





COLD APPETIZERS

AVOCADO DE LA MAR <i>A unique combination of avocado filled with a fresh crab meat & shrimp salad</i>	\$ 8.85
JUMBO SHRIMP COCKTAIL* <i>Fresh shrimps served with a tasteful cocktail sauce</i>	\$ 11.50
SMOKED SCOTTISH SALMON* <i>Delicately prepared salmon, served with cornichons, capers and toasted whole grain bread</i>	\$ 9.95
PROSCIUTTO DI PARMA with CANTALOUPE <i>An excellent tropical antipasto</i>	\$ 8.95
CAESAR SALAD topped with GARLIC TOASTED CROUTONS* <i>We also serve a generous Chicken Caesar Salad, topped with grilled chicken breast fillet</i>	\$ 7.95
FRESH MIXED GARDEN SALAD <i>Salad of fresh mixed greens. Served with your dressing of choice: Russian, Vinaigrette, Bleu cheese, Oil & Balsamic vinegar or our Creamy Garlic house dressing</i>	\$ 5.95

HOT APPETIZERS

SEAFOOD 'CHALET SUISSE'* <i>Our succulent house delicacy, prepared with fresh shrimps, crab meat, fish, lobster and mushrooms</i>	\$ 11.95
SAUTEED CALAMARE* <i>Tender calamare rings, served with our homemade spicy & sweet sauce</i>	\$ 12.95
SHRIMP SCAMPI* <i>Sautéed in herb garlic butter and shallots</i>	\$ 11.50
LINGUINI MEDITERRANE <i>Served with a light tomato sauce, inspired by Mediterranean cuisines</i>	\$ 7.95
RAVIOLI QUATTRO FORMAGGI <i>Homemade ravioli, generously stuffed with four cheeses and topped with a creamy tomato sauce</i>	\$ 7.95
ESCARGOT 'BOURGUIGNONNE' <i>Prepared with herb garlic butter, shallots and a touch of cognac</i>	\$ 9.50
COCONUT BREADED SHRIMP* <i>Hand-battered in shredded coconut and breadcrumbs. Served with a fresh mango chutney</i>	\$ 12.50





SOUPS

SOUP OF THE DAY

Please ask your server about today's special creation

\$ 4.95

DUTCH PEA SOUP

A Dutch classic, prepared following the original recipe

\$ 4.95

FRENCH ONION SOUP*

A delicious consommé made with caramelized onions. Topped with toasted bread and cheese

\$ 6.95

SEAFOOD ENTREES

LOBSTER THERMIDOR**

A dish for special occasions; fresh lobster prepared in our light, mushroom, Riesling and cognac sauce

\$ 39.95

ALMOND CRUSTED RED SNAPPER or GROUPER FILLET

Served plain or with our locally famous Creole sauce

\$ 23.95

CARIBBEAN SEAFOOD PLATTER*

A combination of freshly broiled lobster tail, garlic shrimp and fillet of fish

\$ 34.95

SURF & TURF*

A combination of the best; broiled lobster tail and tender U.S. Prime Filet Mignon

\$ 39.95

SHRIMP SCAMPI or SHRIMP PROVENCALE

Shrimps sautéed in herb garlic butter, or served over linguini with a classic Provencale sauce

\$ 24.95

LOBSTER TAIL*

Large, juicy lobster tail, broiled chef's style and served tableside

\$ 39.95

FRESH CHILEAN SEA BASS*

This tender and moist fillet of fish melts in your mouth. It is served with a tagliatelli of vegetable and our homemade white wine sauce

\$ 28.95

VEGETARIAN

VEGETABLE PLATTER

Let our chef surprise you with a careful combination of fresh vegetables and greens



\$ 12.95


SIDE ORDERS

Baked potato, Mashed potatoes, French fries, Spaetzle, Fresh vegetables, Cream spinach


\$ 3.50

*All entrees are served with a selection of fresh vegetables and potatoes of the day.
These may be substituted at an additional side order charge.*





ENTREES



*PRIME U. S. NEW YORK SIRLOIN STEAK <i>A heavy cut, marbled and dry aged, charbroiled to your order</i>	\$ 29.95
*PRIME U.S. FILET MIGNON CENTERCUT <i>Charbroiled to your liking</i>	\$ 29.95
* U.S. PRIME FILET MIGNON 'MADAGASCAR' <i>With a green peppercorn sauce and a touch of cognac</i>	\$ 29.95
* CHATEAUBRIAND – U.S. PRIME FILET MIGNON FOR TWO <i>Broiled double cut served with our fresh vegetables and béarnaise sauce, carved tableside</i>	\$ 59.00
*2 DOUBLE CUT FRESH U.S. COLORADO LOIN LAMB CHOPS <i>Colorado Loin Lamb, delicately seasoned, served with mint jelly</i>	\$ 26.95
* THICK PROVINI U.S. CENTERCUT PRIME VEAL CHOP <i>grilled herb seasoned to perfection</i>	\$ 29.95
*US PRIME PORTERHOUSE STEAK FOR TWO <i>King of all Steaks on the bone - Carved tableside</i>	\$ 65.00
WIENER SCHNITZEL <i>A generous portion of U.S. veal filet breaded and prepared the traditional way</i>	\$ 24.95
ZÜRICHES GESCHNETZELTES – A TYPICAL SWISS DISH <i>sliced veal tenderloin sautéed with fresh mushrooms, shallots, herbs and Riesling wine Served with homemade Spaetzle</i>	\$ 24.95
BOEUF STROGANOFF <i>Strips of prime tenderloin sautéed with shallots, fresh mushrooms, flavored with cognac and blended with reduced red wine and sour cream</i>	\$ 24.95
*ROAST GENUINE LONG ISLAND DUCKLING 'ORANGE' <i>Delicately seasoned and roasted, served crisp and boneless - glazed with orange sauce</i>	\$ 26.95
CHICKEN MILANAISE <i>Topped with tomato sauce and baked over Gouda cheese</i>	\$ 18.95
CHALET CHICKEN <i>A tender boneless chicken breast stuffed with spinach and cream cheese served with a fine champignon sauce</i>	\$ 18.95
*MIXED GRILL A LA MAISON <i>Prime veal, filet mignon, chicken filet, shrimp, perfectly seasoned and broiled</i> Plate Sharing Charge \$ 5.00 <i>15% service charge will be added to your bill</i>	\$ 33.95



Chalet Suisse

(297) 587-5054

Open for Dinner 5:30-kitchen closes 10:00 pm

Closed Sundays

**www.DineAruba.com
Aruba Restaurants Menus**