



Vintage photo from the 1950's

Missouri Division of Tourism

Appetizers

- Crab Rangoon** Deep fried crab rangoon served with a sweet and sour chili sauce 9
- Chicken Wings** Breaded chicken wings and flats deep fried served with spicy ranch 10
- Crab Cakes** “Maine” style crab cakes pan seared and served with a dill sauce 12
- Shrimp Cocktail** Six shrimp cooked in a spiced boil served with our cocktail sauce 13
- Escargot with Scallops** Six large snails baked in mushroom caps smothered in garlic butter, topped with scallops & baked in a flaky puff pastry 14
- Lobster Stuffed Mushrooms** Mushroom caps filled with herbs and spinach, topped with sautéed Maine lobster and provolone and baked 14
- Fried Lobster Bites** A 5oz Maine Lobster tail diced, beer battered and deep fried 16

Soup & Salad

~ **Salad Dressings:** House with Rice Vinegar, Bleu Cheese, French, Ranch & Honey Mustard ~

- Chalet Salad** Fresh mixed greens, 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

Pastas

Pastas include choice of Soup or Salad

- Vegetarian** Seasonal vegetables sautéed in garlic & white wine over egg noodles 16
- Beef Stroganoff** Prime Rib and mushrooms in a cream sauce over egg noodles 19
- Lobster Mac and Cheese** Macaroni and Maine lobster with a Gruyere, sharp cheddar, and Romano cheese blend topped with panko bread crumbs and baked 22

Children*

- Chicken Tenders** Deep fried chicken tenders served with steak fries 9
- Macaroni and Cheese** Macaroni and cheese served with steak fries 7
- Steak Bites** Sautéed beef tenderloin bites served with steak fries 14

***Limited to children 12 and under**

Entrees

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)

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

Steaks

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

- Filet Mignon** (8oz cut) beef tenderloin dipped in Andria's sauce and char-broiled 38
- Strip Steak** (16oz cut) strip steak dipped in Andria's sauce and char-broiled 39
- Rib Eye** (18oz cut) rib eye dipped in Andria's sauce and char-broiled 42

Seafood

- Orange Roughy** Baked in white wine topped with bread crumbs and a shrimp 24
- Jumbo Shrimp** Six shrimp butterflied, beer battered and deep fried-broiled 25
- Grilled Salmon** 8oz Norwegian salmon filet grilled and served with dill sauce 26
- Blackened Tuna** 8oz sashimi grade tuna blackened to temperature 26
- Twin Lobster Tails** Two 5oz South African tails baked & served with clarified butter 59

Features

- White Wine Chicken** Sautéed with mushrooms, tarragon and white wine 24
- Pork Chops** Two French cut bone-in chops grilled & served with a sweet plumb sauce 27

Added to any Entree

- Beer Battered Shrimp** Four shrimp butterflied, beer battered and deep fried 12
- Fried Lobster Bites** 5oz of Maine lobster bites beer battered and deep fried 16
- Lobster Tail** A 5oz South African lobster tail baked & served with clarified butter 27

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
Sunset Sangria Blush wine, triple sec, Malibu rum, pineapple juice y & seasonal fruit
Berry Sangria Red wine, brandy, triple sec, cranberry juice, sprite & berries
Glass 8 Pitcher 28

Wines by the Glass

Robert Mondavi Private Reserve 8
Merlot
Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio

Beringer White Zinfandel 7
Cook's Spumante (187ml Split) 7
Freixenet Brut (187ml Split) 8
LaMarca Prosecco (187ml Split) 9
Kendall Jackson Chardonnay 8
Dr. Loosen Riesling 8
La Fiera Moscato 7
Chloe Rose 8
Kim Crawford Sauvignon Blanc 9
Emmolo Merlot 15
Belle Gloss Pinot Noir 15
Quilt Cabernet Sauvignon 15

Bottled Beer

Bud Light 4
Budweiser 4
Michelob Ultra 4
Bud Select 4
O'Douls 4
Miller Lite 4
Coors Light 4
Corona Light 4
Boulevard Pale Ale 5
Boulevard Wheat 5
Sam Adams 5
Blue Moon 5
Stella Artois 5
Heineken 5

Our History



HILDEBRAND'S RESORT, Hy. 54, Lake Road 54-59, Osage Beach, Mo., ☎ Ph. Fireside 8-2216
Boats, Motors, Sand Beach for safe swimming, on the beautiful Lake of the Ozarks



Lake of the Ozarks, seen from Hildebrand's



*'Daydreaming' and a Typical Cabin at
Hildebrand's*

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 "Most Romantic". In 2014 Michael's Steak Chalet was named as one of the top 100 restaurants in the country for its beautiful view overlooking the Lake of the Ozarks.