

THE ALPINE BISTRO

Winter 2020

STARTERS

CALAMARI

spicy sambal maple dipping sauce
13

POBLANO PEPPER QUESO DIP 10

HUMMUS PLATTER 14

CAULILINI TEMPURA 11

WI JALAPENO CHEESE CURDS 9

HOT WINGS 11

DUCK RANGOON 10

SPICY FRIED CAULIFLOWER 10

SAUTEED SHISHITO PEPPERS

*with sesame seeds and drizzled
fresh lemon juice* 10

SOUP + SALADS

SOUP DU JOUR

*Ask your server for our chef's daily
soup selection* 4.50

GREEK SALAD

*baby spinach, peppers, feta, olives,
tomato, cucumber, red onion and
champagne vinaigrette* 13

STRAWBERRY SPINACH SALAD

*Spinach, assorted dried fruit,
toasted almonds, red onions, goat
cheese and strawberry vinaigrette*
11

HOUSE SALAD

*greens, tomato, cucumbers, onions,
carrots, croutons and your choice of
dressing* 5.50

ENTREES

Served with green salad

HARRISA RUBBED GRILLED PORK RIBEYE

with goat cheese gratin potatoes, portabella fries and warm bacon vinaigrette
24

VEGETARIAN

chef choice vegetables with mashed potatoes 16

BRAISED SHORT RIBS RISOTTO

with butter nut squash, leaks and romano cheese 25

BBQ BABY BACK RIBS

served with steak fries, cole slaw and chef choice vegetable 22

SEAFOOD COMBO

*pan seared snapper or grouper and grilled skewered shrimp, savory red
potatoes, lemon garlic aioli and chef choice vegetable* Market Price

CENTER CUT SIRLOIN

mashed potatoes and wild mushroom demi-glaze 25

12.OZ GARLIC RUBBED GRILLED RIBEYE

ale cheddar mashed potatoes & shiitake cabernet bordelaise 35

8.OZ FILET MIGNON

*sauteed portobello mushroom, mashed potatoes, and
horseradish demi-glaze* 35

CHICKEN MARSALA

with prosciutto, mushroom, olive oil, parsley and gnocchi 22

CHICKEN PENNE ALFREDO PASTA 16

Add Shrimp 7

SANDWICHES

*All sandwiches are accompanied by homemade chips
Add fries to any sandwich 1.75 | salad 3*

ALPINE BURGER 10

Add cheese .75 Add Sunny side up Egg 3

Additional topping 2 each

bacon, mushroom, avocado, caramelized onions

THE BEYOND BURGER

meatless burger served with LTO 13

THE GREEK CHICKEN

herb marinated with tomatoes, red onions, and feta cheese 11

ALERT YOUR SERVER TO ANY ALLERGIES OR DIETARY NEED

**CONSUMING RAW OR UNDER-COOKED FOODS
INCREASES YOUR RISK OF FOOD-BORNE ILLNESS**

THERE WILL BE A \$5 SUBSTITUTION FEE TO ANY ENTREE CHANGE

\$4 CHARGE FOR SPLIT PLATE

**GROUPS OF 8 OR MORE WILL HAVE 20% SERVICE CHARGE ADDED.
FOR PACKAGE GUESTS THIS WILL BE ADDED PRIOR TO VOUCHER REDUCTION. THANK YOU.**