



Dinner Hours

5:00 pm – 9:00 pm (Sunday – Thursday)
5:00 pm – 10:00 pm (Friday and Saturday)

Live Entertainment

Friday & Saturdays 8pm – 11pm

“Wine Down” Wednesdays

\$4 House Wine and 20% off all Bottles of Wine

Appetizers

Crab Rangoon

Deep fried crab rangoon served with a sweet and sour chili sauce 9

Lobster Stuffed Mushrooms

Mushroom caps filled with herbs and spinach, topped with sautéed Maine lobster and provolone and baked 14

Crab Cakes

Four “Maine” style crab cakes seared golden brown and served with a champagne dill sauce 12

Escargot with Scallops

Six large snails baked in mushroom caps smothered in garlic butter, topped with scallops & baked in a flaky puff pastry 14

Shrimp Cocktail

Six shrimp cooked in a creole spiced boil served with our house cocktail sauce 13

Angus Steak Tips

Angus filet bites topped with Boursin cheese and a balsamic glaze, baked in a flaky puff pastry 12

Soup & Salad

Chalet Salad

Fresh mixed greens, shredded cheese, mushrooms, cucumber, tomatoes, red onions and croutons topped with your choice of grilled salmon or chicken, served with our soup of the day or choice of a regular side 22

Steak House Salad

Fresh mixed greens, bleu cheese crumbles, mushrooms, cucumber, tomatoes, red onions and croutons topped with tender beef filet strips, served with our soup of the day or choice of a regular side 24

Salad Dressings: House with Rice Vinegar. Italian, Bleu Cheese, French, Ranch, Honey Mustard, Thousand Island or Creamy Raspberry Vinaigrette

Children*

Chicken Tenders

Deep fried chicken tenders 9

Macaroni and Cheese

Macaroni and cheese 7

Chicken Wings

Breaded chicken wings and deep fried 10

Steak Bites

Sautéed Beef tenderloin bites 14

Served with Steak Fries

***Limited to children 12 and under**

Entrees

Prime Rib

Slow roasted 16 hours, seasoned with wet & dry rubs, carved off the roast

English Cut

12oz cut accompanied with au jus and horseradish sauce 35

Regular Cut

16oz cut accompanied with au jus and horseradish sauce 39

Grilled Prime Rib

16oz cut dipped in Andria's sauce and char-broiled 39

Seafood

Jumbo Shrimp

Six shrimp butterflied, beer battered and deep fried to a golden brown 25

Pan Seared Halibut

8oz center cut halibut lightly seasoned, pan seared, then baked in fresh lemon & butter and topped with spiced pecans 32

Grilled Salmon

8oz Norwegian salmon grilled and served with a champagne dill sauce 26

Blackened Yellow Fin Tuna

8oz Sashimi grade tuna blackened to temperature 26

Lobster Tail

An 8oz South African "cold water" tail baked & served with clarified butter 59

Steaks

All cuts are aged 28 days, hand cut, char-broiled and drizzled with clarified butter before serving

Filet Mignon

8oz beef tenderloin dipped in Andria's sauce and char-broiled 38

Strip Steak

16oz KC strip steak dipped in Andria's sauce and char-broiled 33

Rib Eye

18oz rib eye dipped in Andria's sauce and char-broiled 45

Features

Bone-in Pork Chops

Two 8oz French cut bone-in chops grilled & served with a sweet plumb sauce 27

Crab Stuffed Chicken

A large chicken breast stuffed with crab, tasso ham and provolone, baked and topped with sun dried tomato aioli 24

Added to any Entrée

Beer Battered "Maine" Lobster

5oz Maine lobster tail, beer battered and deep fried to a golden brown 19

Lobster Tail

An 8oz South African "cold water" tail baked & served with clarified butter 45

Beer Battered Shrimp

Four shrimp butterflied, beer battered and deep fried to a golden brown 12

Entrees include Soup or Salad and your choice of Baked Potato, Steak Fries or Vegetable of the Day (Upgrade to Twice Baked Potato, Grilled Asparagus or Steamed Broccoli for \$3)

Split Entrée Charge - \$10 (includes soup or salad and baked potato, steak fries, or vegetable)

~Michael's is not responsible for the tenderness, size or flavor of med-well and well done steaks~

***Our Prime Rib is slow cooked for 16 hours, so come early, we run out most evenings!**

20% Gratuity added to parties of 8 or more

Something from the bar...

Old Swiss Village Wine Punch

White Wine, Triple Sec, Brandy
& Seasonal Fruit
Glass 7 Pitcher 24

Wines by the Glass

Robert Mondavi Private Reserve 7.50
Merlot, Cabernet Sauvignon, Pinot Noir,
Chardonnay, and Pinot Grigio
Cook's Spumante (187ml Split) 7
Tiziano Pinot Grigio 8
Kim Crawford Sauvignon Blanc 9
Simi Rose 9
Kendall Jackson Chardonnay 9
Chateau St. Michelle Riesling 9
Seven Daughters Moscato 8
Beringer White Zinfandel 8
Estancia Pinot Noir 9
Rodney Strong Cabernet 12
Simi Cabernet 13

Bottled Beer

Bud Light
Miller Lite
Coors Light
Michelob Ultra
Budweiser
Bud Select
O'Douls
Blue Moon
Boulevard Pale Ale
Boulevard Wheat
Corona
Sam Adams
Heineken
St. Paulie Girl

Draft Beer

Stella Artois

Martinis

Lemon Drop 10
Citron Vodka, Fresh Lemon, Sour mix and Sugar
White Chocolate 12
Vanilla Vodka, White Godiva Chocolate & Baily's
Pomegranate 10
Vodka and Pama Liqueur
Cosmopolitan 10
Vodka, Grand Marnier and Cranberry
Wild Berry 10
Dragon Berry, Cranberry, Chambord and Vodka
Espresso 12
Espresso Vodka, White Chocolate Godiva, &
French Vanilla Kahlua

Coffee Drinks

Irish Coffee 7
Coffee, Jameson Whiskey & Baily's Irish Cream
Baily's and Coffee 7
Coffee and Baily's Irish Cream
Fragile Baby 7
Coffee, Frangelico & Baily's Irish Cream

Ice Cream Drinks

Brandy Alexander 11
Ice Cream, Brandy, Dark Crème De Cacao
Copper Penny 11
Ice Cream, Amaretto, Dark Crème De Cacao
Fruit Smoothie 11
Ice Cream, Frozen Fruit, Dragon Berry, and
Chambord
Golden Cadillac 11
Ice Cream, Galliano, White Crème De Cacao

Our History



In 1935, Reinhard Hildebrand, a graduate from a school of engineering in Stuttgart, Germany, built Hildebrand's Camp. It was near the end of what was originally Lake Rd 54-24, later designated 54-59 and now called Swiss Village Road. At the time the community around the junction of Hwy 54 and Route KK was called Damsel.

The camp's rustic cottages could be rented for \$1.00 per person per day. A café and grocery store (now the home of Michael's Steak Chalet) were on the grounds and boats, bait and tackle were available. Other amusements available to guests were hiking, boating, swimming, fishing, dancing, archery, table tennis, shuffleboard and bowling. Like many of the resorts, he promoted to families.

Hildebrand's Resort opened for business in 1936. The camp, built along a natural terrace about 100 feet higher than the Lake, was about 1,000 feet north of the Blue Springs Branch Cove, which is fed by a spring. Hildebrand's offered a delightful fishing area where the fish are attracted by the cool water of the famous Blue Springs of the Ozarks.

An added attraction in the late 1930s was the camp's floating swimming pool and fishing dock. Since the resort was perched at some elevation about the Lake shore, a very long flight of steps led straight down to the floating dock. The enclosed swimming area was 20 x 50 feet in size with a gently sloping bottom ranging from 15 inches to five feet deep.

Although water skiing did not become a common recreational activity in the lake until the 1950s, it actually began at Hildebrand's in 1937. At that point, water skiing and water skis were in their infancy. The sport originally evolved from snow skiing, which began in Europe around 1900. Water skis as we know them today were experimental until well into the 1930s. Even the term "water skiing" was generally unheard of when Hildebrand built his resort. He had some early primitive water skis available at the resort for brave guests to try.

In 1967, the resort had new owners John and Clara Hohn, who continued the operation in its former style. Hildebrand's resort, survived until the early 1970's.

Over the years, the resort evolved into several restaurants. In 1974, The Wine Garden Restaurant was established and it quickly became famous for its delicious "Swiss Village Wine Punch" accompanied by beautiful sunsets.

In 1994, Brent Boyles and two high school friends purchased The Wine Garden Restaurant and with the help of Sam Andria (famous for Andria's Steak Sauce), created Michael's Steak Chalet. Michael's Steak Chalet is consistently voted the "The Best Steak at the Lake" and in 2014 Michael's Steak Chalet was voted one of the top 100 restaurants in the country for its beautiful view overlooking the Lake of the Ozarks.