

2023

## The Chalet Restaurant, Menu, Date unknown

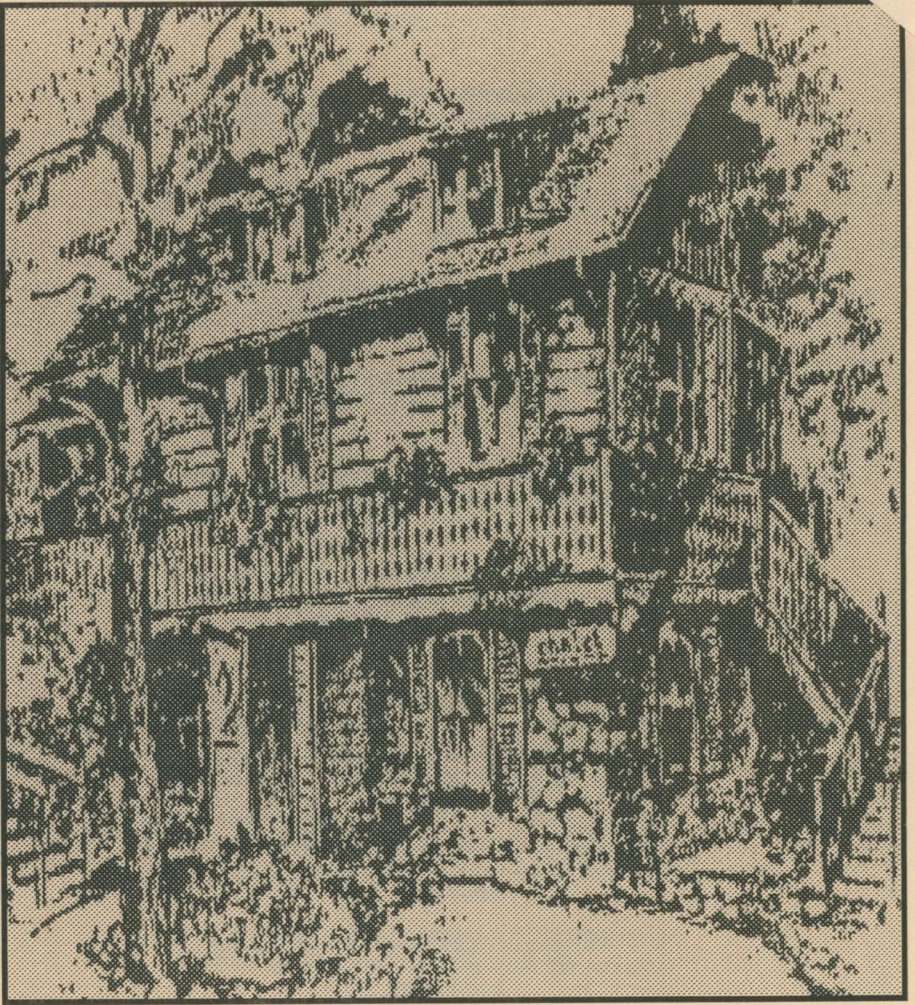
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# The Chalet Restaurant

Open seven nights a week  
for dinner from 5 P.M. to 11 P.M.

*Reservations (516) 621-7975*

## Appetizers

Grilled jumbo shrimp with a warm carrot  
and currant slaw and vanilla scented carrot jus  
7.95

Lump crab meat cake and oriental marinated  
vegetables with chile and cilantro oils  
9.95

Buffalo mozzarella with oven cured tomatoes,  
arugula and roasted garlic oil  
8.95

Fricassee of escargots with wild mushrooms,  
cognac, cream and herbs  
6.95

Pan seared sea scallops with a fresh  
corn-scallion pancake and ginger soy butter  
7.95

Gratiné of marinated cremini mushrooms  
and herbed goat cheese with pommery mustard  
dressing and toasted walnuts  
6.95

## Pastas

Radatore with portobella mushrooms, asparagus,  
roasted red peppers and extra virgin olive oil  
7.95 / 15.95

Fusilli with grilled marinated chicken,  
sautéed peppers, plum tomatoes and pesto  
6.95 / 13.95

Penne with sea scallops, calamari, and shrimp  
in a tomato basil parmesan cheese sauce  
8.95 / 17.95

## Salads and Soup

Mixed baby field greens with warm goat cheese  
crouton and sherry shallot vinaigrette  
5.95

Caesar salad with shaved asiago cheese  
and sourdough croutons  
5.50

Soup du jour  
4.95

Directions to The Chalet  
Northern State Parkway to exit 29 (Roslyn Road)  
Proceed north to Railroad Avenue (immediately after RR trestle)  
Left turn to **The Chalet**  
One Railroad Avenue  
Roslyn, N.Y. 11576  
☎ (516) 621-7975

## Entrees

Grilled french cut chicken breast with basil and confit  
mashed potatoes, fried shallot rings and a port wine jus  
14.95

Grilled marinated herb crusted breast of chicken  
with orzo, ratatouille, fried capers and chive broth  
14.95

Honey glazed half L.I. duckling with roasted sweet potatoes,  
apples, pearl onions, pecans and a honey- black pepper demi-glace  
16.95

Pan sautéed shrimp and scallops with risotto primavera,  
roasted peppers and basil orange oils  
17.95

Basil crusted medallion of atlantic salmon with chilled asparagus,  
tomato, red onion and cucumber salad in balsamic vinaigrette  
17.95

Grilled red snapper fillet with a ragoût of crisp potatoes  
artichoke hearts, wild mushrooms and rosemary oil  
18.95

Pan sautéed tournedos of monkfish with baby pasta shells,  
eggplant, tomato concasse, black olives and tomato basil butter  
17.95

Grilled marinated medallions of pork loin with fresh peach  
and mint chutney, roasted wild rice and honey glazed vegetables  
15.95

Grilled hanger steak with crisp potato and caramelized  
onion cake and black truffle bordelaise  
18.95

Our fresh fish is available cooked to order

Coffee, Tea, Brewed decaffeinated	1.50
Espresso	1.75
Cappuccino	2.50
Desserts	5.00

Chef David B. Joyce and Staff

Maitre d' Hôtel Ronald Sleiman