

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)

KÄSESPÄTZLE \$20

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

GEBACKENER BRIE \$20

Baked Triple Cream Brie,
Apple-Lingonberries, Green Salad

SUPPEN UND SALATE

SWISS CHALET HAUS SALAT \$14

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

GELBE BETE SALAT \$17

Roasted Golden Beets, Friséé,
Arugula, Parmesan,
Toasted Pumpkin Seeds,
Sherry Vinaigrette

GULASCHSUPPE \$15

Beef Stew, Potatoes,
Peppers, Paprika

ZWIEBELSUPPE \$16

Onion Soup, Gruyère Cheese,
Baguette Bread

HAUPTGÄNGE

WIENER SCHNITZEL VOM KALB \$38

Lightly Breaded Pan Fried Veal,
Warm Potato Salad,
Lingonberries

GEGRILLTES LACHSFILET** \$38

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

ZÜRICHER GESCHNETZELTES \$42

Sautéed Veal, Rösti,
Creamy Mushroom Chardonnay Sauce

PFEFFERSTEAK** \$58

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

GEFLÜLLTER KÜRBIS \$32

Acorn Squash, Quinoa-Vegetable Risotto,
Wild Mushrooms, Parmesan, Vegetable Veloutés

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

6 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

VEGETABLES \$8

JUMBO SHRIMP** (3) \$12

FREE RANGE CHICKEN BREAST** 6OZ \$10

POTATOES \$8

RACLETTE CHEESE (3) \$15

LAMB CHOPS (3) \$21

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.