

restaurant & catering

Dinner Menu

from the sea

CRAB STUFFED SALMON

Served with spinach and lemon hollandaise. 24.95

♦ FLOUNDER IN FRENCH CREAM

Served with Yukon potatoes and vegetable. 22.50

♦ WHITEFISH MEUNIERE

Grilled whitefish with lemon garlic butter. Served with Yukon potatoes and vegetable. 26.95

SEAFOOD FETTUCCINE

Sautéed shrimp, scallops, and lump crab in garlic oil with tomatoes, spinach, and pesto. 24.50

ALMOND CRUSTED SCALLOPS

Parmesan risotto, blueberry balsamic reduction, and seasonal vegetables. 29.50

beef & steaks

Served with vegetable and choice of potato.

SIGNATURE ANGUS PRIME RIB

Slow-roasted, mid-western, corn-fed beef. Holland Cut 12 oz. 31.50 Alpen Cut 14 oz. 34.95

♦ PARMESAN NEW YORK

12 oz. strip steak grilled, and crusted with Mediterranean seasoning and butter. 29.95

♦ RIB EYE STEAK

14 oz. hand-cut Delmonico grilled over Michigan hardwood fire. 34.95

♦ PETITE FILET AU POIVRE

6 oz. hand-selected and trimmed, fire grilled, and served with peppercorn sauce. 36.50

<u>pasta</u>

PENNE PASTA

Penne with vodka cream sauce with your choice of chicken, shrimp, or salmon and vegetable 16.95

SACCHETTI

Cheese-filled pasta purses, served with Pesto cream sauce and garlic shrimp skewer. 17.50

JUMBO FLORENTINE RAVIOLI

Ravioli stuffed with spinach and ricotta. Served with house marinara and vegetable. 16.95

VEGETABLE FARFALE

Butterfly pasta with spring peas, asparagus, portobello mushrooms, and vodka cream sauce. 18.50

SURF AND TURF

Slow roasted prime rib with grilled shrimp skewer. Served with garlic mashed potato and Winter vegetable. 36.95

PORK TENDERLOIN

Wrapped in Apple wood smoked bacon and served with apple and maple compote. 24.50

BEEF WELLINGTON

Beef filet in puff pastry with boursin cheese and mushroom duxelle. Served with thyme demi glace and Winter vegetable. 36.95

european

JÄGER SCHNITZEL

Pork loin cutlet, with bacon and mushroom demiglacé, with spätzle and braised red cabbage. 23.95

♦ WOOD FIRED DUCK

Spiced duck breast, in a blackberry merlot sauce, Served with butternut squash puree. 26.50

WIENER SCHNITZEL

Tender pork cutlet that is breaded and pan-fried, spätzle and braised red cabbage. 24.95

♦ GRILLED TAFELSPITZ

Thin-sliced New York Strip. Horseradish cream sauce, spinach, and Yukon potatoes. 24.50

BRATWURST PLATE

Two beef and pork white brats. Mashed potatoes, cotton onions, onion gravy, and sauerkraut. 18.95

♦ FRENCH LAMB COTELETTE

Rib chops in horseradish crust, grilled vine ripened tomatoes, potatoes, and squash. 33.50

poultryPARMESAN CRUSTED CHICKEN

Pan seared chicken breast with lemon, penne pasta with vodka cream sauce, and vegetable. 22.95

CHICKEN FETTUCCINE ALPINA

Chicken, green olives, sundried tomatoes, artichoke, spinach and garlic pesto cream. 18.50

alpen favorites

FISH & CHIPS

Beer-battered cod fillets, served with fries, and house-made vinaigrette slaw. 14.95

CHEF HELMUT'S MEATLOAF

Mushroom demi-glace with buttermilk mashed potatoes and seasonal vegetable. 16.95

CHICKEN SHORTCAKE

Thick chicken veloute sauce mixed with vegetables and diced chicken over herbed biscuit. 14.95

ALPEN DELUXE BURGER

80z. Angus burger, Cheddar or Swiss, lettuce, tomato, and onion. Served with fries. 12.95

PRIME RIB FRENCH DIP

Steak sliced prime rib, Swiss cheese on a hoagie bun. Served with au jus and fries. I4.50

♦ May be prepared gluten-free.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness