



ALPEN ROSE

restaurant & catering

Dinner Menu

from the sea

◆ SALMON PICATTA

Pan-fried salmon with parmesan risotto. Sauce piccata and vegetable. 24.95

◆ 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

pasta

◆ 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

SPRING FARFALE

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

◆ May be prepared gluten-free.

Spring specials

MAILAENDER SCHNITZEL

Pan fried pork cutlet coated in egg and parmesan cheese batter. Tomato penne and vegetable. 24.95

ANGUS CHUCK TENDER

Hardwood grilled with wild mushroom ragout. Served with asparagus risotto. 28.95

european

JÄGER SCHNITZEL

Pork loin cutlet, with bacon and mushroom demi-glacé, with spätzle and braised red cabbage. 23.95

◆ DUCK A L'ORANGE

Wood-grilled duck breast, Grand Marnier, au jus glaze, potato gratin and vegetable. 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 glazed with Vandermill Hard Cider reduction, whipped potatoes and vegetable 33.50

poultry

PARMESAN 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

CHICKEN SHORTCAKE

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

ALPEN DELUXE BURGER

8oz. 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. 14.50

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