

# **ALPINE STEAKHOUSE**

Meat Market • Catering • Restaurant

## **SARASOTA'S BEST KEPT SECRET**

Having a steakhouse and butcher shop all under one roof!!

Mark and Matt have been serving fresh, quality food  
at family friendly prices for 43 years!!!!!!!

Guy Fieri & The Food Network loved us...  
We hope you will too!!!

## **DINNER MENU**

4520 S. Tamiami Trail | Sarasota, FL  
[www.alpinesteak.com](http://www.alpinesteak.com) | (941) 922-3797

## APPETIZERS

Jumbo Shrimp Cocktail .....	Homemade Potato Chips .....
Fried Shrimp .....	Stuffed Mushrooms .....
Steakhouse Onion, Battered Fried .....	Fried Onion Rings .....
1/2 Dozen Buffalo Wings .....	Clams Casino (Baked) .....
Jalapeno Poppers .....	Grilled Oysters, Garlic Butter, Parm ..
Crabby Crab Cake .....	Fried Pickles .....

## SALADS AND SOUP

Our Famous Gorgonzola Salad .....	Sm ... Lg
Tossed Salad .....	Sm ... Lg
Traditional Caesar Salad .....	Sm ... Lg
Greek Salad .....	Sm ... Lg
Chef Salad .....	Lg

### ADD TO ANY SALAD

Grilled Chicken Breast .....	Grilled Shrimp .....
Salmon .....	Blackened Shrimp .....
Filet Mignon .....	Fried Shrimp .....

Baked French Onion Soup .....	
Soup of the Day .....	Cup ... Bowl

## CHICKEN

Grilled Teriyaki Chicken Breast .....	
Blackened Chicken Breast .....	
Chicken Marsala .....	
Chicken Picata .....	

# STEAKS

We Serve Prime Midwestern Beef, Naturally Aged For Flavor & Tenderness

Prime Rib Roast ( <i>always a favorite</i> ) .....	Queen Cut .....
.....	King Cut .....
New York Strip (center cut) .....	12oz .....
Filet Mignon ( <i>w/ béarnaise sauce</i> ) .....	8oz .....
Cowboy Steak (Bone-in Ribeye).....	20oz .....
T-Bone Steak.....	24oz .....
Shell Steak (bone-in N.Y. Strip) .....	18oz .....
Delmonico Steak (Ribeye) .....	14oz .....
Center Cut Sirloin Steak .....	8oz .....
Chopped Sirloin Steak .....	10oz .....
Butchers Cut Rib Pork Chop ( <i>Balsamic Drizzle</i> ) .....	16oz .....

## TOPPINGS

Béarnaise Sauce .....
Gorgonzola Cheese .....
Marsala Sauce .....
Sautéed Mushrooms & Onions .....

**Rare-** Very Red, Cool Center    **Medium Rare-** Warm, Red Center    **Medium-** Pink Center  
**Medium Well-** Slightly Pink Center    **Well Done-** Cooked Throughout, No Pink

# FRESH SEAFOOD

Straight From the Boat to Your Throat

Atlantic Grilled Salmon .....
Snapper Francese ( <i>sautéed w/ lemon, capers, and white wine</i> ) .....
Ahi Tuna Steak ( <i>sesame encrusted w/ wasabi &amp; soy sauce</i> ) .....
Mahi Mahi ( <i>blackened or grilled</i> ) .....
Fried Shrimp .....
Crabby Crab Cakes .....

# **TURDUCKEN**

**A "Diners, Drive-ins, and Dives" Favorite**

TurDucken (*w/ mashed potatoes, gravy and cranberry sauce*) .....  
Like Thanksgiving in 1 bite!!!!!!

## **SPECIAL DINNERS & COMBINATIONS**

Steak & Fried Shrimp.....  
Steak & Crabby Crab Cake .....  
Texas Smoked Baby Back Ribs .....  
Liver and Onions (*milk fed calves liver*) .....  
Grilled Rack of Lamb (*seasoned w/ garlic, rosemary & olive oil*) .....

## **GERMAN SPECIALTIES**

*Served with potato dumplings or pancakes and red cabbage or sauerkraut*

Sauerbraten (*Uma's original recipe*) .....  
Wiener Schnitzel .....  
Wurst Platter (*the best of the wurst*) .....  
Hungarian Goulash (*over egg noodles*) .....

*All Dinners include choice of 1 of the following:*  
**Baked Potato, Fries, Pasta Marinara, Rice, or Vegetables**

Substitute **Twice Baked Potato** .....  
Add **Our Famous Gorgonzola Salad or Soup of the Day** .....

# SANDWICHES

*Served with fries, coleslaw, cucumber salad, or potato salad*

- Philly Cheese Steak (*Sarasota's best*) .....
- 1/2 lb. House Ground Sirloin Burger .....
- Hot N.Y. Reuben (*always a favorite*) .....
- French Dip Sub (*real prime rib and ajus*) .....
- Grilled Chicken Breast .....
- Crabby Cake Sandwich .....

# CHILDREN'S MENU

*Up to 10 Years old*

- Chicken Fingers (*w/ fries or slaw*) .....
- Grilled Cheese Sandwich (*w/ fries or slaw*) .....
- Hot Dog (*w/ fries or slaw*) .....
- Pasta and Marinara .....

# DESSERTS

- Hot Apple Strudel.....
- Cherry Cobbler .....
- New Orleans Bread Pudding (*with amaretto*) .....
- Go a la mode (vanilla)* .....
- Peach Cobbler .....
- Apple Cobbler .....

**18% GRATUITY MAY BE ADDED TO PARTYS OF 5 OR MORE**

**\$3.00 PLATE CHARGE FOR SPLITTING ENTRÉE'S**

**CONSUMER INFORMATION:**

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

**TEAM TURDUCKEN  
TEE SHIRTS & HATS AVAILABLE**

# HISTORY

## Alpine Steakhouse

### Sarasota's Oldest Prime Meat Market and Steakhouse

Alpine Steakhouse, is something of a local cultural landmark, being more than 40 years old and the first place in Sarasota to specialize in Prime meats of the New York City steakhouse persuasion.

This is best accomplished by simply being purveyors of the choicest prime Midwestern beef, naturally aged for flavor and tenderness and their guarantee of "100 percent homemade" ingredients.

Owner Matt Rebhan calls it "A Love of Labor." For over 30 years his father Mark, maintaining a tradition set by his own father Henry, had been at the helm of the Alpine, and in 2003 he passed the reins to Matt, although continuing in a co-managerial role. It's a Rebhan family operation.

Leaving their Rye Ridge, N.Y. home in 1973 to transplant to Sarasota, the Rebhan's opened the Alpine two years later. A mere 40 years seems young for the title of "oldest Steakhouse." But 250 years in the food business, among the ancestral branches, precede today's generation, with the paternal side operating the town meat market/grocery in Trundstadt, Germany from the 1700's to present day.

Leaving his native Germany in 1935 when Nazi terrorism became rampant, Henry Rebhan came to America and in WWII enlisted in the army, serving as a quartermaster cook in Hawaii. At war's end, he opened the Yonkers Bakery Shop (1946), married and moved to Rye Ridge in 1961, founding Rye Ridge Bakery. He continued as head of Alpine Steakhouse up until his death in 1998.

Opening first at 4160 South Tamiami Trail, Alpine's original location, the Rebhan's relocated the business to the present site at 4520 S. Trail in 1990. Providing more spacious facilities, the second location proved a fortunate move, for the Alpine is both a restaurant and a deli/meat market specializing in German style meats and Prime Midwestern Steaks.

Alpine Steakhouse was featured on the Food Network in 2007 and 2011 for their famous TurDuckKen and homemade Italian Sausage. Alpine was also the first, and remains the only place in the whole state that sells fresh TurDuckKen. A contemporary Cajun dish involving a whole boneless turkey stuffed with a whole boneless duck, a whole boneless chicken and a mix of andouille sausage, spinach, and cornbread dressing.