

Specials

GRILLED CORN CHOWDER

Creamy, house-made, potatoes, bacon, scallions. GFO VO
• cup 4.9 | bowl 8.9 •

HAWAIIAN BBQ CHICKEN QUESADILLA

Tropical BBQ chicken, pineapple, jalapeños, onion. Handcrafted guacamole and sour cream. \$11.9

WATERMELON FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House-made lemon vinaigrette. GF V VO+ \$10.9

• add chicken +8. add shrimp +9. add steak* +14. •

ALPINE BURGER

7 oz. Wagyu beef*, Alpine swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. Choice of side. GFO \$18.9

BOURBON-GLAZED PORK CHOP*

8 oz. bone-in, brushed with our house-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF \$24.9

BOURBON-GLAZED SALMON*

Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF \$28.9

KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a creamy tart lime filling. GF V \$10.9

WATERMELON MARTINI

Tito's handmade Vodka, lime, watermelon. \$13
• clean + refreshing •

WATERMELON + MINT LEMONADE

Watermelon, mint, lemonade \$7
• refreshing + light •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, dairy, fish, and shellfish.