

# PRIME RIB MONDAY

Every Monday at the Lake Chalet for Dinner we're serving 21-day-aged, Nebraskan, corn-fed Prime Rib that's been roasted at 600 degrees in our high temperature oven for a crispy, seasoned crust and finished at 200 degrees for tenderness. We serve it with all the classic accompaniments and a starter salad.

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## THE BEEF

THE GONDOLA CUT A Juicy 10 Oz. Cut for the Lighter Appetite	20
THE CHALET CUT A Hearty 12 Oz. Portion of Juicy, Tender Beef	24
THE SAIL BOAT CUT An Extra Generous, 16 Oz. Thick Cut of Prime Beef	28
CHILDREN'S PRIME RIB DINNER Complete with Milk, Juice or Soda	13

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## ACCOMPANIMENTS

Included with All Prime Rib Dinners

### THE SALAD

Seasonal greens, Tossed in Our Unique House Dressing

### MASHED OR BAKED POTATO

Mashed: The All-American Favorite, Thick Brown Gravy

Baked: Idaho Potato, Served with Butter, Sour Cream and Chives

### YORKSHIRE PUDDING

Light, Airy Batter Baked into a Golden Brown Dome

### CREAMED SPINACH

Garden Spinach Whipped with Fresh Cream and Bacon

### FRESH CREAM OF HORSERADISH SAUCE

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## FEATURED COCKTAILS

ALL 11

### THE ESQUIRE

Maker's Mark Bourbon, Grand Marnier, Angostura Bitters, Orange & Lemon Juice

### BLUE GIN MARTINI

Blue Gin by Reisetbauer, Dry Vermouth

### BEST SIDECAR YOU'VE EVER HAD

Cardenal Mendoza Brandy, Cointreau, Lemon & Lime Juice

### THE ULTIMATE MANHATTAN

Buffalo Trace Bourbon, Carpano Antica Vermouth, Angostura Bitters, Brandied Cherry

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## CHALET ALES

19oz Glass 6.50

### LADY OF THE LAKE

Crisp Domestic Style Ale with a Hint of Hops at the End

### CALIFORNIA KIND

Medium-Bodied Copper Ale with a Nice Malt Finish

### LAKE MERRITT IPA

Classic IPA with Pronounced Hop Character

### REGATTA RED

Toasty Red Ale, Caramel Maltiness and a Mild Hop Bitterness

### SEAGULL STOUT

Medium-Bodied Stout with Chocolate Notes and a Rich Finish

### BREWER'S SPECIAL

Seasonal Beer from the Beach Chalet

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## WINE BY THE GLASS

BY THE GLASS

### GREAT WHITES

**Tarquet** - France '09 - **Ugni Blanc/Colombard** 7.50

**Ferrari Carano** - Sonoma County '10 - **Fumé Blanc** 9.00

**Montevina** - California '09 - **Pinot Grigio** 7.50

**Pine Ridge** - Napa Valley '10 - **Chenin Blanc/Viognier** 9.00

**Chateau Ste. Michelle** - Columbia Valley '10 - **Riesling** 7.00

### SPARKLING

**Drusian** - Prosecco di Valdobbiadene Extra Dry 9.00

**Domaine Chandon** - Brut, California 9.25

**Allimant Laugner** - Brut Rosé, Cremant D' Alsace, France 12.00

### SAUVIGNON BLANC

**Craggy Range** - Te Muna Road - Martinborough '10 9.00

**Cakebread Cellars** - Napa Valley '09 13.00

### CHARDONNAY

**Hess, Shirtail Creek** - Monterey, California '09 9.00

**Sonoma-Cutrer** - Sonoma Coast '09 12.00

### GREAT REDS

**Vina Robles - Red<sup>4</sup>** - Paso Robles '09 9.00

**Badia di Morrona** - Italy '07 - **Chianti Reserva** 9.50

**St. Francis** - Sonoma '07 - **Zinfandel** 8.00

**Burgess** - Napa Valley '07 - **Syrah** 10.00

### PINOT NOIR

**Chalone** - Monterey '09 8.00

**Hahn** - Santa Lucia Highlands '10 10.50

**Belle Glos "Taylor Lane"** - Sonoma Coast '09 15.00

### MERLOT

**14 Hands** - Columbia River, Washington '00 8.00

**Swanson** - Oakville, Napa Valley '07 13.00

### CABERNET SAUVIGNON

**Murphy Goode** - California '09 9.00

**Pellegrini, Cloverdale Ranch** - Alexander Valley '09 11.00

**Terra Valentine** - Spring Mountain, Napa Valley '07 14.00

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## CHALET HOUSE COCKTAILS

9

### NICKEL DIME MARGARITA

100% Blue Agave Tequila, Agave Nectar, Lime Juice

### CLASSIC CAIPIRINHA

Brazil's National Cocktail, Leblon Cachaça, Muddled Limes, On the Rocks

### THE BLUE LAKE

Malibu Coconut Rum, Blue Curacao, Pineapple & Lemon Juice

### GINGER COSMOPOLITAN

Stoli Vodka, House Ginger Syrup, Lime & Cranberry Juice

### STRAWBERRY FIZZ

Sobieski Vodka, Fresh Muddled Strawberries, Guava Juice, Sparkling Wine

### CLASSIC KIR ROYAL

Domaine Chandon Brut with a Splash of Chambord

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## PREMIUM COCKTAILS

11

### BLOOD ORANGE BLOSSOM

Charbay Blood Orange Vodka, Blood Orange Puree with a Splash of Lemon and Lime

### BASIL GINGER MARTINI

Belvedere Vodka, St. Germain, Basil, Ginger & Lime Juice

### BLUEBERRY SMASH

Buffalo Trace Bourbon, Pomegranate, Blueberry & Lemon Juice, Honey Syrup

### LARA'S LEMON DROP

Ketel One Citroen Vodka, Fresh Lemon Juice, Sugar Rim

### MOJO MOJITO

A Twist on a Classic, Hangar 1 Lime Vodka and Mint, Splash of Chambord

### BLACK DIAMOND

Gin, Fresh Blackberries, Pernod, Lime & Cranberry Juice

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## CLASSIC COCKTAILS

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### BEST SIDECAR YOU'VE EVER HAD

Cardenal Mendoza Brandy, Combier, Lemon Juice, Sugar Rim

### BOULEVARDIER

Bulleit Rye American Whiskey, Campari, Sweet Vermouth, Lemon Zest

### THE ULTIMATE MANHATTAN

Maker's Mark Bourbon, Carpano Antica Vermouth, Angostura Bitters, Cherry

### DARK AND STORMY

Zaya Rum, House Ginger Syrup, Fresh Lime Juice, Ginger Beer

### NO MORE SINS SAZERAC

Redemption Rye Whiskey, Gomme Syrup, Peychaud's & Angostura Bitters, Herbsaint

### BLACK CAT NEGRONI

Ransom Old Tom "Pot Still-Barrel Aged" Gin, Dolin Rouge Vermouth, Gran Classico Bitters, Flamed Orange Peel