# Alpenglow Stube

# Appetizer

#### **Citrus and Spice Cured Duck Confit Quesadilla**

Frisee, Macerated Cranberries, Caramelized Shallot Jack Cheese, Sour Cream Spiced Jicama Slaw

**Red Wine Braised Lamb Shank** 

Butternut Squash and Sage Raviolis, Boursin Cheese Fresh Herb Salad, Sauce Natural 18

17

### Maryland Style Lump Crab Cake

Old Bay Caper Remoulade, Red Pepper Coulis, Diced Tomatoes, Petite Mixed Greens 17

#### **Charcuterie Plate**

Chefs Selection of Air Dried Meats, Cheeses and Pickled Vegetables 18

# Soup

Soup Du Jour **Chefs Daily Selection** 15

**Bison Chili** Sliced Scallions, Crème Fraiche Jalapeno Corn bread 15

# Entrée

#### Hand-Formed Beef Burger

Butter Lettuce, Tomato Slices, Grilled Onion Pretzel Bun, Waffle Cut French Fries

22

Lamb Gyro

Braised Lamb Shank, Diced Cucumber, Tomato Red Onion, Curried Quinoa Salad Pita Bread, Tzatziki Sauce

#### 22

## **Gourmet Grilled Cheese**

Bacon, Arugula, Havarti Cheese with Sliced Tomato and Cup of Tomato Basil Soup

#### 20

## Sous Vide Lemon Garlic Chicken Sandwich

Butter Lettuce, Tomato Slice, Grilled Onion, Avocado Spread, Pepper Jack Cheese Brioche Bun, Spiced Jicama Slaw Waffle Cut French Fries

# 22

## Salmon Pasta

Angel Hair, Diced Tomatoes, Minced Basil Crumbled Goat Cheese, Pancetta Tomato Cream Sauce 24

# Dessert

**Berry Cheesecake** Strawberry Coulis, Toasted Almonds Mint Chiffonade 14

**Chocolate Fudge Bar** Candied Peanuts, Cinnamon Whipped Cream Salted Caramel 12

Truffle Parmesan Shoestring Potatoes, Sautéed

Broccolini, Herbed Balsamic Demi-Glace 27

**Organic Mélange of Mixed Greens Salad** 

Choice of Seared Beef Tri Tip Salmon Filet or Airline Chicken Breast Strawberries, Spiced Almonds, Crumbled Goat Cheese Pickled Parsnips, Raspberry Vinaigrette 14/24

## **Petite Spinach Salad**

Choice of Seared Beef Tri Tip Salmon Filet or Airline Chicken Breast Cured Red Onion, Blue Cheese Crumble, Bacon Lardons Candied Walnuts, Champagne Vinaigrette **Balsamic Drizzle** 14/24

Seared Wagyu Tri Tip