

The Alpine Inn Restaurant



For Reservations call: 360-663-2262

Welcome to Dinner at the Alpine Inn Restaurant

THE OWNERS OF THE ALPINE INN AND OUR STAFF
WANT YOU TO ENJOY THE FRIENDLY SERVICE AND SUPERB CUISINE
IN OUR COZY NON-SMOKING MOUNTAIN RESTAURANT.
"BON APPETIT"

Appetizers

SAUTÉED BRIE CHEESE

SERVED WITH ASSORTED CRACKERS, APPLES AND TOASTED ALMONDS-9

BRUSCHETTA

TOMATO, FRESH MOZZARELLA CHEESE
SERVED WITH FRESH BASIL & BALSAMIC REDUCTION ON A GRILLED BAQUETTE-8

GRILLED PRAWNS

5 GRILLED PRAWNS WITH HERB AIOLI SAUCE~10

WARM SPINACH AND ARTICHOKE DIP

HOUSE MADE SPINACH AND ARTICHOKE DIP SERVED HOT WITH PITA POINTS -10

Soup

CHEF'S SPECIAL SOUP CREATION OF THE DAY 5 & 8

ALPINE INN FRENCH ONION SOUP

A BAKED CROCK OF FRENCH ONION SOUP WITH BAGUETTE,
TOPPED WITH GRUYERE CHEESE~11

Salads

ALPINE INN WINTER SALAD

WINTER GREENS TOSSED WITH CANDIED NUTS, BRAISED PEARS, GOAT CHEESE
AND HOUSE MADE BALSAMIC VINAIGRETTE ~12
WITH GRILLED CHICKEN ADD-4

CAESAR SALAD

CLASSIC CAESAR SALAD WITH CHOPPED ROMAINE LETTUCE,
TOSSED IN TRADITIONAL CAESAR DRESSING WITH PARMESAN CHEESE & CROUTONS ~10
WITH GRILLED CHICKEN ADD-4

SPINACH SALAD

TRADITIONAL SPINACH SALAD WITH BACON, CANDIED NUTS, HARD BOILED EGG, SAUTÉED MUSHROOMS
AND HOUSE BALSAMIC VINAIGRETTE -12
WITH GRILLED CHICKEN ADD-4

7.8% SALES TAX AND 3.5% 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)

Entrees

SEAFOOD OF THE DAY

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

*ALPINE INN FAVORITES *

WIENER SCHNITZEL

TENDER VEAL BREADED AND PREPARED WITH A BAVARIAN LEMON CAPER BUTTER SAUCE,
SERVED WITH ROASTED RED BLISS POTATOES AND RED CABBAGE~26
"A LA HOLSTEIN" *(TOPPED WITH FRIED EGG & ANCHOVY)~28

HUNGARIAN GOULASH

DELICIOUS BEEF STEW SEASONED WITH PAPRIKA AND OTHER TRADITIONAL SPICES,
SERVED WITH NOODLES, RED CABBAGE AND SOUR CREAM~22

LESCHI MARKET FENNEL SAUSAGE PASTA

SEATTLE'S FAMOUS "LESCHI MARKET" FENNEL SAUSAGE HOUSE MADE MEATBALLS WITH SLOW COOKED
MARINARA SAUCE, FRESH HERBS AND MOZZARELLA~22

ALPINE INN BISTRO STEAK**

10OZ. CERTIFIED ANGUS BEEF-NY STRIP STEAK GRILLED TO PERFECTION
THEN TOPPED WITH GARLIC BUTTER, PLEASE CHOOSE MASHED OR BAKED POTATO~28

CHICKEN CHAMPAGNE

SAUTÉED BONE IN BREAST OF CHICKEN WITH WARM BRIE CHEESE AND CREAMED CHAMPAGNE SAUCE
WITH MUSHROOMS AND SEEDLESS GRAPES~22

PASTA POMODORO

FETTUCCINE PASTA SERVED WITH HOUSE MADE TOMATO POMODORO SAUCE,
BASIL AND FRESH MOZZARELLA CHEESE-19
WITH GRILLED CHICKEN BREAST ADD-4

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. ~19

LAMB SHANK

BRAISED IN DELICIOUS RED WINE AND TOMATO STOCK WITH CARROTS, CELERY,
ONIONS, SERVED WITH MASHED POTATOES~26

VEGETARIAN CURRY

MARINATED AND BAKED TOFU SERVED OVER BROWN RICE AND VEGETABLES
WITH A DELICIOUS COCONUT, YELLOW CURRY SAUCE~20

SHRIMP PICATTA PASTA

SAUTEED SHRIMP IN A LEMON, CAPER, WHITE WINE, BUTTER SAUCE
WITH TOMATOES, MUSHROOMS & ONIONS, SERVED OVER PENNE PASTA~23

GLUTEN FREE

ALL ALPINE INN PASTAS ARE AVAILABLE GLUTEN FREE-3

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