

# STARTER

#### GARLIC HUMMUS PLATE & CHAMPAGNE

Roasted garlic hummus, assorted cheeses, olive medley, peppadew peppers, grape tomatoes, cucumbers, fruit and herb seasoned flat bread. Served with 2 glasses of champagne.

# SALAD

# ALPENSTUBE HOUSE SALAD V GF

Organic mixed greens, cabbage, hazelnuts, craisins, red bell peppers and pears tossed in our curry vinaigrette.

# **ENTREE CHOICES**

### **CHICKEN MARSALA**

Natural Chicken breast baked in our Marsala wine sauce with garlic, sage, mushrooms, shallots & onions. Served with mashed potatoes, and seasonal vegetables.

### **BLT PASTA**

Bowtie pasta, natural bacon (no artificial ingredients or preservatives), fresh arugula, basil, scallions, light white wine sauce, shaved parmesan cheese. Served with a cheesy breadstick.

### FRESH VEGETABLE FARFALLE

Bowtie pasta, broccoli, butternut and yellow squash, onions, peppers, kale, organic spinach, gorgonzola cream sauce. Served with a cheesy breadstick.

## BLACKENED TILAPIA PO' BOY

Blackened Tilapia served Po' boy style on a pretzel roll with Cajun mayonnaise, tomatoes and shredded cabbage. Served with fresh fruit.

### GREEN DRAGON CURRY OUINOA BOWL

Organic quinoa, zucchini, chickpeas, organic baby spinach, bell pepper, asparagus, green onion, fresh herbs, green curry sauce, toasted black sesame seeds.

#### HALIBUT TACOS

Grilled Pacific halibut filet, corn/flour blend tortillas, pico de gallo, our spicy house-made sauce. Served with chips and our homemade tomatillo salsa.



# FLOURLESS CHOCOLATE TORTE (Gluten Free)

Topped with our salted caramel sauce.