



Alpenrose

restaurant & catering

Lunch Menu

The Alpenrose is a restaurant designed to bring our guests into a unique, authentic ambiance for a delightful drink, lunch, dinner, breakfast, or 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 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

Small Plates

⇒ **FIVE-CHEESE BREAD**

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

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 AND ARTICHOKE DIP**

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

◇ **CHEESE FONDUE**

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

◇ **WHITEFISH SPREAD**

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

Crêpes

FRENCH

Scrambled eggs, Brie cheese, bacon, caramelized onions, fresh tomatoes and avocado. Served with marinated artichoke salad. 9.50

Quiche

LORRAINE

Traditional quiche with hickory smoked bacon and Gruyere cheese. Served with fresh fruit. 8.95

◇ Gluten Free available upon request

⇒ *Alpenrose Favorite*

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

Lunch Menu

Served 11 am to 4 PM



Soups

FOREST MUSHROOM SOUP

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

⇒ **AUSTRIAN STEAK GOULASH SOUP**

Beef stew, onions, tomatoes, potatoes and paprika.
Cup 4.95 / Bowl 6.50

CHEF-INSPIRED SOUP

Seasonal ingredients prepared fresh daily.
Cup 4.95 / Bowl 6.50

Salads Entrees

⇒ **MICHIGAN SALAD**

Tuscan mixed greens, candied walnuts, dried cherries, white Cheddar cheese, beet ribbons and raspberry vinaigrette. Half 5.50/Full 11.95

◆ **GRILLED ROMAINE SALAD**

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

◆ **SESAME CHICKEN SALAD**

Sautéed chicken breast with lemon, soy, and maple syrup sauce garnished with fresh pineapple and seasonal berries. Served with peanut butter sesame dressing and fried wontons. 12.95

◆ **ORCHARD CHICKEN SALAD**

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 SALAD**

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

◆ **ROASTED SWEET POTATO SALAD**

Tuscan mixed greens with baby spinach, sweet potatoes, avocado, dried cranberries, toasted pecans, and feta cheese tossed together. Served with lemon olive oil dressing.
Half 4.50/Full 10.95

Lunch Entrées

⇒ **WIENER SCHNITZEL**

Breaded and pan-fried tender pork cutlet. Served with spätzle and braised red cabbage. 18.95

⇒ **JÄGER SCHNITZEL**

Tender pork cutlet with bacon and mushroom demi-glace. Served with spätzle and braised red cabbage. 18.95

⇒ **CHICKEN SHORTCAKE**

Thick chicken velouté sauce mixed with vegetables and diced chicken. Served over an herbed biscuit. 14.95

FISH & CHIPS

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

Sandwiches

Served with choice of pickled red beets, German potato salad, Cole slaw, or French fries.
Substitute sweet potato fries \$1.00.

⇒ **CHICKEN SALAD CROISSANT**

Fresh house chicken salad, almonds, lettuce and tomato on a flaky gourmet croissant. 10.95

◆ **BRAT SANDWICH**

Two hardwood smoked bratwursts on a hoagie bun with sauerkraut and pub mustard. 11.95

◆ **BLT & A**

Bacon, lettuce, tomato and avocado spread on a flaky gourmet croissant. 10.95

◆ **BEEF AND WHITE CHEDDAR DIP**

Shaved ribeye, caramelized onion, white cheddar, horseradish on a hoagie roll.
Served with au jus. 13.95

CRAB MELT

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

◆ **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

◆ **HAM, BRIE, AND APPLE**

Hot ham, Brie cheese, and sliced apples served on a ciabatta roll. 10.95

◆ **TURKEY CLUB**

Bacon, spinach, tomato, feta, avocado spread, and mayo on grilled sourdough. 10.95

◆ Gluten Free available upon request

⇒ *Alpenrose favorite*

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