

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

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

(v)=VEGAN (GF)=GLUTEN FREE

**12 OZ HERB AND SALT CRUSTED
ROAST PRIME RIB* -34
(FRIDAYS, SATURDAYS AND HOLIDAYS)**

SERVED WITH CREAMY HORSERADISH SAUCE, AU JUS AND YOUR CHOICE OF
MASHED OR BAKED POTATO.

SEAFOOD OF THE DAY

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

***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

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)