



STARTERS

Smoked Jalapeño and Chorizo Queso \$12 GF

Queso with Spicy Chorizo, Smoked Jalapeño,
House Corn Tortilla Chips and Pretzel Bites

Coconut Shrimp \$14

Coconut Battered Fried Jumbo Shrimp, Mango Orange Chili
Dipping Sauce

Alpine Nachos \$15 GF

Choice of Chopped Sirloin or Chicken with Red Chili Cheese
Sauce, Pico, Sour Cream, Avocado and Queso Fresco

Pork Potstickers \$11 GF

Wonton Wrappers Stuffed with Cabbage and Seasoned Pork
Served with Thai Peanut and Ginger Sesame Soy Sauce

ACC Wings \$18 GF

Choice of Carolina BBQ, Buffalo, Sweet Chili or BBQ Served with
Blue Cheese or Ranch Dressing, Carrots and Celery Sticks

Fried Calamari \$15

Fried Calamari Served with Lemon, Dill Aioli and Marinara Sauce

Street Tacos \$14 GF

Choice of Chopped Sirloin or Chicken, 3 White Corn Tortillas,
Avocado, Onions and Cilantro Ranch Served with Chips and Salsa



GF indicates item can be made Gluten Free

SALADS

Crispy Chicken Salad \$14

Napa Cabbage and Romaine Lettuce with Mandrin Orange, Carrots, Scallions and Sesame Ginger Vinaigrette topped with Crispy Wontons

Balsamic Steak Salad \$16 GF

Grilled New York Strip Loin, Romaine Lettuce topped with Roasted Tomatoes, Artichokes, Pesto, Pine Nuts and Balsamic Vinaigrette

Grilled Chicken Caesar \$15 GF

Grilled Chicken Breast, Chopped Romaine, Roasted Tomatoes, Caesar Dressing, Parmesan and Croutons

Wedge Salad \$11 GF

Quartered Iceberg Lettuce topped with Blue Cheese Dressing, Tomato, Bacon, Hard Boiled Egg and Avocado



BURGERS AND SANDWICHES

SERVED WITH CHOICE OF SIDE- ALPINE FRIES, TATER TOTS, FRESH CUT FRIES, FRESH FRUIT,
SWEET POTATO FRIES +2 SIDE SALAD +2

Alpine Burger \$16 GF

Double ¼ Pound Patty, Grilled Onions, Iceberg Lettuce, Tomato, Cheddar, Swiss Cheese and Alpine Sauce

Prime Rib French Dip \$16

Shaved Prime Rib, Mushrooms, Caramelized Onions, Cheddar, Pepperjack Cheese and Creamy Horseradish on a Toasted Hoagie Served with Au Jus

Alpine Club \$14

Smoked Turkey, Honey Ham, Bacon, Avocado, Iceberg Lettuce, Tomato, Onion and Swiss Cheese on Toasted White Bread

Short Rib Grilled Cheese \$14

Pulled Beef Short Rib with Habanero Jack and Cheddar Cheese on Toasted White Bread Served with Jalapeno Lime Ranch

Chicken BLT Wrap \$14

Crispy Chicken Tenders, Chopped Romaine, Cherry Tomatoes, Bacon, Ranch and Avocado Wrapped in a Spinach Tortilla

Meatball Sandwich \$15

House-made Ricotta Meatballs, Marinara, Mozzarella and Parmesan on a Toasted Hoagie



LUNCH ENTREES

Seared Salmon Bowl \$22 GF

Seared Salmon, Quinoa, Roasted Root Vegetables, Pomegranate and Kale Salad
Topped with Crumbled Feta

Fish and Chips \$19

Beer Battered Cod, House Cut Fries, Tartar Sauce and Lemon Wedge

Chicken Pot Pie \$17

Shredded Chicken, Bechamel, Carrots, Celery and Onions with Puff Pastry

Shrimp Stir Fry \$20 GF

6 Jumbo Shrimp with Napa Cabbage, Daikon Radish and Carrots over Jasmine
Rice with Sweet Chili Soy



ENTREES

Seared Salmon Bowl \$22 GF

Seared Salmon, Quinoa, Roasted Root Vegetables, Pomegranate and Kale Salad Topped with Crumbled Feta

Butternut Squash Ravioli \$19

Butternut Squash and Ricotta Stuffed Ravioli, Pancetta, Brown Butter Sage Sauce topped with Maple Roasted Pumpkin Seeds

Fish and Chips \$19

Beer Battered Cod, House Cut Fries, Tartar Sauce and Lemon Wedge

Chicken Pot Pie \$17

Shredded Chicken, Bechamel, Carrots, Celery and Onions with Puff Pastry

Shrimp Stir Fry \$20 GF

6 Jumbo Shrimp with Napa Cabbage, Daikon Radish and Carrots over Jasmine Rice with Sweet Chili Soy

Spaghetti and Meatballs \$17

House-made Ricotta Meatballs, Spaghetti, Marinara, Parmesan Served with Toast Points

Chicken Chili Verde Enchiladas \$19

Flour Tortillas Stuffed with Pulled Chicken, Jack Cheese, Green Chilies, Cilantro and Tomatillo Cream Smothered in Chili Verde and Queso Fresco Topped with Sour Cream and Pico served with Black Beans and Rice

Steak Frites \$35 GF

Grilled 16 Ounce Ribeye, House Cut Steak Fries, Chimichurri and Alpine Steak Sauce

Signature Almond Crusted Cod \$26 GF

8 Ounce Almond Crusted Cod, Cauliflower Rice Pilaf, Broccolini and Lemon Beurre Blanc

Prime Filet Mignon \$45 GF

Grilled 10 Ounce Prime Beef Tenderloin, Mashed Potatoes and Asparagus Topped with Demi

PIZZA

12" GLUTEN FREE AVAILABLE +\$4
VEGAN CHEESE AVAILABLE

Cheese

12" \$11 | 16" \$18

Tomato Sauce, Shredded Mozzarella

Margherita

12" \$12 | 16" \$19

Tomato Sauce, House-made Mozzarella, Basil, Olive Oil and Maldon Salt

Pepperoni and Sausage

12" \$14 | 16" \$22

Tomato Sauce, Pepperoni, Italian Sausage, Shredded Mozzarella and Hot Honey

Alpine Combo

12" \$17 | 16" \$26

Tomato Sauce, Pepperoni, Italian Sausage, Shredded Mozzarella, Bell Peppers, Onions and Mushrooms

Veggie

12" \$14 | 16" \$22

Tomato Sauce, Shredded Mozzarella, Bell Peppers, Onions, Tomato and Mushrooms

BBQ Chicken

12" \$15 | 16" \$25

BBQ Sauce, Shredded Chicken, Shredded Mozzarella, Smoked Gouda, Red Onions, and Cilantro drizzled with Ranch

The Cattermole

12" \$15 | 16" \$25

Tomato Sauce, Shredded Mozzarella, Honey Ham and Pineapple

DESSERTS

Crème Brûlée with Fresh Berries \$7

Served with Fresh Berries

Butter Toffee Cake with Vanilla Ice Cream \$7

Served Warm with Vanilla Ice Cream and Caramel Drizzle

Alpine Skillet Cookie Sundae \$9

Our Signature Alpine Cookie Baked in a Cast Iron Skillet,
Served with Vanilla Ice Cream and
Chocolate and Caramel Sauce

