

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

ARTISAN SAUSAGE SAMPLER \$25

Seasonal Bratwurst, German Sauerkraut,
Pickled Vegetables, Pretzel Bites, Mustard Duo

HEIRLOOM TOMATO BRUSCHETTA \$17

Lemon Ricotta, Pickled Shallots,
10 Year Aged Balsamic,
Grilled Artisan Bread

HAUPTGÄNGE

WIENER SCHNITZEL VOM KALB \$38

Lightly Breaded Pan Fried Veal,
Warm Potato Salad,
Lingonberries

GEGRILLTES LACHSFILET** \$38

Grilled Scottish Salmon,
Caramelized Shallot Potato Gnocchi,
Seasonal Vegetables, Lemon Butter Sauce

ZÜRICHER GESCHNETZELTES \$42

Sautéed Veal, Rösti,
Creamy Mushroom Chardonnay Sauce

SALATE UND SUPPEN

SWISS CHALET HAUS SALAT \$14

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

GELBE BETE SALAT \$17

Roasted Red & Golden Beet Salad,
Pea Tendril, Cherry Radish, Pecans, Frisée,
Grainy Mustard & Honey Vinaigrette

ARUGULA RADICCHIO SALAT \$17

Granny Smith Apples,
Haystack Peppered Goat Cheese,
Potato Crisps, Candied Walnuts,
White Truffle & Apple Dressing

Add Chicken \$10

Add Scottish Salmon \$17

Add Garlic Herb Shrimp (5) \$14

ZWIEBELSUPPE \$16

Onion Soup, Gruyère Cheese,
Baguette Bread

PFEFFERSTEAK** \$58

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

KÄSESPÄTZLE UND SALAT \$32

Entrée-Sized Homemade Swiss Dumplings
In Our House Three Cheese Blend,
Served with a House Salad

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, Chive Oil, Crispy Prosciutto

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

VENISON MEDDALIONS 4OZ** \$21

BEEF MEDALLIONS 4OZ** \$18

JUMBO SHRIMP** (3) \$12

CHICKEN BREAST** 6OZ \$10

SAUSAGES (4) \$12

LAMB CHOPS (3) \$21

RACLETTE CHEESE (3) \$15

VEGETABLES \$8

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 3% 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.