

# *The Alpine Inn Restaurant*



*For Reservations call: 360-663-2262*

# 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 MOUNTAIN RESTAURANT.  
"BON APPETIT"

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## Appetizers

### SAUTÉED BRIE CHEESE

SERVED WITH ASSORTED CRACKERS, APPLES AND TOASTED ALMONDS-9

### BRUSCHETTA

TOMATO, FRESH MOZZARELLA CHEESE  
SERVED WITH FRESH BASIL & BALSAMIC REDUCTION ON A GRILLED BAQUETTE-8

### HUMMUS & OLIVE TAPENADE PLATE

HOUSE MADE HUMMUS WITH VEGETABLES AND OLIVE TAPENADE,  
SERVED WITH PITA POINTS-12

### WARM SPINACH AND ARTICHOKE DIP

HOUSE MADE SPINACH AND ARTICHOKE DIP SERVED HOT WITH PITA POINTS -10

## Soup

CHEF'S SPECIAL SOUP CREATION OF THE DAY 5 & 8

## Salads

### ALPINE SUMMER SALAD

MIXED FIELD GREENS, FRESH STRAWBERRIES, GOAT CHEESE, CHERRY TOMATOES,  
TOASTED ALMONDS AND HOUSE BALSAMIC VINAIGRETTE ~11  
WITH GRILLED CHICKEN ADD-4

### CAESAR SALAD

CLASSIC CAESAR SALAD WITH CHOPPED ROMAINE LETTUCE,  
TOSSED IN TRADITIONAL CAESAR DRESSING WITH PARMESAN CHEESE & CROUTONS ~10  
WITH GRILLED CHICKEN ADD-4

### SPINACH SALAD

TRADITIONAL SPINACH SALAD WITH BACON, CANDIED NUTS, HARD BOILED EGG, SAUTÉED MUSHROOMS  
AND HOUSE BALSAMIC VINAIGRETTE ~12  
WITH GRILLED CHICKEN ADD-4

### QUINOA SALAD

CRUNCHY BELL PEPPER AND CUCUMBERS OVER BED OF MIXED GREENS WITH A CITRUS VINAIGRETTE, TOPPED  
WITH SOFT GOAT CHEESE AND PARSLEY-12

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)

# Entrees

ALL ENTREES SERVED WITH DINNER BREAD AND CHEF'S CHOICE OF ACCOMPANIMENTS

## SEAFOOD OF THE DAY

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

### \*ALPINE INN FAVORITES\*

#### WIENER SCHNITZEL

TENDER VEAL PREPARED WITH A BAVARIAN LEMON CAPER BUTTER SAUCE,  
SERVED WITH ROASTED RED BLISS POTATOES AND RED CABBAGE~25  
"A LA HOLSTEIN" \*(TOPPED WITH FRIED EGG & ANCHOVY)~27

#### HUNGARIAN GOULASH

DELICIOUS BEEF STEW SEASONED WITH PAPRIKA AND OTHER TRADITIONAL SPICES,  
SERVED WITH NOODLES, RED CABBAGE AND SOUR CREAM~21

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

10OZ. CERTIFIED ANGUS BEEF-NY STRIP STEAK GRILLED TO PERFECTION  
THEN TOPPED WITH GARLIC BUTTER~28

#### PASTA POMODORO

FETTUCCINE PASTA SERVED WITH HOUSE MADE TOMATO POMODORO SAUCE,  
BASIL AND FRESH MOZZARELLA CHEESE-18  
WITH GRILLED CHICKEN ADD~4

#### VEGETARIAN TEMPEH

GRILLED ORGANIC TEMPEH WITH HOUSE MADE SWEET & SAVORY ASIAN MISO-SOY GLAZE, DAIKON  
RADDISH-GREEN APPLE SLAW, JULIENNE CARROTS, PICKLED JALAPENO,  
BROWN RICE AND NIGHTLY VEGETABLES. ~19

#### LAMB SHANK

BRAISED IN DELICIOUS RED WINE AND TOMATO STOCK WITH CARROTS, CELERY,  
ONIONS, SERVED WITH MASHED POTATOES~25

#### VEGETARIAN CURRY

MARINATED AND BAKED TOFU SERVED OVER BROWN RICE AND VEGETABLES  
WITH A DELICIOUS COCONUT, YELLOW CURRY SAUCE~19

#### SHRIMP PICATTA PASTA

SAUTEED SHRIMP IN A LEMON, CAPER, WHITE WINE, BUTTER SAUCE  
WITH TOMATOES, MUSHROOMS & ONIONS, SERVED OVER PENNE PASTA~23

#### 8 OZ CERTIFIED ANGUS BEEF BURGER\*\*

SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, ONION, GARLIC MAYONNAISE  
AND YOUR CHOICE OF POTATO CHIPS, COLESLAW OR PASTA SALAD  
PLAIN-13, WITH CHEESE-14  
BACON CHEDDAR-16, SWISS MUSHROOM-16, BACON & BLEU CHEESE-16  
(VEGGIE BURGER SUBSTITUTE AVAILABLE)

#### GLUTEN FREE

ALL ALPINE INN BURGERS & PASTAS ARE AVAILABLE GLUTEN FREE-3

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FOODBORNE ILLNESS)