

# Welcome to Dinner at the Alpine Inn Restaurant

## Appetizers

### CRAB CAKES

TWO OF OUR DELICIOUS HOMEMADE DUNGENESS AND SNOW CRAB CAKES WITH AVOCADO SLICES AND SWEET CHILI SAUCE~ 13

### BRUSCHETTA

TOMATO, OVOLINE MOZZARELLA CHEESE  
SERVED WITH FRESH BASIL & BALSAMIC REDUCTION ON A GRILLED BAQUETTE~9

### 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 TOPPED WITH MOZZARELLA AND PARMESAN CHEESE,  
SERVED HOT WITH PITA POINTS – 10

## Soup

CHEF'S SPECIAL SOUP CREATION OF THE DAY 7 & 11

## Salads

### ALPINE SUMMER SALAD

MIXED FIELD GREENS, FRESH STRAWBERRIES, GOAT CHEESE, CHERRY TOMATOES,  
TOASTED ALMONDS AND HOUSE BALSAMIC VINAIGRETTE (GF)- 12  
WITH GRILLED CHICKEN ADD~5

### CAESAR SALAD

CLASSIC CAESAR SALAD WITH CHOPPED ROMAINE LETTUCE,  
TOSSED IN TRADITIONAL CAESAR DRESSING WITH PARMESAN CHEESE AND CROUTONS ~ 11  
WITH GRILLED CHICKEN ADD~5

### SPINACH SALAD

FRESH SPINACH SALAD WITH BACON, CANDIED NUTS, HARD BOILED EGG, SAUTÉED MUSHROOMS  
AND HOUSE BALSAMIC VINAIGRETTE (GF)- 13  
WITH GRILLED CHICKEN ADD~5

## Mountain Burgers

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

SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, ONION, GARLIC MAYONNAISE  
AND YOUR CHOICE OF PASTA SALAD, COLE SLAW OR POTATO CHIPS

CLASSIC BURGER- 14, CHEESEBURGER- 15

BACON CHEDDAR- 17, SWISS MUSHROOM- 17, BACON & BLEU CHEESE- 17

“BEYOND BURGER” PLANT BASED VEGAN PATTY AVAILABLE

7.8% SALES TAX AND 4.5% 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)

(V)=VEGAN (GF)=GLUTEN FREE

# Entrees

## \*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, TOPPED WITH GARLIC BUTTER.  
SERVED WITH NIGHTLY VEGETABLES AND MASHED POTATOES (GF)-31

### **CEDAR PLANK ROASTED SALMON**

FRESH ALASKAN SALMON ROASTED ON A CEDAR PLANK FOR AMAZING DEPTH OF FLAVOR. TOPPED WITH  
CITRUS BUTTER AND SERVED WITH RICE PILAF AND NIGHTLY VEGETABLES~28

### **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

### **ALPINE BONE BROTH NOODLE SOUP**

HOUSE MADE BONE BROTH SOUP WITH TENDER RICE NOODLES, HOUSE MADE LESCHI MARKET FENNEL  
SAUSAGE MEATBALLS, JALAPENOS, LIME AND CILANTRO~19

### **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

### **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 BURGERS & PASTAS ARE AVAILABLE GLUTEN FREE~3

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FOODBORNE ILLNESS)

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