

Welcome to Dinner at the Alpine Inn Restaurant

Appetizers

SAUTÉED BRIE CHEESE

SERVED WITH ASSORTED CRACKERS, APPLES AND TOASTED ALMONDS~11

BRUSCHETTA

TOMATO, OVOLINE MOZZARELLA CHEESE

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

SEAFOOD SCAMPI

SAUTEED GARLIC CREAM SAUCE WITH CALAMARI, BAY SCALLOPS, JUMBO SHRIMP, AND MUSSELS.

MADE TO ORDER AND SERVED WITH TOASTED BAGUETTE~15

WARM SPINACH AND ARTICHOKE DIP

HOUSE MADE SPINACH AND ARTICHOKE DIP TOPPED WITH MOZZARELLA AND PARMESAN CHEESE,

SERVED HOT WITH WARM PITA BREAD –13

Soup

CHEF'S SPECIAL SOUP CREATION OF THE DAY 7 & 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 TOPPED WITH CANDIED NUTS, BRAISED PEARS, GOAT CHEESE

AND HOUSE MADE BALSAMIC VINAIGRETTE (GF) ~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 CHICKEN BREAST ADD~5

SPINACH SALAD

FRESH SPINACH SALAD WITH BACON, CANDIED PECANS, HARD BOILED EGG, SAUTÉED MUSHROOMS

AND HOUSE BALSAMIC VINAIGRETTE (GF)-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

***ALPINE INN FAVORITES ***

WIENER SCHNITZEL

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

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

JAEGER SCHNITZEL

FRENCHED CHICKEN BREAST BREADED AND FRIED WITH “JAEGER” GRAVY,
SERVED WITH MASHED POTATOES AND RED CABBAGE~28

LESCHI MARKET FENNEL SAUSAGE PASTA

SEATTLE'S FAMOUS “LESCHI MARKET” FENNEL SAUSAGE HOUSE MADE MEATBALLS
WITH SLOW COOKED POMODORO SAUCE, FRESH PARSLEY AND PARMESAN~24

HUNGARIAN GOULASH

DELICIOUS BEEF STEW SEASONED WITH PAPRIKA AND OTHER TRADITIONAL SPICES,
SERVED WITH NOODLES, RED CABBAGE AND SOUR CREAM~24

SEAFOOD OF THE DAY

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

ALPINE INN MEATLOAF

HOUSE MADE MEATLOAF WITH GROUND VEAL, PORK AND BEEF,
WRAPPED 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 (GF)-31

LAMB SHANK

BRAISED IN DELICIOUS RED WINE AND TOMATO STOCK WITH AROMATIC VEGETABLES,
SERVED WITH MASHED POTATOES (GF)~26

COCONUT CURRY

MARINATED AND BAKED TOFU SERVED OVER BASMATI RICE AND VEGETABLES
WITH A DELICIOUS CREAMY COCONUT, YELLOW CURRY AND CUT FRESH BASIL (V, GF)~24

PASTA POMODORO

FETTUCCINE PASTA SERVED WITH HOUSE MADE POMODORO SAUCE,
TOPPED WITH FRESH CUT BASIL AND OVOLINE MOZZARELLA (V)-21

WITH GRILLED CHICKEN ADD~5

SHRIMP PICATTA PASTA

SAUTEED JUMBO SHRIMP TOMATOES, MUSHROOMS & ONIONS
IN A LEMON, CAPER, BUTTER SAUCE, TOSSED OVER PENNE PASTA-26

GLUTEN FREE

ALL ALPINE INN PASTAS ARE AVAILABLE GLUTEN FREE-3

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

(V)=VEGAN (GF)=GLUTEN FREE