

Appetizers

CRAB CAKES

TWO OF OUR DELICIOUS HOMEMADE DUNGENESS AND SNOW CRAB CAKES
WITH LEMON AND GARLIC AOILI~\$15

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 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 4.5% 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

(v)=VEGAN (GF)=GLUTEN FREE

SEAFOOD OF THE DAY

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

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

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

FETTUCCHINE PASTA SERVED WITH HOUSE MADE POMODORO SAUCE,
TOPPED WITH FRESH CUT BASIL AND OVOLE 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)

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