



# The Alpine

A Louisiana Cajun Café

## Appetizers

<b>BARBEQUED SHRIMP</b> New Orleans Style. <b>Our Signature Dish!</b> \$8
<b>LOUISIANA CRAB CAKE</b> ..... 9.95
<b>STUFFED MUSHROOMS</b> w/ Crabmeat & bread crumbs ..... 8
<b>FRIED CHEESE STICKS</b> served with Tomato Creole sauce... 6
<b>SPICY ONION RINGS</b> ..... 6
<b>COCONUT SHRIMP</b> served w/ Orange Marmalade ..... 8
<b>CAJUN GATOR SAUSAGE</b> "Atchafalaya" ..... 7
<b>SEAFOOD GUMBO</b> ..... Cup ... 5 / Bowl ... 6
<b>CORN &amp; CRAB BISQUE</b> ..... Cup ...4.5 / Bowl ...5.5
<b>TOMATO, BASIL &amp; MOZZARELLA SALAD</b> ..... 8
<b>SMALL CAESAR SALAD</b> 5.5 <b>SMALL GREEK SALAD</b> 6.5

## Fried Seafood

<b>FRIED SHRIMP PLATTER</b> ..... 17
<b>FRIED LOUISIANA OYSTER PLATTER</b> ... 19
<b>FRIED CATFISH PLATTER</b> ..... 16
<b>CAJUN SEAFOOD PLATTER</b> Oysters, Catfish and Shrimp <i>With home made crab cake</i> ..... 25.5
<b>FRIED CRAWFISH TAILS PLATTER</b> ..... 17.5 Seasoned and fried to perfection!

The above dishes are served with Cocktail sauce, Tartar sauce, and French Fries.

## New Orleans

<b>TASTE OF NEW ORLEANS</b> ..... 16 Creole Jambalaya, Crawfish Etouffé, Red Beans & Rice with smoked Sausage.
<b>RED BEANS &amp; RICE</b> It's a New Orleans classic!..... 13
<b>CRAWFISH ETTOUFFEE</b> Served with steamed rice..... 16
<b>JAMBALAYA</b> With smoked sausage and vegetables..... 15

## Burgers & Po Boys

<b>THE BACON BURGER</b> ..... 11
<b>FIRST CLASS 1/2 POUND CHEESE BURGER</b> .....10.5 <i>Made from ground chuck, Served w/ Fries, Lettuce, Tomato &amp; a Pickle.</i>
<b>OLD FASHIONED HAMBURGER</b> ..... 9.5
<b>SHRIMP PO-BOY    CATFISH PO-BOY    OYSTER PO-BOY</b> <i>Any of the above Po-Boys are served w/ Fries</i> .....10.95

**YOU MAY ADD TO ANY ENTRÉE \$6**

Our Chef's famous • **CRAWFISH CREAM SAUCE** •  
• **FRIED OYSTERS** • **SAUTÉED CRABMEAT** •

## Steak House

<b>GARLIC FILET MIGNON</b> ..... 26.5 Center-cut beef tenderloin, hardwood grilled, served with garlic potatoes.
<b>FILET SARAH</b> Topped with a red wine mushroom sauce .....26.5
<b>NAKED FILET MIGNON</b> ..... 25
<b>10OZ. BLACKENED RIBEYE "LAFOUCHE"</b> ..... 24
<b>MUSHROOM RIBEYE "CHELSEA"</b> ..... 24

## Chef's Specials

<b>FISH OF THE DAY</b> .....18.5 Prepared to the Chef's Specifications.
<b>CAJUN STYLE BLACKENED RIBYE SURF &amp; TURF</b> ..... 28 With 4 fried jumbo shrimp, 3 fried oysters, and a crabcake.
<b>LAMB CHOPS "GRACEN"</b> ..... 23 Four Lamb chops grilled to your liking, served with Green Mint & Dijon Mustard.
<b>REDFISH "AMER"</b> ..... 20 Sautéed Redfish Topped with Crawfish Cream Sauce.
<b>SMOKED DUCK DU JOUR</b> ..... 21 Smoked very slowly and served with today's sauce.
<b>BARBEQUED SHRIMP</b> ..... 20 Our signature dish, in olive oil, Rosemary Bay leaf & white wine. New Orleans Style!
<b>COCONUT SHRIMP</b> ..... 20 Shrimp dipped in beer batter, rolled in coconut & fried golden. Served with Orange Marmalade.
<b>GRILLED TUNA "LA BOHEME"</b> ..... 22 Grilled & topped with B.B.Q Shrimp, New Orleans Style. Served with sautéed Vegetables and Roasted Garlic Potatoes.
<b>LOUISIANA JUMBO LUMP CRAB CAKES</b> 22 Topped with crawfish cream sauce, served with garlic potatoes.
<b>"CAJUN STYLE" BBQ RIBS</b> ..... 19 Slow cooked, "fall-off-the-bone" pork ribs. Served with home made cole slaw and french fries.
<b>BLACKENED CATFISH PLATTER</b> ..... 18
<b>BLACKENED AHI TUNA</b> ..... 20

## Pasta

<b>SAUTÉED CHICKEN FETTUCCINI ALFREDO</b> 16.5
<b>CRAWFISH PASTA</b> ..... 17
<b>SHRIMP PASTA</b> ..... 17.5

## Salads

<b>GRILLED CHICKEN OVER CAESAR SALAD</b> .....14
<b>BLACKENED AHI TUNA OVER CAESAR SALAD</b> .....16.5

## VEGETARIAN CORNER

<b>CAJUN STIR FRY &amp; WHITE RICE</b> ..... 13
<b>VEGETARIAN PASTA</b> ..... 13
<b>VEGETARIAN PO BOY</b> ..... 10
<b>VEGGIE BURGER</b> ..... 10

- Find us on the web at [www.TheAlpineBistro.com](http://www.TheAlpineBistro.com).
- Ask our manager about hosting your next party.
- Visit our sister restaurants
  - Star Steak & Lobster @ 237 Decatur
  - Magnolia Grill @ 1122 Decatur
- Please advise us if you have any food allergies.