

Welcome to Dinner at the Alpine Inn Restaurant

THE OWNERS AND STAFF OF THE ALPINE INN WANT YOU TO ENJOY THE FRIENDLY SERVICE AND SUPERB CUISINE IN OUR COZY NON-SMOKING MOUNTAIN RESTAURANT. THIS IS A SAMPLING OF OUR CURRENT OFFERINGS. SELECT ITEMS MAY CHANGE. "BON APPETIT".

Appetizers

SAUTÉED BRIE CHEESE

SERVED WITH ASSORTED CRACKERS, APPLES AND TOASTED ALMONDS~8

TUNA TARTAR*

SASHIMI GRADE YELLOWFIN TUNA WITH SESAME SEEDS, LIME AND FRESH GINGER, SERVED WITH AVOCADO, CHILI OIL DRIZZLE AND CRACKERS~11

CRAB CAKES

THREE HOMEMADE CRAB CAKES WITH AVOCADO SLICES AND SWEET CHILI SAUCE~14

WARM SPINACH AND ARTICHOKE DIP

HOUSE MADE SPINACH AND ARTICHOKE DIP SERVED HOT WITH TOAST POINTS ~9

BRUSCHETTA TRIO*

LIGHTLY TOASTED BAGUETTE SLICES WITH CERTIFIED ANGUS BEEF, CARAMELIZED ONION, ARUGULA PESTO & BLEU CHEESE ~11

CURED MEATS AND CHEESE TRAY

DRY ITALIAN SALAMI, PROSCUITTO & HOT CAPICCOLLA WITH GOUDA, MUENSTER AND HAVARTI CHEESE AND OLIVES~13

Soups

CHEF'S SPECIAL SOUP CREATION OF THE DAY 6 & 9

ALPINE INN FRENCH ONION SOUP

A BAKED CROCK OF FRENCH ONION SOUP WITH BAGUETTE, TOPPED WITH GRUYERE CHEESE~10

Salads

ALPINE INN CAESAR

ROMAINE LETTUCE, PARMESAN CHEESE, CRACKED BLACK PEPPER AND CROUTONS
TOSSED IN CLASSIC CAESAR DRESSING~9
WITH GRILLED CHICKEN-14

SPINACH SALAD

WITH BACON, CANDIED NUTS, BOILED EGG, MUSHROOMS AND HOUSE MADE
HONEY BALSAMIC VINAIGRETTE ~11

ALPINE INN WINTER SALAD

WINTER GREENS TOSSED WITH TOASTED WALNUTS, BRAISED PEARS, GOAT CHEESE
AND HOUSE MADE HONEY BALSAMIC VINAIGRETTE ~12

CHICK PEA SALAD

MARINATED CHICK PEAS WITH GARLIC, TOMATOES, PEPPERS, OLIVE OIL AND GOAT CHEESE
ON A BED OF FIELD GREENS ~11

*CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGG, FISH OR SHELLFISH
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Entrees

ALL ENTREES SERVED WITH DINNER BREAD AND CHEF'S

CHOICE OF ACCOMPANIMENTS

SEAFOOD OF THE DAY

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

ALPINE INN FAVORITES

LESCHI MARKET FENNEL SAUSAGE PASTA

ROASTED MARINARA SAUCE, FRESH HERBS AND MOZZARELLA~22

GLUTEN FREE PASTA PLEASE ADD-3

WIENER SCHNITZEL

FREE RANGE VEAL PREPARED WITH A BAVARIAN LEMON CAPER BUTTER SAUCE

AND SERVED WITH ROASTED RED BLISS POTATOES~26

"A LA HOLSTEIN" (TOPPED WITH FRIED EGG & ANCHOVY)~28

HUNGARIAN GOULASH

TENDER BEEF STEW SEASONED WITH PAPRIKA AND TRADITIONAL SPICES, SERVED WITH

EGG NOODLES, RED CABBAGE AND SOUR CREAM~21

ALPINE INN MEATLOAF

HOUSE MADE VEAL, PORK AND BEEF MEATLOAF

TOPPED WITH BACON AND RICH MUSHROOM GRAVY~19

ALPINE INN BISTRO STEAK *

10OZ. CERTIFIED ANGUS BEEF-NY STRIP STEAK GRILLED TO PERFECTION
THEN TOPPED WITH GARLIC BUTTER-28

CHICKEN CHAMPAGNE

SAUTÉED BONE IN CHICKEN BREAST WITH WARM BRIE AND CREAMED CHAMPAGNE SAUCE

WITH MUSHROOMS AND SEEDLESS GRAPES~26

LAMB SHANK *

PAN SEARED AND BRAISED IN DELICIOUS RED WINE AND TOMATO BROTH WITH CARROTS, CELERY,

ONIONS AND SERVED WITH MASHED POTATOES~25

PASTA POMODORO

FETTUCINI PASTA SERVED WITH HOUSE MADE TOMATO POMODORO SAUCE,

BASIL AND FRESH MOZZARELLA CHEESE-18

WITH GRILLED CHICKEN BREAST ADD-5

WITH GLUTEN FREE PASTA PLEASE ADD-3

VEGETARIAN CURRY

MARINATED AND BAKED TOFU SERVED OVER BROWN RICE AND VEGETABLES

WITH A DELICIOUS COCONUT, YELLOW CURRY SAUCE~19

SHRIMP PICATTA PASTA

SAUTEED SHRIMP IN A LEMON CAPER BUTTER SAUCE WITH TOMATOES, MUSHROOMS, ONIONS,

SERVED OVER PENNE PASTA~24

WITH GLUTEN FREE PASTA PLEASE ADD-3

7.8% SALES TAX AND 3.5% CM/USFS FEES WILL BE ADDED

PARTIES OF SIX PERSONS OR MORE & ROOM CHARGES AN

18% SERVICE FEE PLUS 7.8% SALES TAX WILL BE CHARGED

*CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGG, FISH OR SHELLFISH
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS