

# SWISS CHALET

## VORSPEISEN

### **SCHNECKEN PASTETLI \$22**

*Baked Vineyard Escargot,  
Herb-Garlic Butter, Fresh Baguette*

### **STEAK TARTARE\*\* \$26**

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

## SUPPEN UND SALATE

### **SWISS CHALET HAUS SALAT \$14**

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

### **ZWIEBELSUPPE \$16**

*Onion Soup, Gruyère Cheese,  
Baguette Bread*

## HAUPTGÄNGE

### **WIENER SCHNITZEL VOM KALB \$38**

*Lightly Breaded Pan Fried Veal,  
Warm Potato Salad,  
Lingonberries*

### **PFEFFERSTEAK\*\* \$54**

*8oz Filet Mignon, Spätzle, Broccolini,  
Brandy Peppercorn Sauce*

## SWISS CHALET SPEZIALITÄTEN

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

### MEAT FONDUE \$68

CHOOSE BETWEEN:

**BOURGUIGNONNE\*\***

*Boiling Pot of Oil*

**CHINOISE\*\***

*Burgundy Infused Beef Broth*

ALL MEAT FONDUES SERVED WITH 10OZ BEEF TENDERLOIN, POTATOES, VEGETABLES, DIPPING SAUCES

*Each Additional Guest \$34*

### CHEESE FONDUE \$72

CHOOSE BETWEEN:

**ÄLPLER FONDUE**

*Blend of Imported Swiss Cheeses, Herbs*

**RACLETTE FONDUE**

*Fondue & Raclette Cheese*

FLAVOR ADDITIONS:

*Extra Kirsch (to dip your bread in) \$8*

*Jalapeño & Chili Flakes \$6*

*Truffles and Champagne \$28*

ALL CHEESE FONDUES SERVED WITH POTATOES, VEGETABLES, BAGUETTE BREAD

*Each Additional Guest \$36*

### RACLETTE \$62

*6 Raclette Cheese, Potatoes, Balsamic Mushrooms, Dipping Sauces*

*Each Additional Guest \$31*

### RACLETTE MATTERHORN\*\* \$82

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

*Each Additional Guest \$41*

## FONDUE & RACLETTE ADDITIONS

*Served Cooked for Cheese Fondues*

BEEF MEDALLIONS 4OZ\*\* \$18

SAUSAGES (4) \$12

APPLES & PEARS \$8

JUMBO SHRIMP\*\* (3) \$12

FREE RANGE CHICKEN BREAST\*\* 6OZ \$10

VEGETABLES \$8

RACLETTE CHEESE (3) \$15

LAMB CHOPS (3) \$21

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.

Nov.21 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.