



Alpenrose

restaurant & catering

Dinner Menu

The Alpenrose is a restaurant designed to bring our guests into a unique, authentic ambiance for a delightful drink, lunch, dinner, breakfast, or for a celebration. To the average passerby, “the Alps” probably sparks visions of lederhosen and oompah bands. But, the European mountain range actually carves through countries as diverse as Austria, Germany, France, Italy, and Switzerland — a cornucopia of cultures and cuisines which can all claim the title “Alpen.”

Years before our 1991 opening, those that 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 on-going love affair is reflected, not only in the food we prepare and the service we deliver, but throughout the Alpenrose facility itself.

The majority of the fine pine wood used in the restaurant was aged and imported from Austria, including most of the furniture, which is also authentic. Even the support columns and decorative ceilings were imported from either Germany or Austria, and display exquisite wooden carvings of the “Alpenrose,” a rhododendron-type flower found throughout the Alps. It is hard to imagine that this building once housed the Woolworth five-and-dime store. The heavier pine wood found around the door and window frames, as well as the wood floors, were all repurposed from the Baker Furniture Factory that was once located where the current Freedom Village now stands here in Holland.

Our dream of bringing Alpen charm to West Michigan is also reflected in our multiple dining rooms. From our family-oriented Kitzbuhel ski lodge; to the classical, fine-dining elegance of our Salzburg room; to the tasteful banquets available in the Garmisch room; Alpenrose is a magnificent microcosm of the many dining experiences available in the Alpen region, with some classic American dishes as well.

Welcome to Alpenrose

Salads

Add Chicken, Salmon or Shrimp to any salad 5.95

◆ GARDEN

Tuscan mixed greens, cherry tomato, carrot ribbons, cucumber and radish.
Half 4.50 / Full 10.95

⇒ MICHIGAN

Tuscan mixed greens, candied walnuts, sun-dried cherries, white cheddar cheese, beet ribbons, raspberry vinaigrette dressing.
Half 5.50 / Full 11.95

◆ GRILLED ROMAINE

Danish Bleu cheese, hickory smoked bacon, tomato, croutons, white balsamic vinaigrette dressing.
Half 5.50 / Full 11.95

◆ WATERMELON FETA

Arugula, diced watermelon, feta, mint, and chilled shrimp.
Served with red wine vinaigrette dressing. 13.95

◆ GRILLED PEACH

Baby spinach and arugula with grilled peaches, blueberries, grilled chicken breast, candied walnuts, and goat cheese. Served with honey yogurt dressing. 13.95

⇒ SALZBURG

Marinated carrots, cucumbers and German potato salad on a bed of mixed greens. Half 4.50 / Full 10.95

⇒ *Alpenrose favorite*

◆ Gluten Free available upon request

Small Plates

⇒ FIVE-CHEESE BREAD

French bread with five cheeses and herbs.
Served with basil marinara sauce. 8.25

CHEESE FONDUE

Warm Gruyere with cherry brandy. Served with pretzel, summer sausage and grapes. 11.95

CALAMARI

Rings and tentacles dusted in seasoned flour. Fried and served with remoulade sauce. 9.50

MARYLAND CRAB CAKES

Crab claw meat with the perfect mix of the finest ingredients. Served with cucumber slaw. 12.95

THE LUDWIG

Spätzle dumplings sautéed with hickory smoked

Soups

⇒ AUSTRIAN STEAK GOULASH

Beef stew, onion, tomato, potato, and paprika.
Cup 4.95/ Bowl 6.50

FOREST MUSHROOM SOUP

Cream soup with assorted mushroom blend.
Cup 4.95/ Bowl 6.50

CHEF - INSPIRED SOUP

Seasonal ingredients prepared fresh daily.
Cup 4.95/ Bowl 6.50

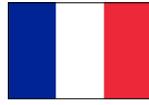
FRENCH ONION SOUP

Medley of onions in beef consommé. Topped with a Swiss cheese crouton.

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

Dinner Menu

Beginning at 4 PM



◆ ALPEN DELUXE BURGER

8oz. Angus chopped steak, wood fired to order, Muenster cheese, hickory smoked bacon, bacon jam, Cherry Republic mustard on a pretzel bun.
12.95

FISH & CHIPS

Beer-battered cod fillets. Served with fries and house made vinaigrette slaw. 14.95

◆ CRAB MELT

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

⇒ BRATWURST PLATE

Two beef and pork white brats. Served with house mashed potatoes, cotton onions, onion gravy, sauerkraut, and Cherry Republic Artisan mustard. 18.95

TRUFFLE RAVIOLI

Truffle ravioli filling, truffle brown butter, truffle sea salt and seasonal vegetable.
18.95

⇒ REN'S LASAGNA

Layered egg noodles, Bolognese sauce, four cheese blend and garlic toast. 13.95

Chef's Featured Selections

Includes a Salzburg salad or Garden salad. Upgrade to a Michigan salad or Grilled Romaine salad for \$2.95.

⇒ JÄGER SCHNITZEL

Tender pork cutlet with bacon and mushroom demi-glace. Served with spätzle and braised red cabbage. 24.95

⇒ BAVARIAN SALMON

Baked salmon with Bavarian mustard crust. Served with creamy bacon-leek sauce and house mashed potatoes.
26.95

◆ BEEF TENDERLOIN

6 oz. steak, hand-cut, fire grilled. Served with potato cake, asparagus and sauce bordelaise. 32.95

⇒ PARMESAN CRUSTED CHICKEN

Pan-seared chicken breast with basil-parmesan crust. Served with spaghetti marinara and seasonal vegetable. 22.95

⇒ WIENER SCHNITZEL

Breaded and pan-fried tender pork cutlet. Served with spätzle and braised red cabbage. 24.95

BACON WRAPPED SCALLOPS

Jumbo scallops wrapped in hardwood smoked bacon, wild rice pilaf, and seasonal vegetable with cilantro lime butter. 29.95

GRILLED RIBEYE

14 oz. ribeye with cognac tarragon sauce, roasted Yukon potatoes and seasonal vegetable. 29.50

⇒ ANGUS PRIME RIB

Slow-roasted. Served with choice of potato and seasonal vegetable.

Holland Cut 12 oz. 26.95

Alpen Cut 14 oz. 29.50

Only available on Thursday, Friday and Saturday