

# Chalet Room

## - Appetizers -

<b>Stuffed Mushrooms</b> Savory filling of sausage and cheese	11.-	<b>Mussels</b> Creamy garlic butter sauce & onions	14.-
<b>Calamari</b> Golden rings, peppers, spicy vinaigrette and marinara	13.-	<b>Baked Brie</b> Wrapped in puff pastry with fresh fruit	12.-
<b>Stuffed Portabella</b> Spinach, roasted tomatoes & Fontina	12.-	<b>Maryland Crab Cakes</b> Lump crab, spices and aioli	17.-
<b>Fried Shrimp</b> Large whites, Remoulade & cocktail sauce	10.-	<b>Oysters</b> Half Shell 1/2 Dozen 14.- Dozen 20.-	
<b>Escargot</b> Roasted garlic and butter in phyllo shells	12.-	<b>Rockefeller</b> Spinach, bacon & Pernod cream flamed table side	16.-
<b>Shrimp Cocktail</b> Cocktail sauce, horseradish & lemon	11.-	<b>Bienville</b> Crab meat, asparagus and bearnaise	19.-

## - Soup & Salads -

<b>Crab Melt</b> with Avocado crostini on Chalet fresh salad	13.-	<b>Baked Onion au Gratin</b> Gruyere & Stilton	6.-
<b>Asian Crispy Chicken or Shrimp</b> Mixed greens with oriental dressing	14.-	<b>Soup du Jour</b> Chef's daily creation Cup 4.- Bowl 6.-	
<b>Chalet Fresh Salad</b> Baby greens, pecans, cherries, raspberry vinaigrette	8.-	<b>Lodge Caesar</b> Pecorino, Asiago & croutons with House caesar	7.-
<b>Tavern Fresh Salad</b> Baby greens, cantaloupe, almonds, carrots, cucumbers, onions, tomatoes, goat cheese, lemon vinaigrette	8.-	<b>Baby Iceberg Wedge</b> Bacon, Blue cheese, tomato, onion	8.-
<b>Seafood Bisque</b> Scallops, shrimp, lobster, cream & herbs	Cup 6.- Bowl 10.-	<b>Lodge Greens</b> Greens with tomato, cucumber & onion	8.-
		<b>Baby Spinach</b> Extra virgin olive oil & salsify	9.-
		<b>Roasted Pear &amp; Stilton</b> Pecans, orange vinaigrette	11.-

## - Mediterranean Shellfish Specialties -

All med 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

<b>Cioppino</b> ~ The Italian version of fisherman's stew, fresh fish, shrimp, mussels, scallops, calamari, and littlenecks, spiced tomato sauce, served over Pecorino Romano flavored risotto.	24.-
<b>Bouillabaisse</b> ~ Originating in Provence, France, an assortment of fresh fish and shellfish, New England Lobster, sausage, white wine, saffron, turmeric, celery, onions and tomato served with crusty French bread	32.-
<b>Caldeirada</b> ~ Mediterranean fisherman's stew, Portuguese in origin with Basque influence fresh fish and shellfish with Chourico and Morcela (Portuguese sausage) blended sweet peppers, onions, tomato, spices and wine	27.-

## - Specialties of the House -

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

<b>Pecan Crusted Halibut</b> Mango & cilantro glaze Served with rice & vegetable	22.-	<b>Sea Bass</b> Chef's creation	23.-
<b>Stuffed Shrimp</b> Crab scallop & crumbs, butter & wine Served with rice & vegetable	24.-	<b>Filet Au Poivre</b> Black Pepper, Cognac, Shitake, Shallots Baked or mashed potatoes and vegetable	28.-
<b>Fried Shrimp</b> Remoulade & cocktail sauces Served with rice & vegetable	21.-	<b>Filet Prince de Galles</b> - Shrimp, Cognac, Creme Baked or mashed potatoes and vegetable	32.-
<b>Atlantic Sea Scallops</b> Seasoned crumbs, butter & wine Served with rice & vegetable	23.-	<b>Filet Au Diane</b> - Amaretto, Shitake, fresh Shallots Baked or mashed potatoes and vegetable	28.-
<b>Ahi Tuna</b> Sesame crusted with wasabi ginger sauce Served with risotto cake	29.-	<b>Chicken Saltimbocca</b> Sauteed with Prosciutto, mushrooms, sundried tomato risotto, garlic and wine	22.-
<b>Atlantic Salmon</b> Chef's daily creation	19.-	<b>Chicken Piccata</b> Lightly sauteed with capers, lemon, white sauce and Prosciutto Served with capellini, white wine sauce	22.-
<b>Maryland Crab Cakes</b> Lump crab, corn salsa & smoked tomatoes, spices & aioli. Served with red mashed potatoes and vegetable	29.-	<b>Stuffed Quail</b> Chef's creation	24.-
		<b>Grilled Marinated Duck Breast</b> - Chef's Creation	18.-

## - 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 entrees are served with 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. Includes choice of red mashed potatoes or an Idaho baked potato

<b>Cowboy &amp; Rib Eye</b>	<b>Filet Mignon</b>	<b>Prime Rib</b>	<b>USDA Prime Sirloin</b>	<b>Porterhouse</b>
22 oz 29.-	8 oz 24.-	14 oz 23.-	12 oz 22.-	<b>Pork Chop</b>
14 oz 23.-	4 oz 17.-	10 oz 19.-	6 oz 16.-	19.-

## - Surf and Turf -

Both Surf & Turf entrees are served with 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. Entree includes your choice of red mashed potatoes or an Idaho baked potato

6 oz USDA Prime Black Angus Sirloin & Fried Shrimp	22.-	4-oz Choice Black Angus Filet & Grilled Shrimp	27.-
--	------	--	------

## - Pastas -

All broiler entrees are served with 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.

<b>Fettuccini Carbonara</b> ~ Pancetta, Prosciutto, Pecorino & cream	22.-
<b>Shrimp Scampi</b> ~ Ecuadorian Whites, garlic, herbs, & fresh tomato	25.-
<b>Linguini &amp; White Clam Sauce</b> ~ Little neck clams, garlic butter & wine	22.-
<b>Pesto Pasta</b> ~ with 3 Giant Grilled Shrimp	18.-