



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 or Shrimp to any salad 5.95

◆ ROASTED SWEET POTATO

Tuscan mixed greens with sweet potatoes, avocado, dried cranberries, toasted pecans, and feta cheese tossed together. Served with lemon olive oil dressing .
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

◆ ORCHARD CHICKEN

Mix of baby spinach, kale, and arugula with Granny Smith apples, goat cheese, candied walnuts, and pumpkin seeds. Served with honey crisp cider 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. 10.50

MARYLAND CRAB CAKES

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

◆ SPINACH ARTICHOKE DIP

Creamy and cheesy dip served in a French bread boule. Served with house fried tortilla chips. 9.95

◆ WHITEFISH SPREAD

Locally smoked Great Lakes whitefish spread. Served with crackers and vegetable sticks. 9.95

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

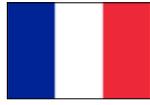
CHEF - INSPIRED SOUP

Seasonal ingredients prepared fresh daily.
Cup 4.95/ Bowl 6.50

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. Served with French fries. 12.95

FISH & CHIPS

Beer-battered cod fillets. Served with fries and Cole slaw. 14.95

CRAB MELT

Shrimp, real crab salad, whiting, tomato and melted Muenster cheese on an English muffin. Served with French fries. 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

BUTTERNUT SQUASH RAVIOLI

Roasted butternut squash filled ravioli with sage brown butter and seasonal vegetable. 16.95

⇒ REN'S LASAGNA

Layered egg noodles, Bolognese sauce, four cheese blend and garlic toast. 14.95

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

Upgrade spätzle - bacon, spinach, and Swiss cheese for \$3.95

⇒ WEINER SCHNITZEL

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

Upgrade spätzle - bacon, spinach, and Swiss cheese for \$3.95

CRAB STUFFED SALMON

Atlantic salmon fillet stuffed with blue crab. Served with parmesan risotto, seasonal vegetable and lemon dill sauce. 26.95

◆ BACON WRAPPED SCALLOPS

Four jumbo scallops wrapped in hardwood smoked bacon, wild rice pilaf, and seasonal vegetable with scampi butter. 29.95

◆ BEEF TENDERLOIN

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

◆ NEW YORK STRIP

A 12 oz. Angus steak cut from the striploin. Served with smoked cheddar au gratin potatoes, fried Brussel sprouts, and truffle butter. 29.95

◆ CHERRY BOURSIN STUFFED CHICKEN

Chicken breast stuffed with sundried Michigan cherries and garlic herbed boursin cheese. Served with whipped Yukon gold potatoes, seasonal vegetable and Dijon bechamel sauce. 23.95

⇒ 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

◆ LAMB SHANK

Red wine braised lamb shank with roasted tomato, parmesan risotto, rosemary jus, and seasonal vegetable. 25.95

⇒ *Alpenrose favorite*

◆ Gluten Free available upon request