

BEACH CHALET

EST.  1997



Valentine's Day

SPECIALS

Roasted Pacific Oysters	16	Grilled Ahi Tuna Steak Celery Root Puree, Savoy Spinach, Shimeji Mushroom Pan Sauce	29	Warm Bittersweet Chocolate Cake	11
Spinach, Asiago & Lemon	16	Beef Tenderloin and Seared Day Boat Scallop Duet American Caviar, Basil Potato Puree, Glazed Carrots & Asparagus, Sauce Perigourdine	36	Passionfruit Crème Anglaise	11
				White Chocolate Gelato	11

SNACKS + APPS

Oysters on the Half Shell Mignonette, Cocktail Sauce 1/2 Dozen	17 ⁹⁵
Dozen	34 ⁹⁵
Seafood Deviled Eggs Smoked Salmon Filling, Wasabi Tobiko Caviar	7 ⁹⁵
Buttermilk Fried Calamari Lemon, Salt + Vinegar Aioli	12 ⁹⁵
Dungeness Crab Cakes Fresh Dungeness Crab, Avocado Green Goddess, Piquillo Pepper, Upland Cress	17 ⁹⁵
Charred Brussels Sprouts Sliced Almonds, Grapes, Pecorino Cheese	10 ⁹⁵
Lobster Mac + Cheese Four Cheeses, Orschiette Pasta	18 ⁹⁵
Truffle Parmesan Fries Truffle Oil, Kennebec Fries, Parmesan	9 ⁹⁵
Pistachio & Chickpea Hummus Pistachio Salsa Verde, Arugula, Grilled Flatbread	11 ⁹⁵
Ceviche Trio Sampler Try a Bit of All Three	23 ⁹⁵
Baja Shrimp Ceviche Avocado, Cucumber, Lime	13 ⁹⁵
Ahi Tuna Poke Sesame, Tamari + Ginger	15 ²⁵
Halibut Ceviche Aji Amarillo + Cilantro	14 ⁵⁰

SOUP + SALADS

Pacific Chowder Cup	6 ⁹⁵
Sourdough Bowl	9 ⁹⁵
Manila Clams, Smoked Bacon, Oyster Crackers	
Classic Caesar Garlic Croutons, White Anchovies, Parmesan	12 ⁹⁵
Organic Seasonal House Salad Organic Greens, Orange Segments, Pears, Laura Chenel Goat Cheese, Candied Pumpkin Seeds, Sherry Vinaigrette	10 ⁹⁵
Grilled Salad Additions	
Salmon	10 ⁹⁵
Prawns	9 ²⁵
Chicken	7 ⁹⁵

CHALET PASTAS

Seafood Linguini Provencal Fresh Linguini, Tomato-Braised Monterey Calamari, Clams, Mussels, Shrimp, & Local Rock Cod	26 ⁹⁵
Spinach Ricotta Gnocchi House made Gnocchi, Cider Glazed Autumn Vegetables	18 ⁹⁵

FROM THE OCEAN

Riptide Red Beer-Battered Fish + Chips Local Rock Cod, Housemade Tartar Sauce, French Fries, Coleslaw	21 ⁹⁵
Grilled King Salmon Celery Root Puree, Brown Butter, Mushrooms	26 ⁹⁵
Roasted Idaho Rainbow Trout Crabmeat, Season's Vegetables, Lemon Beurre Fondue	24 ⁹⁵
P.E.I. Mussels + Kielbasa Sausage House Made Sausage, Red & Yellow Bell Pepper, Onion, VFW Ale Sauce, Grilled Sourdough	21 ⁹⁵

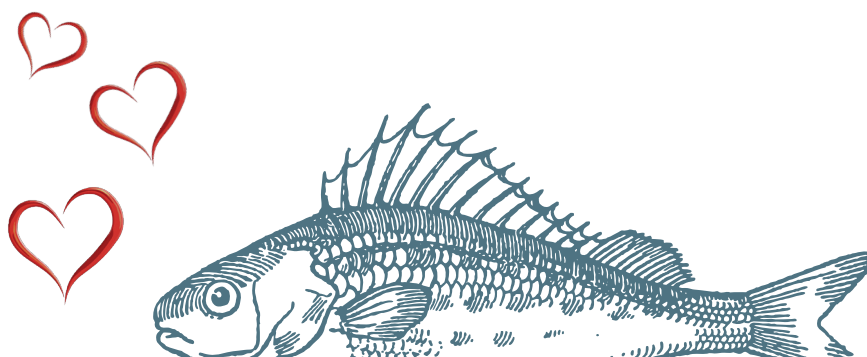
MEAT + POULTRY

Flatiron Steak + Frites Herb Marinated Flatiron Steak, Fire Roasted Vegetable Salsa, Fries	26 ⁹⁵
12 oz. Black Angus New York Steak Sherry Mushroom Cream, Potato Puree, Low + Slow Tomato	28 ⁹⁵
Mary's Farm Organic Half Chicken Garlic Spinach, Butternut Squash Gratin, Three Herb Pan Jus	24 ⁵⁰

CHALET SIDES

Perfect for Companion to any Meal

Roast Mushrooms	7 ⁹⁵
Butternut Squash Gratin	7 ⁹⁵
Garlic Mashed Potatoes	7 ⁹⁵
Seasonal Vegetables	7 ⁹⁵



Bread + tap water served on request. Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

Sustainably Sourced
Whenever possible, we seek to provide seafood in a way that respects nature. Our meats are hormone + antibiotic free.

Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Beach Chalet is not responsible for lost, stolen or damaged items. There is a \$2 split plate fee. Please note, a 4% surcharge will be added to your bill to support SF employer mandates.