

# *Welcome to Dinner at the Alpine Inn Restaurant*

## *Appetizers*

### **CHEESE PLATTER**

VARIETY OF CHEESES SERVED WITH FRUIT, MIXED NUTS AND HOUSEMADE CROSTINI- 14

### **BRUSCHETTA**

TOMATO, FRESH 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 SERVED HOT WITH PITA POINTS -13

## *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 - 12  
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 GRILLED CHICKEN ADD-5

### **CAPRESE SALAD**

BUFFALO MOZZARELLA, TOMATO, FRESH BASIL AND HOMEMADE  
BALSAMIC REDUCTION- 12

### **SPINACH SALAD**

TRADITIONAL SPINACH SALAD WITH BACON, CANDIED NUTS, HARD BOILED EGG, SAUTÉED MUSHROOMS  
AND HOUSE BALSAMIC VINAIGRETTE - 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**  
(VEGETARIAN BURGER AVAILABLE)

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

(\*\*NOTE: COOKED TO ORDER, CONSUMPTION OF UNDERCOOKED MEAT AND OTHER FOODS 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 \*

##### **WIENER SCHNITZEL**

TENDER VEAL PREPARED WITH A BAVARIAN LEMON CAPER BUTTER SAUCE,  
SERVED WITH ROASTED RED BLISS POTATOES AND RED CABBAGE~28  
"A LA HOLSTEIN" \*(TOPPED WITH FRIED EGG & ANCHOVY)~30

##### **JAEGER SCHNITZEL**

BUTTERFLIED & BREADED CHICKEN BREAST PREPARED WITH MUSHROOM AND ONION "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 MARINARA SAUCE, FRESH HERBS AND MOZZARELLA~24

##### **SAUERBRATEN**

TENDER BRAISED BEEF BRISKET WITH A RICH SWEET AND TANGY SAUCE, MASHED POTATOES,  
RED CABBAGE AND SOUR CREAM ~25

##### **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-31

##### **PASTA POMODORO**

FETTUCCHINE PASTA SERVED WITH HOUSE MADE TOMATO POMODORO SAUCE,  
BASIL AND FRESH MOZZARELLA CHEESE-21  
WITH GRILLED CHICKEN ADD-5

##### **ALPINE BONE BROTH PHO**

HOUSEMADE BONE BROTH SOUP WITH TENDER RICE NOODLES, MARINATED BEEF BRISKET,  
PICKLED VEGETABLES AND TRADITIONAL ACCOMPANIMENTS-19

##### **VEGETARIAN TEMPEH**

GRILLED ORGANIC TEMPEH WITH HOUSE MADE SWEET & SAVORY ASIAN MISO-SOY GLAZE, DAIKON  
RADDISH-GREEN APPLE SLAW, JULIENNE CARROTS, PICKLED JALAPENO, BROWN RICE AND NIGHTLY VEGETABLES. ~21

##### **VEGETARIAN COCONUT CURRY**

MARINATED AND BAKED TOFU SERVED OVER BROWN RICE AND VEGETABLES  
WITH A DELICIOUS COCONUT, YELLOW CURRY SAUCE~24

##### **SHRIMP PICATTA PASTA**

SAUTEED SHRIMP IN A LEMON, CAPER, WHITE WINE, BUTTER SAUCE  
WITH TOMATOES, MUSHROOMS & ONIONS, SERVED OVER PENNE PASTA-26

##### **GLUTEN FREE**

ALL ALPINE INN BURGERS & PASTAS ARE AVAILABLE GLUTEN FREE-3

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