

VORSPEISEN

WEINBERG SCHNECKEN \$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 \$22

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

ARTISAN SAUSAGE SAMPLER \$26

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

BROTZEITTELLER \$30

*Slices of Prosciutto, Bresola, Leberkäse
& Landjäger, Gruyere & Emmentaler Cheese,
Lingonberry Jam, Mustard, Nuts, Baguette*

HAUPTGÄNGE

WIENER SCHNITZEL VOM KALB \$39

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

GEGRILLTES LACHSFILET \$39**

*Sustainably Raised Scottish Salmon,
Caramelized Shallot Potato Gnocchi,
Seasonal Vegetables, Lemon Butter Sauce*

ZÜRICHER GESCHNETZELTES \$43

*Sautéed Veal, Rösti,
Creamy Mushroom Chardonnay Sauce*

SALATE UND SUPPEN

SWISS CHALET HAUS SALAT \$15

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

ARUGULA RADICCHIO SALAT \$17

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

GRÜNER SOMMERSALAT \$17

*Baby Little Gem Lettuce,
English Cucumber, Toasted Almonds,
Heirloom Tomatoes, Gouda Cheese,
Mustard Seed Vinaigrette*

Add Chicken \$12

Add Scottish Salmon \$17

Add Garlic Herb Shrimp (5) \$14

ZWIEBELSUPPE \$17

*Onion Soup, Gruyère Cheese,
Baguette Bread*

PFEFFERSTEAK \$58**

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

TESSINER PICCATA \$37

*Parmesan and Herb Crusted Chicken Breast,
Tagliatelle Pasta, Asparagus, Mushrooms,
Cherry Tomatoes, Citrus Caper Sauce*

SWISS CHALET SPEZIALITÄTEN

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

MEAT FONDUE \$70

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 \$35

CHEESE FONDUE \$74

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 \$37

RACLETTE \$62

6 Raclette Cheese, Potatoes, Balsamic Mushrooms, Dipping Sauces

Each Additional Guest \$32

RACLETTE MATTERHORN** \$84

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

Each Additional Guest \$42

FONDUE & RACLETTE ADDITIONS

Served Cooked for Cheese Fondues

BEEF MEDALLIONS 4OZ** \$18

JUMBO SHRIMP** (3) \$12

CHICKEN BREAST** 6OZ \$12

SAUSAGES (6) \$14

LAMB CHOPS (3) \$21

RACLETTE CHEESE (3) \$16

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.