

Starters

CALAMARI

Calamari rings and tentacles dusted in seasoned flour, fried and served with remoulade sauce. 7.50

FIVE-CHEESE BREAD

French bread topped with a blend of five cheeses and herbs, toasted to perfection, served with a basil marinara sauce. 6.95

JUMBO SEA SCALLOPS

Broiled diver scallops, wrapped in cherry wood smoked bacon and served atop asparagus risotto. 11.95

❖ **FIRECRACKER SHRIMP**

Lightly dusted and deep-fried, served with horseradish marmalade and cocktail sauce. 9.50

❖ **SMALL PLATE SAMPLER**

Spinach Gratinée, Calamari, Taquitos, and Buffalo Chicken Skewers. Enough for 4 to share. 21.95

TAQUITOS

House-made chorizo and potato taquitos, served with chile con queso and salsa verde. 8.50

❖ **SPINACH GRATINÉE**

Spinach and Neufchatel cheese baked and served with crisp sea salt pita chips. 8.50

PEAR & GOAT CHEESE

FOCACCIA

Focaccia with poached pears, goat cheese, and toasted walnuts. 8.50

THE LUDWIG

Fresh, hand made spaetzle dumplings sautéed with cherry wood bacon, spinach, and Swiss cheese. 7.50

BUFFALO CHICKEN SKEWERS

Chicken skewers, served with bleu cheese dressing, carrot, and celery sticks. 8.50

MARYLAND CRAB CAKES

Fresh crab claw meat with the perfect mix of the finest ingredients. Served with a cucumber slaw. 10.95

Soups

❖ **CHEF-INSPIRED SOUP**

The finest seasonal ingredients prepared fresh daily. Cup 3.95 / Bowl 5.95

CHILI & SPÄTZLE

House chile and spätzle. Served with cornbread and sour cream. Bowl 5.95

FRENCH ONION

Seven onion soup, beef consommé, Swiss cheese, croutons, and haystack onions, baked golden brown. 5.95

AUSTRIAN STEAK GOULASH

A hearty beef stew with onion, tomato, potato, and spicy paprika. Cup 3.95 / Bowl 5.95

FOREST MUSHROOM SOUP

Cream base soup with assorted mushroom blend. Cup 3.95 / Bowl 5.95

Salads

Red wine vinaigrette, raspberry vinaigrette, bleu cheese, Russian, ranch, and Catalina.

❖ HARVEST SALAD

Spinach, apples, sharp cheddar, dried cranberries, and candied walnuts.
Half 5.95/ Full 11.95

GRILLED ROMAINE

Maytag bleu cheese, cherry wood bacon, tomato, rustic croutons, and white balsamic vinaigrette. Half 5.95/ Full 11.95

CHOP HOUSE B.L.T.

Iceberg lettuce wedge, vine ripe tomato, cherry smoked bacon, and Parmesan cookie.
Half 5.95/ Full 11.95

PEAR & BUTTERNUT

Mixed greens, fresh pear, butternut squash, cherry bacon, and sage.
Served with pear vinaigrette.
Half 5.95/ Full 11.95

European Favorites

Add a half salad for 4.95

CHICKEN FETTUCCHINE ALPINA

Fettuccine pasta sautéed in extra virgin olive oil with green olives, sun-dried tomatoes, artichoke hearts, baby spinach, and a garlic pesto cream sauce. Topped with a fire-grilled chicken breast. 16.95

WIENER SCHNITZEL

Pan-seared tender pork cutlet served with our house made spätzle and braised red cabbage. 21.50

❖ TUSCAN LAMB

Wood-grilled rack of lamb dressed with fresh oregano and roasted garlic chévre. Served with warm olive and roasted red pepper salad and house whipped potatoes. 24.95

JÄGER SCHNITZEL

Pork cutlets topped with bacon mushroom sauce and served with braised red cabbage and spätzle. 18.95





Comfort Foods

Add a half salad for 4.95

POTATO CRUSTED PORK

Pork medallions crusted with potato and horseradish.
Served with creamy leeks and bacon. 17.50

SACCHETTI

Mushroom and cheese-filled pasta purses, topped with pesto cream sauce. 16.50

❖ WOOD GRILLED DUCK

Maple Leaf Farm fresh duck breast served with sweet potato pancakes,
caramelized apple and onion compote. 21.50

JUMBO FLORENTINE RAVIOLI

Ravioli pillows stuffed with baby spinach leaves and Italian herbs.
Served with basil tomato sauce. 15.95

PARMESAN-CRUSTED CHICKEN BREAST

Pan-seared in olive oil and lemon. Served with basil marinara sauce,
pasta, and vegetable. 16.95

From the Sea

Add a half salad for 4.95

WOOD FIRE-GRILLED SALMON

Grilled salmon with cilantro risotto and
finished with mango citrus slaw. 24.95

SEAFOOD MADAGASCAR

Shrimp, scallops in brandy peppercorn cream
sauce, served with angel hair pasta. 24.50

LAKE SUPERIOR WHITEFISH

Pan-fried with garlic lemon butter.
Served with Yukon gold potatoes
and vegetable du jour. 22.95

❖ PAN-SEARED WALLEYE

Walleye fillet, breaded in cracker crumbs and
Parmesan cheese. Served with whipped
potatoes and fresh vegetable. 23.95

AlpenRose Sunday Brunch

10 AM - 2 PM / Featuring carved meats, an omelet station,
Belgian waffles, nine entrees, salads, and desserts.

Adults 21.95 / Children (4-12) 6.95



◆ House Specialty

Steaks

Seasonal vegetable and choice of potato. Add a half salad for 4.95. Add Maytag Bleu Cheese Sauce, Béarnaise, Sautéed Button Mushrooms, or Battered Onion Rings for 1.95 each

PETITE FILET

6 oz. hand-selected and trimmed, grilled over Michigan hardwood fire. 26.50

RIB EYE STEAK

14 oz. hand-cut Delmonico grilled over Michigan hardwood fire. 26.50

PARMESAN-CRUSTED NEW YORK

12 oz. New York strip steak grilled, and Crusted with Parmesan and Mediterranean seasoning, finished with flavored butter. 23.95

❖ SIGNATURE ANGUS PRIME RIB

Slow roasted, midwestern, corn-fed beef.
Holland Cut 10 oz. 23.95
Alpen Cut 14 oz. 26.55

Family Friendly

❖ FRENCH QUARTER

Blackened chicken with brie, mango, spinach, and lime mayonnaise on a brioche bun. 12.50

SALMON BURGER

Salmon patty, lettuce, and tomato on brioche bun with lemon aioli. 11.50

FISH & CHIPS

Beer-battered whitefish fillets, served with fries, and house-made vinaigrette slaw. 12.95

PRIME RIB FRENCH DIP

Slow roasted, steak-sliced prime rib, served with Swiss cheese on a hoagie bun. Served with au jus. 13.95

CHICKEN SHORTCAKE

Thick chicken veloute sauce mixed with vegetables and diced chicken. Served on top of a baked herb biscuit. A local favorite. 13.50

ALPEN DELUXE BURGER

8oz. Angus burger, cheddar or Swiss, lettuce, tomato, and onion. Served with fries. 9.95

CURRIED PORK BURGER

Ground curried pork, hardwood grilled. Served deluxe with spicy ketchup. 9.50

SAVORY MEATLOAF

Meatloaf with mushroom demi-glace. Served with buttermilk mashed potatoes and fresh vegetables. 13.95

❖ THYME ROASTED CHICKEN

Roast Chicken finished with apple cider glaze. Served with cornbread stuffing and fresh vegetables. 14.95