



# ALPEN ROSE

restaurant & catering

## Lunch Menu

### quiche

#### QUICHE LORRAINE

Traditional quiche with bacon, ham, and Swiss.  
Served with a fruit cup. 9.75

#### BROCCOLI & CHEESE QUICHE

Fresh broccoli and cheddar cheese.  
Served with a fruit cup. 9.75

### crêpes

#### ◆ FARMER'S MARKET

Scrambled eggs, spinach, Havarti and mushrooms.  
Topped with marinated artichoke salad. 9.95

#### ◆ AUTUMN

Scrambled eggs, cherry smoked bacon, butternut  
squash, sage, white cheddar, and apple slaw. 10.50

#### ◆ WHOLE HOG

Scrambled eggs, pit ham, cherry bacon, Yukon potato,  
cheddar, and sausage gravy. 9.95

### entrée salads

#### ◆ APPLE & CRANBERRY

Field greens, fresh apple, dried cranberry, feta cheese,  
fried garbanzo beans, and cider vinaigrette. 14.95

#### ◆ THE COBB

Grilled chicken, bacon, avocado, tomato, bleu cheese, and  
egg, over iceberg lettuce. Served with ranch 14.50

#### ◆ PEAR & BUTTERNUT

Field greens, warm butternut squash, bacon lardons,  
fresh sage and pear. Pear vinaigrette. 14.95

#### ◆ GRILLED ROMAINE

Bleu cheese, cherry wood bacon, tomato, rustic  
croutons, and white balsamic vinaigrette. 13.95

### schnitzels

#### WIENER SCHNITZEL

Tender pork cutlet that is breaded and pan-fried, spätzle  
and braised red cabbage. 18.95

#### JÄGER SCHNITZEL

Pork cutlet with bacon and mushroom demi-glas,  
with spätzle and braised red cabbage. 17.95

◆ May be prepared gluten-free.

### sandwiches

Select pickled red beets, potato salad, cole slaw, or french fries.  
Substitute Sweet Potato fries \$1.00.

#### SANDWICH COMBO

1/2 sandwich of the day, served with cup of soup or one  
of the sides listed above. 8.50

#### THE BEST PRIME RIB DIP

It's true. Steak sliced prime rib, Swiss cheese on a  
hoagie bun. Served with au jus and fries. 14.50

#### CHICKEN CROISSANT

Fresh house chicken salad, lettuce, and tomato, served  
on a flaky gourmet croissant. 9.95

#### MONTE CRISTO

Thick cut bread, dipped in egg batter and griddled with  
ham, turkey, and Swiss. 10.50

#### CRAB MELT

Shrimp, real crab salad, and whiting on English  
muffin, tomato and melted Muenster cheese. 12.95

#### CHICKEN CAESAR WRAP

Caesar salad, crispy chicken, Parmesan cheese, and red  
onions in a tomato wrap. 11.50

#### BLT & A

Bacon, lettuce, tomato, and avocado.  
Served on croissant. 9.95

#### HAM, BRIE & APPLE

Black Forest ham, melted Brie, and apples  
on a telera roll. 10.50

#### TURKEY CLUB

Turkey breast, bacon, lettuce, tomato, and Havarti on  
pretzel bread, side of cranberry relish. 11.50

#### CLASSIC DELUXE BURGER

8oz. Angus chopped steak wood fired to order, Cheddar  
or Swiss, lettuce, tomato, and onion. 12.95

### lunch entrées

#### CHEF HELMUT'S MEATLOAF

Need we say more? Mushroom demi-glace with butter-  
milk mashed potatoes and seasonal vegetable. 14.95

#### ◆ SALMON & GARFUNKLE

"Parsley, sage, rosemary, and thyme" —herb butter.  
18.50

#### CHICKEN SHORTCAKE

Thick chicken veloute sauce mixed with vegetables and  
diced chicken over herbed biscuit. 12.95

#### ◆ WHITEFISH MEUNIERE

Grilled whitefish with lemon garlic butter. Served  
with Yukon potatoes and vegetable. 21.95

#### FISH & CHIPS

Beer-battered cod fillets served with fries  
and vinaigrette slaw. 13.95

#### BRATWURST PLATE

Two beef and pork white brats. Mashed potatoes, cot-  
ton onions, onion gravy, and sauerkraut. 17.95

#### ◆ SIGNATURE ANGUS PRIME RIB

12oz. slow-roasted, corn-fed beef. Served with  
garlic mashed potatoes, and vegetables. 22.95

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