

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!!!

LUNCH MENU

4520 S. Tamiami Trail | Sarasota, FL
www.alpinesteak.com | (941) 922-3797

APPETIZERS

Jumbo Shrimp Cocktail	7.99	Homemade Potato Chips	5.99
Fried Shrimp	7.99	Stuffed Mushrooms	5.99
Steakhouse Onion (Battered & Fried) ..	8.99	Fried Onion Rings	6.99
1/2 Dozen Buffalo Wings	6.99	Clams Casino (Baked)	6.99
Jalapeno Poppers	5.99	Grilled Oysters, Garlic Butter, Parm ..	11.99
Crabby Crab Cake	8.99	Fried Pickles	5.99

SALADS AND SOUP

Our Famous Gorgonzola Salad	Sm 4.99 .. Lg 8.99
Tossed Salad	Sm 4.99 .. Lg 8.99
Traditional Caesar Salad	Sm 4.99 .. Lg 8.99
Greek Salad	Sm 4.99 .. Lg 8.99
Chef Salad	Lg 11.99

ADD TO ANY SALAD

Grilled Chicken Breast	4.99	Grilled Shrimp	5.99
Salmon	6.99	Blackened Shrimp	5.99
Filet Mignon	8.99	Fried Shrimp	5.99

Baked French Onion Soup	6.99
Soup of the Day	Cup 3.99 .. Bowl 6.99

Soup of the Day & Salad	8.99
<i>(Choose from Gorgonzola, Tossed, Caesar, or Greek Salad)</i>	

Soup of the Day & Sandwich	Half 8.99 ... Whole 10.99
<i>(Choose from Deluxe Sandwiches listed below)</i>	

DELUXE SANDWICHES

Choice of one side and bread. Add cheese \$1.00

Roast Beef or Turkey Breast	8.99	Ham & Swiss	7.99
B.L.T. or Liverwurst	7.99	Egg Salad or Chicken Salad	7.99

HOT DELICATESSEN SANDWICHES

Choice of one side

The Alpine Burger - 1/2 lb.	9.99
<i>Lean ground sirloin steak on a kaiser roll</i>	
Philly Cheese Steak	10.99
<i>Sliced strip steak, onions & green peppers with choice of cheese on a hoagie roll</i>	
New York Style Reuben on rye	10.99
<i>Corned beef, swiss, sauerkraut & dressing</i>	
Grilled Chicken Breast - 1/2 lb.	9.99
<i>with mayo, lettuce & tomato on a kaiser roll</i>	
Italian Sausage & Peppers	8.99
<i>with sauteed onions on a sub roll</i>	
Turducken Sandwich on a Kaiser Roll	9.99
<i>with cheddar cheese, gravy & cranberry sauce</i>	
Pastrami & Swiss <i>grilled on rye</i>	10.99
French Dip	10.99
<i>thinly sliced prime rib roast simmered in au jus & served on a french hoagie roll</i>	
Italian Grilled Cheese	7.99
<i>with 2 types of cheese, tomato & oregano add bacon or ham \$2.00</i>	
Hot Cuban Sub	9.99
<i>Roast pork, baked ham, swiss cheese, mustard & pickles on pressed Cuban bread</i>	
Turkey Club	10.99
<i>Triple decker with bacon, lettuce & tomato</i>	
Italian Sub	9.99
<i>salami, ham, pepperoncini, provolone, onion, lettuce & tomato</i>	
Patty Melt	9.99
<i>chopped sirloin steak, swiss & sauteed onions grilled on rye</i>	
BBQ Pork or BBQ Beef	9.99
<i>slow cooked & tender, served on a kaiser roll</i>	
Fried Cod Fish <i>on a kaiser roll</i>	9.99
Crabby Cake Sandwich	12.99

HOUSE SPECIAL

Choose one

Bratwurst

Knockwurst

Bockwurst

Frankfurter

Served with sauerkraut on a bun & a domestic draft beer, soft drink or side

7.99

TURDUCKEN

A “Diners, Drive-ins, and Dives” Favorite

TurDucken 16.99
with mashed potatoes, gravy and cranberry sauce

Like Thanksgiving in 1 bite!!!!!!

HOT MEALS

Hungarian Goulash *over egg noodles* 13.99
Filet Beef Tips *over rice* 13.99
Meat Loaf *with mashed potatoes* 12.99

SIDES

Sandwiches include choice of one of the following:

Fries (Steak or Beer Battered)	3.99
Potato Salad (American or German)	2.99
Coleslaw	2.99
Cucumber Salad	2.99

CHILDREN'S MENU

Up to 10 Years old

Chicken Fingers (w/ fries or slaw)	7.99
Grilled Cheese Sandwich (w/ fries or slaw)	6.99
Hot Dog (w/ fries or slaw)	6.99
Pasta and Marinara	6.99

DESSERTS

Hot Apple Strudel	5.99	Peach Cobbler	5.99
Cherry Cobbler	5.99	Apple Cobbler	5.99
New Orleans Bread Pudding (with amaretto)	5.99		
Go a la mode (vanilla)	1.99		

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.