



Starters

CALAMARI

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

FIRECRACKER SHRIMP

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

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

❖ **MARYLAND CRAB CAKES**

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

PEAR & GOAT CHEESE FOCACCIA

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

❖ **SPINACH GRATINÉE**

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

Soups

❖ **CHEF-INSPIRED SOUP**

The finest seasonal ingredients prepared fresh daily. Cup 2.95 / Bowl 4.95

CHILI & SPÄTZLE

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

AUSTRIAN STEAK GOULASH

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

FRENCH ONION

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

FOREST MUSHROOM SOUP

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

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

Late Breakfast

Did you wake up a little late? No Problem. Served with fresh fruit.

BREAKFAST CROISSANT

Fresh-baked croissant stuffed with scrambled eggs, sliced bacon, and cheddar. 6.95

AVOCADO FRITTATA

Sliced avocado and garden herb Boursin cheese. 8.95
Add bacon or smoked salmon. 1.95

QUICHE LORRAINE

Traditional quiche with bacon, ham, and Swiss. 8.50

FARMER'S MARKET CRÊPES

Scrambled eggs, spinach, Havarti and mushrooms. Topped with marinated artichoke salad. 7.95

MEXICAN SKILLET

Pinto beans with two eggs scrambled, avocado, cilantro, grilled tomato, chorizo, and pepperjack. 8.95

❖ DELUXE POTATO PANCAKE

Potato pancake with sausage gravy, scrambled eggs, sharp white cheddar, and green onion. 8.50

\$10.95 Lunch Buffet

Monday - Saturday 11:00am to 2:00pm.

Includes salad bar, fresh soup, two entrées, a starch, vegetables, breads, and a variety of desserts. Beverage not included in price of buffet and children (4-12) are 4.95

Entrée Salads

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

HARVEST SALAD

Spinach, apples, sharp Michigan cheddar, dried cranberries, and candied walnuts. Served with apple cider vinaigrette. 11.95

CHOP HOUSE B.L.T.

Iceberg lettuce wedge, vine ripe tomato, cherry smoked bacon, and Parmesan cookie. 11.95

SESAME CHICKEN

Sautéed chicken in soy, ginger, sesame, baby spinach, and fresh golden pineapple. Garnished with wonton strips. 12.50

GRILLED ROMAINE

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

❖ PEAR & BUTTERNUT

Mixed greens, with fresh pear, warm butternut squash, cherry bacon, and fresh sage. Served with pear vinaigrette. 11.95

STEAK FINGER SALAD

Mixed greens, carrots, cucumbers, tomatoes, red onion, with chicken fried steak fingers. Choice of dressing. 13.95

Sandwiches

Includes choice of pickled red beets, potato salad, cole slaw or French fries.

CHICKEN CAESAR WRAP

Caesar salad, crispy chicken, Parmesan cheese, and red onions in a tomato wrap. 7.95

❖ **CRAB MELT**

Warm shrimp and crab salad on an English muffin with tomato and melted muenster cheese. 10.95

PLT

Pancetta, marinated tomato and onion slaw, lettuce, and aioli on ciabatta. 8.50

MONTE CRISTO

Thick cut bread, dipped in egg batter and griddled with ham, turkey, and swiss. 8.95

MICHIGAN MELT

Extra sharp Michigan cheddar and smokey roasted cherry jam on rustic Tuscan bread. 6.95

HOT PORK SANDWICH

Hot pork sandwich, served with fresh market vegetables, and mashed potatoes. 8.50

❖ **SALMON BURGER**

Salmon patty, lettuce, and tomato on brioche bun with lemon aioli. 9.95

PEPPERONI PIZZA

Pepperoni, fresh mozzarella, and tomato sauce. 8.50

PRIME RIB FRENCH DIP

Slow-roasted, steak-sliced prime rib, served with Swiss cheese on a hoagie bun. Served with au jus. 12.95

TURKEY CLUB

Turkey breast, bacon, lettuce, tomato, and Havarti on pretzel bread, with a side of lingonberries. 8.50

CURRIED PORK BURGER

Ground curried pork, hardwood grilled. Served deluxe with spicy ketchup. 8.95

CLASSIC DELUXE BURGER

8oz. Angus chopped steak, cheddar or Swiss, lettuce, tomato, and onion. 9.50

CHICKEN CROISSANT

Fresh house chicken salad, lettuce, and tomato, served on a flaky gourmet croissant. 7.50

❖ **FRENCH QUARTER**

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

Lunch Entrées

All entrées served with a Parmesan and herb roll.

FISH & CHIPS

Beer-battered whitefish fillets, serve with fries, and vinaigrette slaw. 12.95

❖ **CHICKEN SHORTCAKE**

Thick chicken veloute sauce mixed with vegetables and diced chicken.
Served on top of a baked herb biscuit. A local favorite. 11.95

WOOD FIRE-GRILLED SALMON

Grilled salmon with cilantro risotto. Finished with
mango citrus slaw. 15.95

JÄGER SCHNITZEL

Tender, seasoned pork loin cutlet, topped with bacon and wild mushroom
demi-glacé. Served with spätzle and braised red cabbage. 13.50

SACCHETTI

Mushroom & cheese-filled pasta purses, topped with pesto cream sauce. 12.95

SAVORY MEATLOAF

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

❖ **WIENER SCHNITZEL**

Tender pork cutlet that is breaded and pan-fried to a golden finish.
Served with spätzle and braised red cabbage. 14.95

PAN-FRIED WHITEFISH

Whitefish with lemon garlic sauce. Served with roasted
Yukon gold potatoes and vegetable. 15.50

THYME ROASTED CHICKEN

Roast chicken finished with apple cider glaze. Served with
cornbread stuffing and vegetable. 14.95

