

# *Welcome to Dinner at the Alpine Inn Restaurant*

*THE OWNERS OF THE ALPINE INN AND OUR STAFF WANT YOU TO ENJOY THE FRIENDLY SERVICE AND SUPERB CUISINE IN OUR COZY NON-SMOKING MOUNTAIN RESTAURANT.*

## *Appetizers*

### **SAUTÉED BRIE CHEESE**

SERVED WITH ASSORTED CRACKERS, APPLES AND TOASTED ALMONDS-11

### **BRUSCHETTA**

TOMATO, FRESH MOZZARELLA CHEESE

SERVED WITH FRESH BASIL & BALSAMIC REDUCTION ON A GRILLED BAQUETTE-9

### **GRILLED PRAWNS**

5 GRILLED PRAWNS WITH HERB AIOLI SAUCE~12

### **WARM SPINACH AND ARTICHOKE DIP**

HOUSE MADE SPINACH AND ARTICHOKE DIP SERVED HOT WITH PITA POINTS -12

## *Soup*

CHEF'S SPECIAL SOUP CREATION OF THE DAY CUP \$7 BOWL \$10

### **ALPINE INN FRENCH ONION SOUP**

A BAKED CROCK OF FRENCH ONION SOUP WITH BAGUETTE,

TOPPED WITH GRUYERE CHEESE~14

## *Salads*

### **ALPINE INN WINTER SALAD**

WINTER GREENS TOSSED WITH CANDIED NUTS, BRAISED PEARS, GOAT CHEESE

AND HOUSE MADE BALSAMIC VINAIGRETTE ~13

WITH GRILLED CHICKEN ADD-5

### **CAESAR SALAD**

CLASSIC CAESAR SALAD WITH CHOPPED ROMAINE LETTUCE,

TOSSED IN TRADITIONAL CAESAR DRESSING WITH PARMESAN CHEESE & CROUTONS ~11

WITH GRILLED CHICKEN ADD-5

### **SPINACH SALAD**

TRADITIONAL SPINACH SALAD WITH BACON, CANDIED NUTS, HARD BOILED EGG, SAUTÉED MUSHROOMS

AND HOUSE BALSAMIC VINAIGRETTE -13

WITH GRILLED CHICKEN ADD-5

**7.8% SALES TAX AND 4% CM/USFS FEES WILL BE ADDED**

**18% SERVICE FEE PLUS 7.8% SALES TAX WILL BE CHARGED**

**ON PARTIES OF SIX PERSONS OR MORE & ROOM CHARGES**

(\*\*NOTE: COOKED TO ORDER, CONSUMPTION OF UNDERCOOKED MEAT AND OTHER FOODS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS)

## SEAFOOD OF THE DAY

ASK YOUR SERVER FOR TODAY'S SPECIAL SEAFOOD ENTRÉE~MARKET PRICE

### \*ALPINE INN FAVORITES \*

#### WIENER SCHNITZEL

TENDER VEAL BREADED AND PREPARED WITH A BAVARIAN LEMON CAPER BUTTER SAUCE,  
SERVED WITH ROASTED RED BLISS POTATOES AND RED CABBAGE~28

“A LA HOLSTEIN” \*(TOPPED WITH FRIED EGG & ANCHOVY)~30

CHICKEN SCHNITZEL SUBSTITUTE AVAILABLE

#### JAEGER SCHNITZEL

BUTTERFLIED & BREADED CHICKEN BREAST PREPARED WITH MUSHROOM AND ONION “JAEGER ” GRAVY,  
SERVED WITH MASHED POTATOES AND RED CABBAGE~28

VEAL SCHNITZEL SUBSTITUTE AVAILABLE

#### HUNGARIAN GOULASH

DELICIOUS BEEF STEW SEASONED WITH PAPRIKA AND OTHER TRADITIONAL SPICES,  
SERVED WITH NOODLES, RED CABBAGE AND SOUR CREAM~23

#### LESCHI MARKET FENNEL SAUSAGE PASTA

SEATTLE'S FAMOUS “LESCHI MARKET” FENNEL SAUSAGE HOUSE MADE MEATBALLS WITH SLOW COOKED MARINARA SAUCE,  
FRESH HERBS AND MOZZARELLA~24

#### ALPINE INN MEATLOAF

HOUSE MADE VEAL, PORK AND BEEF MEATLOAF  
TOPPED WITH BACON AND RICH MUSHROOM GRAVY, SERVED WITH MASHED POTATOES~22

#### ALPINE INN BISTRO STEAK\*\*

10OZ. CERTIFIED ANGUS BEEF-NY STRIP STEAK GRILLED TO PERFECTION  
THEN TOPPED WITH GARLIC BUTTER, PLEASE CHOOSE ROASTED RED OR BAKED POTATO-31

#### LAMB SHANK

BRAISED IN DELICIOUS RED WINE AND TOMATO STOCK WITH CARROTS, CELERY,  
ONIONS, SERVED WITH MASHED POTATOES~29

#### PASTA POMODORO

FETTUCCINE PASTA SERVED WITH HOUSE MADE CHUNKY POMODORO SAUCE,  
BASIL AND FRESH MOZZARELLA CHEESE-22

WITH GRILLED CHICKEN BREAST ADD-5

#### VEGETARIAN CURRY

MARINATED AND BAKED TOFU SERVED OVER BROWN RICE AND VEGETABLES  
WITH A DELICIOUS COCONUT, YELLOW CURRY SAUCE~23

#### SHRIMP PICATTA PASTA

SAUTEED SHRIMP IN A LEMON, CAPER, WHITE WINE, BUTTER SAUCE  
WITH TOMATOES, MUSHROOMS & ONIONS, SERVED OVER PENNE PASTA-26

#### GLUTEN FREE

ALL ALPINE INN PASTAS ARE AVAILABLE GLUTEN FREE-\$3

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