



# Plated Breakfast

Price includes Orange Juice and Coffee.

Served from 7:00 a.m. to 11:00 a.m.

All Breakfasts are \$11.95 per person

## FARMER'S BREAKFAST

Two Scrambled eggs, served with bacon, Yukon potatoes, and Buttermilk biscuit.

## QUICHE LORRAINE

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

## CLASSIC EGGS BENEDICT

Poached eggs, pit ham, English muffin, and hollandaise.  
Served with Yukon gold potatoes.

## BREAKFAST CROISSANT

Flaky croissant filled with scrambled eggs, bacon, and melted cheddar cheese. Served a with fruit cup.

## MEXICAN SCRAMBLE

Pinto beans with two eggs scrambled, avocado, cilantro, tomato, chorizo, and Pepperjack.

## FARMER'S MARKET CREPES

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

## SIGNATURE PANCAKES

Served with a choice of bacon, sausage, or ham.

Choose between:

Buttermilk

Strawberries & Cream

Blueberry & Lemon Glaze    Gluten Free

## FRENCH TOAST

Texas Toast Plain or Almond egg batter.  
Served with a choice of bacon, sausage, or ham.

# Plated Lunch

All Lunch Prices Include Non-Alcoholic Beverages of  
Coffee, Tea, Milk, or Soft Drink.  
Served from 11:00 a.m. to 4:30 p.m.

## Sandwiches: \$11.95 each

All Sandwiches are Accompanied by Choice  
of One of the Following Sides:

Potato Salad, Pasta Salad, Fresh Fruit, French Fries,  
Traditional Coleslaw, or cup of soup.

Add 1/2 of a pastry bar or large cookie for \$1.50

### **CHICKEN CROISSANT**

House chicken salad, lettuce, and tomato, served on a flaky gourmet croissant.

### **HAM, BRIE & APPLE**

Hot ham, Brie cheese, and apples, on a ciabatta roll.

### **TURKEY CLUB**

Turkey, bacon, lettuce, tomato, & Havarti on pretzel bread, with cranberry relish.

### **CLASSIC DELUXE BURGER**

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

### **CHICKEN CORDON BLEU**

Grilled chicken breast with ham & Swiss on brioche bun. With Dijon mustard.

### **CHICKEN CAESAR WRAP**

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

### **BLT & A**

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

### **FRENCH DIP**

Roast beef, served with Swiss cheese on a hoagie bun. Served with au jus.

# Plated Lunch

## Entrée Salads:

All Salads are Served with our Freshly Baked Bread

### **COBB SALAD**

Grilled chicken, bacon, avocado, tomato, bleu cheese, diced egg, & iceberg lettuce. Served with ranch dressing. 15.95

### **ALPEN CAESAR SALAD**

Grilled chicken, romaine lettuce caesar dressing, parmesan cheese & Garlic Croutons \$15.95

### **SESAME CHICKEN SALAD**

Sautéed chicken in soy, ginger, sesame, baby spinach, & fresh golden pineapple. Garnished with wonton strips. \$16.95

### **COCONUT SHRIMP SALAD**

Coconut shrimp, spinach, seasonal fruit, with citrus vinaigrette. \$16.95

## Entrees:

All Entrees are Served with Freshly Baked Bread & Butter.

Add a House Salad or Soup to any Entrée for \$2.75

### **BRATWURST PLATE**

Two beef and pork white brats. Served with mashed potatoes, cotton onions, and topped with onion gravy. Served with house made sauerkraut and beer mustard. \$11.95

### **GRILLED CHICKEN & FRESH FRUIT SALSA**

Tender grilled breast of chicken on wild rice pilaf with fresh seasonal vegetables and fresh fruit salsa. \$13.95

### **CHICKEN SHORTCAKE**

Flaky buttermilk biscuits smothered in our famous creamy chicken and vegetable sauce. \$11.95

### **BEEF TIPS BOURGUIGNON**

Tender beef tenderloin tips paired with a rich mushroom and red wine sauce and tossed into egg noodles and fresh vegetables. \$15.95

### **LEMON BROILED WHITEFISH**

Boneless Lake Superior whitefish broiled in lemon butter and parsley. Served with roasted potatoes and fresh seasonal vegetables. \$15.95



**For Plated Dinners  
Follow these 5 easy steps!**

**Step 1: Select your two Entrées**

**Step 2: Select Your Salad**

**Step 3: Select Your Dressing**

**Step 4: Select a Starch For Each Entrée**

**Step 5: Select Butter or Sauce  
if Applicable**

# Plated Dinner

All Dinner Prices Include Coffee, Tea, Milk, or Soft Drink. Served from 5:00p.m. to 9:00 p.m. All Entrees are served with a Choice of House Salads & Freshly Baked Bread & Butter. Entrees also include Choice of Starch and Seasonal Vegetables

## Step 1: Pick your 2 Entrée Choices

### Poultry

#### **DIJON CRUSTED TURKEY BREAST**

Tender slow-roasted turkey breast coated with a classic Dijon breading and served with cranberry relish. \$23.95

#### **CHICKEN CORDON BLEU**

Grilled 6 oz. chicken breast with ham & Swiss, finished in a Dijon mustard sauce. \$24.95

#### **CHERRY STUFFED CHICKEN**

An 8-ounce tender boneless chicken breast filled with a sun-dried cherry bread stuffing. \$24.95

#### **CHICKEN SALTIMBOCCA**

Tender boneless breast of chicken wrapped around a thin slice of Prosciutto, Mozzarella cheese, and fresh sage. \$24.95

#### **CHICKEN MARSALA**

Grilled Chicken breast in a shitaki chicken gravy.  
\$24.95

#### **THYME ROASTED CHICKEN**

Roast chicken served with pan jus, cornbread stuffing, and vegetable.  
\$22.95

### Pasta

Starch is included

#### **CHICKEN FETTUCCINE ALPINA**

Fettuccine with chicken, green olives, sun-dried tomatoes, artichoke hearts, baby spinach, and a garlic pesto cream sauce. \$22.95

#### **LASAGNA BOLOGNESE**

Beef and tomato ragu. Layered with creamy ricotta and Italian herbs. \$22.95

## Beef & Pork

### **BRAISED BEEF TIPS**

Braised tips of beef in red wine, mushrooms & onions . \$23.95

### **NEW YORK STRIP STEAK**

*(All temperatures must be the same.)*

A 12 oz. Certified Black Angus, Center-Cut New York Strip fire-grilled to perfection, and served with your choice of sauce or flavored butter. \$28.95

### **FILET MIGNON**

*(All temperatures must be the same.)*

An 6 oz. Certified Black Angus, Center-Cut Filet of Beef fire-grilled to perfection and served with your choice of sauce or flavored butter. \$32.95

### **SIRLOIN STEAK**

*(All temperatures must be the same.)*

An 8 oz. Certified Black Angus, Center-Cut Sirloin fire-grilled to perfection and served with your choice of sauce or flavored butter. \$26.95

### **SIGNATURE ANGUS PRIME RIB**

*(All temperatures must be the same.)*

Slow-roasted, midwestern, corn-fed beef. Holland Cut 10 oz. 27.95

### **BAVARIAN PORK LOIN**

Herb-rubbed pork loin roasted & served with garlic caraway sauce. \$22.95

### **WIENER SCHNITZEL**

Breaded pork cutlet, pan-fried & served with braised cabbage. \$26.95

## Seafood

### **PRETZEL CRUSTED WALLEYE**

Baked tender, flaky Walleye fillet, lightly covered with a crushed pretzel blend and topped with a drizzle of Dijon sauce. \$27.95

### **GRILLED CITRUS SALMON**

North Atlantic Salmon fillet grilled to perfection & served with a Citrus slaw. \$27.95

### **LAKE SUPERIOR WHITEFISH**

Pan-fried with garlic lemon butter. 27.95



## Vegetarian

### **TOMATO BASIL PORTABELLO**

A pan-seared Portobello mushroom filled with artichokes and fresh tomato. Topped with risotto. \$21.95

### **SACCHETTI**

Mushroom & cheese-filled pasta purses, with pesto cream sauce. \$21.95

### **JUMBO FLORENTINE RAVIOLI**

Ravioli stuffed with spinach & ricotta, served with basil tomato sauce. \$21.95

## Combo Plate

### **BEEF AND CHICKEN**

A 4 oz. Sirloin with a Bordelaise mushroom sauce and a 4 oz. grilled chicken breast finished with Fresh Fruit Salsa. \$29.95

### **SIRLOIN AND SHRIMP SCAMPI**

An 4 oz. Sirloin fire-grilled to perfection served alongside ten Jumbo Shrimp kebob bathed in butter and garlic. \$29.95

**There is An Additional fee for each entrée choice above 2.  
There is no additional charges for a Vegetarian meal option,  
or other dietary meal needs.**

## Step 2: Choose your Salad

### **BABY SPINACH**

A bed of fresh baby spinach leaves with pineapple, strawberries, and mandarin oranges. Served with choice of two dressings.

### **GARDEN MIXED GREENS**

A mixture of fresh greens with slivered carrots, grape tomatoes, and cucumber. Served with choice of two dressings.

### **ALPENROSE CAESAR**

Traditional Caesar salad of Romaine hearts, Parmesan, croutons, olives, and grape tomatoes. Choice of two dressings.

### **MICHIGAN SALAD**

Spring mix, candied walnuts, dried cherries, white cheddar. Choice of two dressings.

## Step 3: Choose your Salad Dressings

- ◆ Thousand Island
- ◆ Italian
- ◆ Ranch
- ◆ Bleu Cheese
- ◆ Balsamic Vinaigrette
- ◆ Raspberry Vinaigrette

## Step 4: Choose one starch for each Entrée Selection

- ◆ Egg Spatzle
- ◆ Wild Rice Pilaf
- ◆ Au Gratin Potatoes
- ◆ Risotto
- ◆ Buttermilk Mashed Potato
- ◆ Herb Roasted New Potato
- ◆ Egg Noodles
- ◆ Fettuccini

## Step 5: Select Butter or Sauce

- Mushroom Demi Glace
- Shallot Chive Butter
- Béarnaise
- Thyme Demi Glace
- Fresh Herb Butter
- Gorgonzola Cream