



THE ALPINE TABLE

WINTER DINNER PROVISIONS

FIRESIDE WARMERS & HARVEST GREENS

GF Cream of Roasted Butternut Squash \$15 <i>Cinnamon spice foam, fresh chives</i>	Traditional Caesar Salad \$22 <i>Crisp romaine hearts, double-smoked bacon, house-made focaccia croutons, aged Reggiano, signature Caesar dressing</i>
Classic Baked French Onion Soup \$18 <i>Rich veal broth, caramelized onions, melted Swiss cheese, toasted crouton</i>	GF Roasted Gold Beet & Arugula Salad \$22 <i>Creamy chèvre, candied pecans, dried cranberries, aged balsamic vinaigrette</i>
Butter Lettuce & Avocado Salad \$17 <i>Fresh radish, toasted pumpkin seeds, brioche croutons, gem tomato, creamy garlic-dill dressing</i>	+ ADD 4OZ GRILLED CHICKEN BREAST OR SALMON +\$10

ARTISAN PIZZAS & HOUSE-MADE PASTAS

ARTISAN PIZZAS — 10" MEDIUM \$24 | 14" LARGE \$34

Margherita <i>Fresh tomato, boconcini, fresh basil, house sauce base</i>
Classic Pepperoni <i>Dry-cured pepperoni, house tomato sauce, melted mozzarella</i>
The Alpine <i>Double-smoked bacon, caramelized onions, olives, Gruyère & mozzarella</i>

Orecchiette & White Bean \$26 <i>Baby spinach, gem tomatoes, cremini mushrooms, white wine garlic-shallot cream sauce, Reggiano</i>
Tagliatelle & Grilled Jumbo Shrimp \$30 <i>House-made zesty arrabbiata sauce, artichoke hearts, capers, ripe tomatoes</i>

ALPINE MAINS

GF Pumpkin Risotto with Crispy Sage \$25 <i>Roasted portobello mushrooms, brown butter, aged Reggiano</i>
GF Classic Butter Chicken \$28 <i>Fragrant basmati rice, grilled garlic naan bread, sweet mango chutney</i>
Pan-Seared Atlantic Salmon \$34 <i>Lemon & brown butter sauce, creamy orzo, fresh arugula, seasonal market vegetables</i>
GF 10oz Hotel-Cut Grilled Pork Chop \$38 <i>Smashed fingerling potatoes with sour cream & chives, market vegetables, shallot-Dijon sauce</i>
GF Braised Alberta Beef Short Rib \$44 <i>Slow-braised tender short rib, roasted garlic mashed potatoes, rich Merlot demi-glace, market vegetables</i>

DECADENT DESSERTS — ALL DESSERTS \$16

Crème Brûlée Cheesecake • Tiramisu Mousse • Chocolate Layer Cake

Garnished with fresh whipped cream, wild berry coulis & fresh mint