



Austria



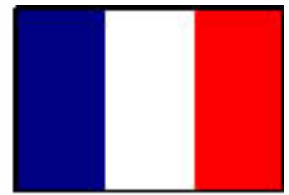
Italy



Germany



Switzerland



France

## Welcome To AlpenRose

The AlpenRose is not just a restaurant. It's an idea: to bring the authentic hospitality of the alps to downtown Holland. To the average passerby, "the Alps" probably sparks visions of lederhosen and oompah bands, but the famed European mountain range actually carves through diverse countries such as Austria, Germany, France, Italy, and Switzerland. They comprise a cornucopia of cultures and cuisines which can all claim the title "Alpen."

Years before our 1991 opening, many of us who were involved in developing this idea called AlpenRose, began cultivating an ever-deepening affinity for the people and places of the region. We hope that our ongoing love affair is reflected, not only in the food we prepare and the service we deliver, but throughout the AlpenRose facility itself.

Entering the AlpenRose, it's hard to imagine that this building once housed a run-of-the-mill discount store. AlpenRose was "green" well before its time, re-using much of the wood from the Baker Furniture Company. Lighting, furniture and most of the wood was imported from Germany and displays exquisite wooden carvings of the Alpen Rose-a rhododendron type flower found throughout the Alps.

Our dream of bringing Alpen charm to West Michigan is reflected in our multiple dining rooms. We offer our family oriented Kitzbuhel ski lodge, the classical, fine dining elegance of our Salzburg room, or tasteful banquets in the Garmisch room. AlpenRose is a magnificent microcosm of the many dining experiences available in the Alpen region, along with some classic American dishes.

We appreciate your patronage and the opportunity to serve Holland and the surrounding community for the last nineteen years. We look forward to helping our guests share the special times in their lives for many years to come.

# AlpenRose Signature Cocktails

## SCRATCH MARGARITA

Cuervo gold, triple sec, fresh lime.  
Served up with salt. 5.95

## ✿ RASPBERRY MOJITO

Barcardi, fresh mint, raspberries,  
lime sour, soda. 5.50

## ALPENROSE HOUSE MARTINI

Stoli vodka or Beefeater gin, served perfect and up  
with cucumber, tomato, and boursin stuffed olive. 7.50

## ✿ HONEY BEE

Wild Turkey American Honey, ginger ale, granulated  
honey. Served on the rocks. 6.95

## WATERMELON COSMO

Stoli Vanil, fresh watermelon, triple sec, lime sour.  
Served up. 5.95

## ROSEMARY BREEZE

Seagrams gin, fresh rosemary, tonic and cranberry  
juice. Served on the rocks. 5.50

## Bottled Beer

AMSTEL LIGHT

BECKS

BECKS DARK

BUD / BUD LT

MGD 64

CORONA

HEINEKEN

SAM ADAMS

ST. PAULI GIRL

ST. PAULI GIRL N/A

## Draft Beer

### OUR FAVORITES

We feature three premium draft selections, with  
distinctive character to pair with your meal selection.

#### HACKER-PSCHORR WEISSE

Offers wheat, citrus, and yeast; with all sorts of estery  
character. The wheat/barley malt offers some biscuit-  
like flavor as well, with a finish that tingles, but never  
becomes very bitter. A great-tasting wheat beer.

### BELL'S OBERON SUMMER ALE

An American wheat ale brewed with Saaz hops. Spicy  
and fruity, Oberon is the color and scent of a sunny  
afternoon.

#### ✿ SPATEN LAGER

Premium German lager, golden in color; with a well-  
balanced hop-flavor. The full rounded body is a superb  
balance between hops and a malty sweetness.

# Small Plates & Starters

Combine a few and create a meal, or share with friends.  
Great with a glass of wine or your favorite beer!

## CALAMARI

Calamari rings and tentacles dusted in seasoned flour, fried golden brown and served with Creole remoulade sauce.

5.95

## \* ALPENROSE CHEESEBREAD

French batard bread topped with a blend of five cheeses and herbs, toasted to perfection and served with a basil marinara sauce. 4.50

## BAKED BRIE

Imported French double cream brie, baked and topped with a Michigan cherry sauce.

7.95

## \* ASPARAGUS GRATINEE

Fresh asparagus and herbed Neufchatel cheese baked to perfection. Served with crisp sea salt pita chips.

6.95

## MARYLAND CRAB CAKES

Fresh lump blue crab meat with the perfect mix of the finest ingredients. Served with a cucumber slaw. 8.95

## THE LUDWIG

Fresh, hand made spaetzle dumplings sauteed with applewood bacon, spinach, and Swiss cheese. 6.50

## JUMBO SEA SCALLOPS

Broiled diver scallops, wrapped in applewood smoked bacon and served atop fire roasted asparagus risotto.

9.50

## \* PLOUGHMAN'S PLATTER

French bread, Camembert and bleu cheese, hard-boiled egg, artisan pickles, chutneys, grapes, and tomato make this a plate to savor. 8.95

## STUFFED MISSION FIGS

Black Mission figs wrapped with applewood bacon and stuffed with bleu cheese, fried golden in beer batter. 4.95

## RISOTTO MILANESE

Creamy portabella mushroom risotto balls stuffed with herbed boursin cheese and served with a tomato basil sauce.

5.95

## BOURBON BITES

A unique meatball made from southern ham and our chef's own seasonings, sauteed in an authentic Kentucky bourbon glaze. 5.50

## SHRIMP RIVIERA

Large Asian tiger shrimp, delicately battered in coconut tempura and fried crisp. Served with a roasted pineapple salsa.

8.50

### \* House Specialty

Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food-borne illness.

# Soups & Salads

## CHEF INSPIRED SOUP

The finest seasonal ingredients prepared fresh daily.

cup 2.95  
bowl 4.95

## ✿ AUSTRIAN STEAK GOULASH

A hearty beef stew with onion, tomato, potato, and spicy paprika.

cup 3.50  
bowl 5.50

## SUMMER SPINACH SALAD

Tender baby spinach, fresh berries, candied pecans, pineapple, and mandarin oranges tossed in raspberry vinaigrette. 10.50

## ✿ CHOP HOUSE B.L.T. SALAD

Iceberg lettuce wedge, vine ripe tomato, applewood bacon and Parmesan cookie. 9.50

## GRILLED HEARTS OF ROMAINE

Maytag blue cheese, peppered bacon, tomato, rustic Parmesan croutons, and white balsamic vinaigrette. 8.95

## INSALATA CAPRESE

Vine ripe tomato, fresh mozzarella, Fustini's Basil Olive Oil, and Fustini's signature 18 year aged balsamic. 10.95

# Steaks

All entrees include artisan whole grain bread, and a starter Salzburg salad. Steaks also include choice of potato (garlic mashed, baked, roasted, fries) and seasonal vegetable

## PETITE FILET

6 oz. hand selected and trimmed, grilled over Michigan hardwood fire. 24.95

## STEAK AU POIVRE

12 oz. New York strip steak flavored with cognac, black peppercorns, and thyme demi glace. 26.50

## RIB EYE STEAK

16 oz. hand cut Delmonico grilled over Michigan hardwood fire. 23.95

## ✿ ALPENROSE MONTREAL SALT CRUSTED PRIME RIB

Slow roasted, mid-western, corn fed beef.  
Holland Cut 12 oz. 21.95  
Alpen Cut 16 oz. 23.95

## COMPLETE YOUR STEAK

Maytag Blue Cheese Sauce  
Thyme Demi Glace  
Sautéed Button Mushrooms  
Spicy Battered Onion Rings  
2.50

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# Travel With Us Through The Alps

All entrees include artisan whole grain bread, and a starter Salzburg salad.

## ✿ WOOD FIRE GRILLED SALMON

Served with a roasted tomato concasse, cous cous, and local vegetable. 22.50

## CHICKEN FETTUCINI ALPINA

Fettuccini pasta sauteed in extra virgin olive oil with green olives, sun-dried tomatoes, artichoke hearts, baby spinach, and a garlic pesto cream sauce. Topped with a fire-grilled chicken breast. 16.95

## ✿ HONEY MUSTARD CRUSTED PORK TENDERLOIN

Fire roasted pork tenderloin, wild mushroom truffle risotto. 18.50

## BASIL PORTOBELLO

A pan-seared Portobello mushroom filled with artichokes and fresh tomato. Topped with risotto and served with vegetables. 14.50

## VEAL CORDON BLEU

Tender veal cutlet stuffed with ham and Swiss cheese. Served with garlic whipped potato and finished with a subtle Dijon cream sauce. Served with vegetable du jour. 21.95

## HARDWOOD FIRE-GRILLED DUCK BREAST

Maple leaf farm fresh duck breast, pan fried polenta with melted Taleggio cheese. 23.95

## ✿ LAKE SUPERIOR WHITEFISH

Baked with garlic lemon butter, and served with garlic whipped potato and vegetable du jour. 19.95

## WIENER SCHNITZEL

Pan seared tender veal cutlet served with our house made spaetzle and braised red cabbage. 21.95

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# European & American Favorites

All entrees include artisan whole grain bread, and a starter Salzburg salad.

## ✿ JAEGER SCHNITZEL

Pork cutlets topped with bacon mushroom sauce and served with braised red cabbage and spaetzle. 17.95

## FIRE ROASTED GARLIC SHRIMP

Tiger shrimp sauteed in garlic chive butter over angel hair pasta, with tomatoes, asparagus, and green onion. 21.50

## ✿ JUMBO FLORENTINE RAVIOLI

Ravioli pillows stuffed with baby spinach leaves and Italian herbs. Served with a fresh basil tomato sauce. 14.95

## PARMESAN CRUSTED CHICKEN BREAST

Pan seared in olive oil and lemon. Served with basil marinara sauce, angel hair pasta, and vegetable du jour. 15.95

## PROVENCALE MARINATED RACK OF LAMB

Hardwood grilled rack of lamb. Frenched and cut for your convenience. Served with grilled tomato summer squash, and wheat berries. 24.50

## PRETZEL CRUSTED WALLEYE

Fresh walleye fillet, baked to perfection and drizzled with Dijon buerre blanc. Served with garlic whipped potato and vegetable of the day. 22.95

# AlpenRose Sunday Brunch

10 AM - 2 PM / Featuring carved meats, omelet station,  
Belgian waffles, nine entrees, salads and desserts  
Adults 19.95 / Children (4-12) 6.95

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