



Welcome to

ALPINE LAKE RESORT

★ *Fresh Ingredients. Home Cooked. Service with a Smile.* ★

Pre-order or Take Out - Call 304-789-2481, dial 8

Since 1971



ALPINE LAKE RESORT

DINE WITH ALPINE

FRESH, LOCAL
FAVORITES FOR YOU
AND YOUR FAMILY



SINCE 1971
DINE-IN, CARRY-OUT, WEDDINGS
AND OTHER SPECIAL EVENTS

APPETIZERS

SPRING ROLLS\$7

Three vegetable spring rolls drizzled with Duck sauce and served with a side of fresh red cabbage coleslaw.

JALEPEÑO POPPERS.....\$6

Six fried breaded jalapenos stuffed with cheese.

SIGNATURE FRIES.....\$7

A platter of beer-battered fries covered in homemade zesty ranch, diced bacon with melted shredded cheddar and Monterrey Jack.

MOZZARELLA MOONS\$6

Three breaded moons served with our house marinara.

FRIED MUSHROOMS.....\$5

Deep fried battered button mushroom caps served with homemade buttermilk ranch.

WILD MUSHROOM RAVIOLI..... \$8

Six deep fried ravioli filled with wild mushrooms and parmesan cheese served with a butter garlic sauce for dipping.

CRAB BITES* \$12

Crispy house-recipe jumbo lump crab bites with a homemade imperial sauce for dipping.

SALADS

CAPRESE SALAD\$10

Sliced fresh mozzarella, red ripe tomato and minced basil with balsamic glaze.

Add grilled chicken for \$6.00

SPINACH SALAD \$13

Fresh baby spinach topped with candied walnuts, sliced red onion, tomato wedges and a hardboiled egg.

WARM BEET SALAD..... \$13

Warm beets, candied walnuts, apple slices and feta cheese on a bed of fresh greens.

COBB SALAD\$14

Grilled or crispy chicken on a bed of spring greens with blue cheese crumbles, diced tomatoes, cucumbers, diced bacon and a hardboiled egg.

CAESAR SALAD*..... SMALL \$5 / LARGE \$9

Romaine lettuce, parmesan cheese and croutons tossed in Caesar dressing.

HOUSE SALAD SMALL \$5 / LARGE \$9

Fresh spring greens with tomato, green peppers, sliced red onion, croutons and cheddar cheese.

Add chicken \$6.00 / Steak \$8.00 / Shrimp \$6.00*

Dressings: 1000 Island, Balsamic Vinaigrette, Bleu Cheese, Caesar, French, Honey Mustard, Italian, Oil and Vinegar, Ranch, Raspberry Vinaigrette*

DINE WITH ALPINE

HANDHELDS SERVED WITH FRIES

KICKIN' BOURBON BURGER \$16

8oz black angus beef patty topped with lettuce, tomato, onion rings, two slices of sharp cheddar cheese, two strips of bacon and bourbon sauce served on a butter-toasted bun.

MUSHROOM SWISS BURGER \$15

8oz black angus beef patty with sautéed mushrooms and Swiss cheese on a butter-toasted bun.

BIG DADDY BURGER \$20

Two 8oz black angus beef patties for a full pound of beef topped with four strips of bacon, four slices of sharp cheddar cheese and lettuce and tomato on a butter-toasted bun.

TURKEY BURGER \$13

8oz ground turkey patty with smoked gouda, fresh greens and a dollop of Dijon mustard on a butter-toasted bun.

BYO BURGER (BUILD YOUR OWN)*

- Start with an 8oz black angus beef patty \$12
- Add two slices of cheese \$1
provolone, American, cheddar, swiss, gouda or bleu cheese crumble
- Add fresh lettuce, tomato, onion, pickle \$0.50
- Add sautéed mushrooms, sautéed onions, fried egg to your liking or 2 strips bacon \$1

REUBEN.....\$9

Sliced corned beef, sauerkraut, swiss cheese and Thousand Island dressing on butter toasted marble rye.

PHILLY..... \$13

Sliced prime rib with sautéed mushrooms, onions and green peppers with melted provolone on a soft sub roll with your choice of mayo or house horseradish sauce.

HAPPY WAITRESS\$9

Four slices of melted American cheese, two strips of bacon and two tomato slices on butter toasted sourdough with mayo.

CLASSIC BLT\$10

Four strips of bacon, lettuce and tomato with mayonnaise on butter toasted sourdough.

WOLF WRAP \$11

Your choice of grilled or crispy chicken, fresh spring greens, minced bacon, diced tomatoes, your choice of blue cheese, ranch, zesty ranch or mayo with your choice of cheese served in a large soft flour tortilla grilled to perfection.

CHICKEN CAESAR WRAP*\$9

Grilled or crispy chicken, romaine lettuce, shredded parmesan and Caesar dressing served in a large soft flour tortilla.

STAY FOR A MEAL... OR A LIFETIME | WWW.ALPINELAKE.COM | A RESORT COMMUNITY

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

DINE WITH ALPINE

PUB-STYLE

FISH AND CHIPS BASKET.....\$14

Yuengling battered haddock fried to golden brown served with beer battered fries and coleslaw.

SHRIMP BASKET*.....\$12

Hand Battered coconut shrimp served with beer battered fries.

CHICKEN TENDER BASKET\$10

Four crispy chicken tenders with beer battered fries and your choice of dipping sauce.

QUESADILLACHICKEN \$12 / STEAK \$14

Chicken or steak, fiesta cheddar blend, tomato, onion and peppers folded into a large tortilla served with salsa and sour cream.

WINGS

Served with celery and ranch or bleu cheese.

One sauce per wing order.

\$1.00 additional for orders of all flats or drums.

6 WINGS.....\$8

12 WINGS.....\$14

SAUCE OPTIONS:

Plain, Mild, Hot, Atomic, Bourbon BBQ, Carolina BBQ, BBQ, Spicy BBQ, Honey BBQ, Old Bay (wet or dry rub), Ranch, Zesty Ranch, Teriyaki, Salt and Vinegar, Garlic Butter, Spicy Garlic Butter, Garlic Parmesan.

MADE FRESH

PIZZA

BAKED FRESH

CHEESE PIZZA\$9

MARGHERITA PIZZA\$12

A specialty pizza with an olive oil & garlic base, fresh mozzarella cheese, tomatoes, fresh basil and a drizzle of balsamic glaze.

PEPPERONI PIZZA.....\$10

BUFFALO CHICKEN PIZZA.. \$14

A specialty pizza with a mild buffalo sauce base, fresh mozzarella cheese and grilled chicken.

BUILD YOUR OWN PIZZA

.....STARTING AT \$10

12-inch thin crust comes with a pizza sauce base, mozzarella and 1 topping.

\$1 toppings: black olive, banana pepper, bleu cheese, fresh basil, garlic, jalepeno, marinara, mushroom, onion, peppers, pineapple, spinach, tomato

\$2 toppings: bacon, fresh mozzarella, feta, grilled chicken, ham, italian sausage, pepperoni

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DINE WITH ALPINE

ENTREES SERVED WITH YOUR CHOICE OF TWO SIDES

RIBS HALF RACK \$15 / FULL RACK \$24

Fired braised pork ribs coated in our house BBQ sauce.

CRAB CAKES* \$29

Two jumbo lump crab cakes cooked to perfection served with imperial sauce.

LEMON ROSEMARY CHICKEN \$15

Chicken breast pan-seared in a lemon rosemary sauce.

HONEY GARLIC SALMON \$22

Grilled 8oz salmon filet glazed with a sweet honey garlic sauce.

SIZZLING SKILLETS*

..... CHICKEN \$13 / STEAK \$19 / SHRIMP \$15

Served with potatoes and broccoli in a bourbon sauce seared on a sizzler. Add fried egg, shredded cheddar, or shredded mozzarella for \$1 ea. Add mushrooms, onions, peppers or tomato for \$.50 ea.

CLASSIC STEAKS

8OZ SIRLOIN STEAK..... \$23

8OZ FILET MIGNON \$32

12OZ NY STRIP STEAK \$30

with House Seasoning cooked to request.

SIDES

Baked Potato\$2 / loaded \$4

Sweet Potato\$3

Beer Battered Fries\$3

Red-Skinned Garlic Mashed Potatoes.....\$2

Sweet Potato Fries.....\$3

Fresh Vegetable Medley\$3

Steamed Broccoli.....\$3

Onion Rings\$4

Applesauce\$2

Cottage Cheese\$2

Red Cabbage Slaw (vinegar-based)\$2

Regular Coleslaw (mayo-based)\$2

Caramelized Onions.....\$1

Sautéed Mushrooms\$1

SOUPS

CHILI BOWL.....\$6

Hearty bowl of chili topped with cheddar cheese and diced fresh onions.

SOUP OF THE DAY..... ASK SERVER

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20% Gratuity Will be Added for Tables of 8 or More

DESSERTS

Blueberry White Chocolate Cheesecake\$6

Peanut Butter Pie \$6 / a la mode \$7

Caramel Apple Crumb Cake \$5.50 / a la mode \$6.50

Blondie Sundae\$5

5 Layer Chocolate Cake\$6

Ask your server for additional dessert specials

BEVERAGES

SODA

Kids soda with free refill..... \$1.50
Adult soda with free refill..... \$2
Pitcher soda each \$9
Cherry, Coke, Diet, Ginger, Lemonade, Orange, Root,
Seltzer, Sprite, Tonic

HOT BEVERAGES

Coffee regular or decaf..... \$1.50
Hot Chocolate \$1.50
Hot Tea \$1.50

COLD BEVERAGES

Milk..... \$2
Chocolate Milk \$2.25
Red Bull..... \$4
Tea sweet or unsweet \$2
Juices..... \$2
Apple, Cranberry, Grape, Lemon, Lime, Orange,
Pineapple, Tomato

BOTTLED BEERS

Angry Orchard..... \$3.25 Yeungling..... \$3
Blue Moon \$3.50 Bud Lite..... \$3
Budweiser \$3 Coors Lite \$3
Corona \$3.50 Mich Ultra..... \$3
Miller High Life..... \$3 Miller Lite \$3
Sam Adams..... \$3.50

IMPORT BOTTLES

Guinness..... \$3.50 Smirnoff..... \$3
Heineken..... \$3.50

BEER BUCKETS 5 BOTTLES

Domestic \$14 / Import \$16

DRAFT

Bud Lite..... \$2.50 Screech Owl..... \$4
High Ground..... \$6 Yeungling..... \$3
Mich Ultra..... \$2.50

CRAFT

Big Timber IPA \$4 Goose Island..... \$4
Big Timber LI..... \$4 Mothman GVB \$4
Big Timber Porter..... \$4 Trail Pale GVB..... \$4
Cold Trail Ale..... \$4 Wild Trail..... \$4
Devils Anse GVB \$4 Zonas Revenge GVG... \$4

DRAFT BEER PITCHERS

Bud Lite..... \$7.50 Screech Owl..... \$12
High Ground..... \$18 Yeungling..... \$7.50
Mich Ultra..... \$7.50

HOUSE WINES

\$7 GLASS / \$14 BOTTLE

Woodbridge by Robert Modavi

Cabernet Sauvignon Pinot Grigio
Chardonnay White Zinfandel
Merlot Riesling
Moscato

ADDITIONAL OFFERINGS

\$10 GLASS / \$20 BOTTLE

Cabernet Savignon, Josh Cellars
Chardonnay, Josh Cellars
Red Blend, 7 Moon
Reisling, Kung Fu Girl
Sauvignon Blanc, Joel Gott

SPARKLING WINE

\$24 BOTTLE

Prosecco

FULLY STOCKED BAR WITH WELL AND TOP SHELF SELECTIONS