

Welcome to Dinner at the Alpine Inn Restaurant

Appetizers

SAUTÉED BRIE CHEESE

SERVED WITH ASSORTED CRACKERS, APPLES AND TOASTED ALMONDS- 11

WARM SPINACH AND ARTICHOKE DIP

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

SERVED HOT WITH PITA POINTS –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 TOSSED 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

***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

SEATTLES 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

ALPINE INN MEATLOAF

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

LAMB SHANK

BRAISED IN DELICIOUS RED WINE AND TOMATO STOCK WITH AROMATIC VEGETABLES,
SERVED WITH MASHED POTATOES~29

COCONUT CURRY

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

PASTA POMODORO

FETTUCCHINE PASTA SERVED WITH HOUSE MADE POMODORO SAUCE,
TOPPED WITH FRESH CUT BASIL AND OVOLINE MOZZARELLA (V)~21
WITH GRILLED CHICKEN ADD-5