

Welcome to Dinner at the Alpine Inn Restaurant

THE OWNERS OF THE ALPINE INN AND OUR CHEFS, CHAE DONAHUE AND KEITH POE
WANT YOU TO ENJOY THE FRIENDLY SERVICE AND SUPERB CUISINE
IN OUR COZY NON-SMOKING MOUNTAIN RESTAURANT.
"BON APPETIT"

Appetizers

SAUTÉED BRIE CHEESE

BREADED AND SAUTÉED WEDGE OF BRIE CHEESE TOPPED W/APRICOT COMPOTE AND
SERVED WITH SOURDOUGH BAGUETTE, APPLES AND TOASTED ALMOND SLICES

8

TENDERLOIN BRUSCHETTA

BEEF TENDERLOIN, TOMATO, BASIL AND MELTED FRESH MOZZARELLA
AND CREAMED HORSERADISH SERVED WARM

12

THREE CHEESE SAMPLER

FRENCH DE RAMBOL, WISCONSIN GORGONZOLA, WENSLEYDALE W/
CRANBERRIES, SERVED W/ CROSTINI, RHUBARB SPREAD, PEARS & GRAPES

10

BUTTER POACHED SHRIMP

SERVED WITH AVACADO SALSA

9

CRAB STUFFED ARTICHOKE BOTTOMS

TOPPED WITH PARMIGIANO REGGIANO AND BAKED, SERVED W/ CORN COULIS

9

OYSTER MUSHROOMS

LIGHTLY SAUTÉED IN GARLIC WHITE WINE, AND A TOUCH OF CREAM
WITH WILD RICE RISOTTO CAKE

10

Soups

ASK YOUR SERVER FOR TODAY'S FRESHLY MADE SOUP

Salads

ALPINE CAESAR SALAD

ROMAINE LETTUCE, PARMIGIANO REGGIANO, CRACKED BLACK PEPPER AND CROUTONS
TOSSED IN CLASSIC CAESAR DRESSING AND HONEYDEW MELON

8

WITH GRILLED CHICKEN 12, WITH GRILLED SHRIMP 15

ALPINE WINTER SALAD

FRISEE, BABY SPINACH, DRIED CRANBERRIES, CANDIED WALNUTS, GRAPE TOMATO,
SLICED PEARS AND POMEGRANATE VINAIGRETTE

9

Entrées

ALL ENTRÉES SERVED WITH FRESH BAKED BREAD AND CHEF'S CHOICE OF ACCOMPANIMENTS

ROAST PRIME RIB OF BLUE RIBBON BLACK ANGUS BEEF

12OZ CUT \$25

SERVED ON SATURDAYS AND HOILDAYS

CHICKEN CHAMPAGNE

SAUTÉED BONELESS BREAST OF CHICKEN WITH WARM BRIE CHEESE AND CREAMED CHAMPAGNE SAUCE
WITH MUSHROOMS AND SEEDLESS GRAPES

\$18

NEW YORK STRIPLOIN

10 OZ. CHARBROILED AND TOPPED WITH COGNAC PEPPERCORN SAUCE

\$29

FILET MIGNON

8 OZ. CHARBROILED AND TOPPED W/ BLUE CHEESE SAUCE AND SAUTÉED
OYSTER MUSHROOMS ON A POLENTA CAKE

\$38

NEW ZEALAND LAMB RACK CHOPS

CABERNET CHERRY SAUCE

COOKED MEDIUM RARE AND SERVED WITH ARTICHOKE, ROASTED RED PEPPER RISOTTO

\$28

HAWAIIAN ONO FROM THE SEA

CRUSTED W/ BLACK AND WHITE SESAME SEEDS, SERVED W/ ROASTED MAUI GOLD
PINEAPPLE MARINATED IN RUM, ISLAND RICE & COCONUT CURRY SAUCE

\$28

WILD AMERICAN SHRIMP

COOKED IN CAJUN SPICES W/ JALAPENO LIME AIOLI, ANDOUILLE SAUSAGE AND CHEDDAR
CHEESE GRITS, GRILLED AVOCADO W/ GREEN ONION SOUR CREAM

\$24

SEA SCALLOPS

PAN SEARED & SERVED W/ HONEY, CHIL AIOLI, GREEN ONION, ARBORIO AND WILD RICE CAKE

\$29

PORTERHOUSE PORK CHOP

GRILLED W/ POMEGRANATE GASTRIQUE, SERVED W/ SWEET POTATO, CRANBERRY HASH

\$26

PASTA

SPICY GARLIC CREAM SAUCE TOPPED W/ GRILLED SHRIMP & STEAMED CLAMS
SERVED OVER PASTA OF THE DAY

\$17

VEGETARIAN

WILD MUSROOMS & QUINOA STUFFED PEPPER TOPPED WITH GORGONZOLA CHEESE,
MARINATED CANNELLINI BEAN SALAD AND SAUTÉED ASSORTED VEGETABLES

\$17

FULL WINE, BEER AND COCKTAIL SERVICE AVAILABLE

TRY ONE OF OUR DELICIOUS HOMEMADE DESSERT SPECIALS AND AN AFTER DINNER DRINK

18% GRATUITY WILL BE CHARGED ON ALL PARTIES OVER SIX PERSONS

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

Wine List

Alpine Inn Wine by the Glass

Danzante Pinot Grigio, Italy	7
Banfi Chianti Classico, Italy	8
Flying Fish Merlot, Wa	7
St. Josef's Pinot Noir, Or	7
Maryhill Chardonnay, Wa	6
Sterling Sauvignon Blanc, Ca	7
Silver Lake Cabernet, Wa	7
Rosa Regalle, Italy	7
Milbrandt Vineyards Riesling, Wa	6
Beringer White Zinfandel, Ca	5

Sparkling

Rosa Regalle, Italy	14
Roederer Estate Brut, Ca	28
Veuve Clicquot 375ml, France	45
Veuve Clicquot 750ml, France	85

White Wines

Horse Heaven Vineyard Sauvignon Blanc, Wa	30
Sonoma Cutrer Chardonnay, Ca	46
Sterling Vintners Collection Sauvignon Blanc, Ca	24
Milbrandt Vineyards Riesling, Wa	20
Bonair Reserve Chardonnay, Wa	32
Danzante Pinot Grigio, Italy	22
Maryhill Chardonnay, Wa	22
Maryhill Rose of Sangiovese, Wa	20
Beringer White Zinfandel, Ca	18

Red Wines

Tilia Malbec-Syrah, Argentina	24
Banfi Chianti Classico, Italy	28
Willamette Valley Pinot Noir, Or	35
Cougar Crest Syrah, Wa	48
Flying Fish Merlot, Wa	26
Maryhill Cabernet Sauvignon Reserve, Wa	48
St. Josef's Pinot Noir, Or	26
Silver Lake Cabernet Sauvignon, Wa	28
Root I Cabernet Sauvignon, Chile	24

Dessert Wines

Tefft Cellars Cabernet Port, Wa	5
Whidbeys Port, Wa	8
Hogue Late Harvest Riesling, Wa	4

Beers on Tap

Mirror Pond Pale Ale-4.75
Black Butte Porter-4.75
Manny's Pale Ale-4.75
Mac & Jack Amber-4.75
Elysian IPA-4.75
Alpine Amber-4.75
Alpine Pilsner-4.75
Pyramid Hefeweizen-4.75
Kokanee-4.50
Rainier-3.50

Bottled Beer

Alaskan Amber-3.50
Sierra Nevada Pale Ale-3.50
Heineken-3.50
St. Pauli Non Alcoholic-3.50
Dos Equis Lager-3.50
Corona-3.50
Sessions-3.00
Bud Light-3.50
Coors Light-3.50
Spire Pear Cider-3.50
Mike's Lemonade-3.50

Mineral Water

San Pelegrino Sparkling Mineral Water
750 ml-5.00