

Chalet Room

~Appetizers~

Stuffed Mushrooms Savory filling, sausage Asiago & Fontina	11.~	Mussels Creamy garlic butter & onions	14.~
Calamari Fritte Golden rings in spicy vinaigrette	13.~	Baked Brie Wrapped in puff pastry with fresh fruit	12.~
Stuffed Portabella Spinach, roasted tomatoes, fresh mozzarella -- balsamic glazed	12.~	Maryland Crab Cakes Lump Blue Crab, spices & aioli	17.~
Fried Shrimp Crispy large whites, rémoulade & cocktail	11.~	Bacon Wrapped Scallops Fried crisp w/ Asian plum sauce	14.~
Escargot Rich garlic butter in filo shells and roasted garlic	12.~	Oysters Half Shell half dozen	14.~ dozen 20.~
Shrimp Cocktail Horseradish, cocktail sauce & lemon	12.~	Oysters Rockefeller Spinach, bacon & Pernod cream flamed table side	16.~
		Oysters Bienville Crab meat, asparagus and béarnaise	19.~

~Soups & Salads~

Chalet Fresh Salad Baby greens, sundried cranberries, pecans, cucumber, red onions, tomato and feta homemade cherry vinaigrette dressing	8.~	Crab Melt Crostini with avocado on Chalet fresh salad	13.~
Seafood Bisque Scallops, shrimp, lobster, cup 6.~ bowl 10.~ cream & herbs		Lodge Caesar Pecorino, Asiago & croutons with house Caesar dressing	7.~
Baked Onion au Gratin Traditional beef reduction, garlic crostini and Swiss	7.~	Baby Iceberg Wedge, bacon, Bleu Cheese, tomato, red onion	7.~
Soup du Jour Chef's daily creation cup 4.~ bowl 6.~		Lodge Greens Tomato, cucumber & red onion	8.~
		Roasted Pear & Stilton Lodge greens, pecans, with orange vinaigrette dressing	11.~

All Mediterranean and shellfish entrees include choice of cup of soup du jour, side salad,
or choose one of the above salads or soups and save 2.~ from that soup or salad's price

~Mediterranean Shellfish Specialties~

Cioppino ~ The Italian version of fisherman's stew, fresh fish, shrimp, mussels, scallops, calamari, and littlenecks, spiced tomato sauce, served over Pecorino Romano flavored risotto	27.~
Bouillabaisse ~ Originating in Provence, France, an assortment of fresh fish and shellfish, 5oz Maine lobster and claws, sausage, white wine, saffron, turmeric, celery, onions and tomato served with crusty French bread	34.~
Caldeirada ~ Mediterranean fisherman's stew, Portuguese in origin with Basque influence fresh fish and shellfish with chorizo, and Marcela (Portuguese sausage) blended sweet peppers, onions, tomato, spices and wine	29.~

~Specialties of the House~

All specialty entrees include choice of cup of soup du jour, side salad,
or choose one of the above salads or soups and save 2.~ from that soup or salad's price

Pecan Crusted Halibut Mango & cilantro glacé	25.~	Filet Au Poivre Black pepper, cognac, shiitake, shallots	29.~
Stuffed Shrimp Crab, scallops & crumbs, butter & wine	24.~	Filet Prince de Galles Shrimp, cognac, crème	33.~
Fried Jumbo Shrimp Ré-moulade & cocktail sauces	21.~	Filet Au Diane Amaretto, shiitake, shallots	29.~
Atlantic Sea Scallops Seasoned crumbs, butter & wine	24.~	Chicken Saltimbocca Sautéed with prosciutto, mushrooms & garlic and wine	24.~
Ahi Tuna Sesame crusted with wasabi ginger sauce	31.~	Chicken Piccata Lightly sautéed with capers, lemon, white sauce and prosciutto	24.~
Atlantic Salmon Centered with a jumbo stuffed shrimp, finished with a citrus Burré Blanc sauce	24.~	Lobster Twin Two 5oz Maine lobster tails, rice pilaf drawn butter	24.~
Maryland Crab Cakes Lump crab, spices & aioli	29.~	Rocky Mountain Red Trout --10oz boneless filet fried golden. Finished with a toasted almond citrus glaze and fresh mint	19.~
Sea Bass Chef's choice of variety and preparation	27.~		

~From the Broiler~

We proudly serve Certified USDA Choice aged Angus Beef. All grilled items are seasoned with a dry rub and finished with a savory glaze. All broiler and surf & turf entrees include choice of cup of soup du jour, side salad, or choose one of the above salads or soups and save 2.~ from that soup or salad's price

Choice Rib Eye 14oz 26.~	Filet Mignon 8oz 27.~	Prime Rib 16oz 23.~	USDA Prime Sirloin 12oz 31.~	Buffalo Sirloin 8oz 31.~
Cowboy Rib Eye 22oz 33.~	Filet Mignon 4oz 21.~	Prime Rib 10oz 17.~	USDA Prime Sirloin 6oz 21.~	T-Bone Pork Chop 18oz 21.~

~Surf and Turf~

Add a 5oz Maine lobster tail, four jumbo grilled or three golden fried shrimp to any broiler item 9.~

USDA Prime 6oz center cut sirloin or a USDA Choice 4oz filet and a 5oz Maine lobster tail & two grilled jumbo shrimp 29.~

~Pasta~

Lobster Carbonara Fettuccini, pancetta, prosciutto, Pecorino cheese, peas & cream topped with a 5oz Maine lobster tail and claws or substitute six jumbo grilled shrimp for the lobster.	31.~
Vodka Pasta and Lobster Angel hair, creamy marinara, vodka, tomatoes, peas and onion topped with a 5oz Maine lobster tail and claws or substitute six jumbo grilled shrimp for the lobster.	29.~