACLETTE FONDUE

Fondue & Raclette Cheese

FLAVOR ADDITIONS:

Extra Kirsch (to dip your bread in) \$6

Jalapeño & Chili Flakes \$4

Truffles and Champagne \$24

ALL CHEESE FONDUES SERVED WITH POTATOES, VEGETABLES, BAGUETTE BREAD

Each Additional Guest \$34

RACLETTE \$58

6 Raclette Cheese, Potatoes, Balsamic Mushrooms, Dipping Sauces

Each Additional Guest \$29

RACLETTE MATTERHORN** \$74

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

Each Additional Guest \$38

FONDUE & RACLETTE ADDITIONS

Served Cooked for Cheese Fondues

BEEF MEDALLIONS 4OZ** \$16

SAUSAGES (4) \$8

BALSAMIC MUSHROOMS \$8

JUMBO SHRIMP** (3) \$12

FREE RANGE CHICKEN BREAST** 6OZ \$10

VEGETABLES \$8

RACLETTE CHEESE (3) \$15

LAMB CHOPS (3) \$18

POTATOES \$8

APPLES & PEARS \$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.

Nov. 20 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.