

## Sandwiches

Sandwiches are served with complimentary German potato salad.  
\$1.50 extra for split orders  
\$1.50 extra for fruit

### Mr. Reuben

Grilled pastrami, Swiss cheese, sauerkraut & Thousand Island on German bread.  
Whole - \$7.25 Half - \$6.50

### Ms. Rachel

Grilled turkey, Swiss cheese, sauerkraut & Thousand Island on German bread.  
Whole - \$7.25 Half - \$6.50

### Fresh Bratwurst

Blended pork & veal, finely seasoned on a steak bun with sauerkraut.  
\$6.75

### Smoked Bratwurst

Ground pork and beef, spiced & smoked on a steak bun with sauerkraut.  
\$6.75

### Monte Cristo

A layered Buttertop wheat bread sandwich of turkey, ham and Swiss cheese, dipped in a buttermilk batter, grilled, dusted with powdered sugar & served with raspberry dipping sauce.  
\$7.25

### Cheesy Turkey

A creamy mixture of Miracle Whip, Turkey, Colby & Swiss cheeses, broiled on a steak bun.  
\$7.25

### French Dip

Thinly sliced sirloin-tip roast, stacked on a French Roll & served with au jus for dipping.  
\$7.25

### Grilled Beef & Cheddar

Roast beef & cheddar cheese, grilled on Texas toast.  
Whole - \$6.95 Half - \$5.95

### Club Sandwich

Toasted Buttertop wheat bread with bacon, turkey, Swiss cheese, lettuce, tomato and mayonnaise.

## German Specialties

### Wiener Schnitzel

Breaded pork served with German potato salad, sauerkraut and German bread.  
\$8.25

### Kaes Spaetzle

German dumplings and Swiss cheese served with a fresh bratwurst & German bread.  
\$8.25

### Kassler Rippchen

Smoked pork chop served with German potato salad, sauerkraut and German bread.  
\$8.25

### German Plate

Fresh and smoked bratwurst served with German potato salad, sauerkraut and German bread.  
\$8.25

### Black Forest Meat and Cheese Board

Brie, Pepper and Swiss cheese, salami, turkey and liverwurst served with fresh fruit and 1/2 baguette.  
\$8.25

## Homemade Soup du Jour

Cup - \$2.00 Bowl - \$3.25

### Kaus Salad

Mixed greens served with a variety of fresh vegetables.  
\$3.50

### Alpine Wedge

Our famous crisp wedge of Iceberg lettuce.  
(Best topped with our homemade ranch)  
\$2.75

### Fresh Fruit Plate

A variety of seasonal fresh fruit, served with a raspberry dipping sauce.  
\$4.95

### German Potato Salad

\$1.95

### Cottage Cheese

\$1.95

## Breads

### German Bread

One slice  
\$1.25

### Baguette

1/4 - \$1.25 1/2 - \$2.25  
Full - \$4.00

### Bagel

toasted with herb cream cheese  
\$3.00

## Children's Menu

Grilled Cheese \$4.50 Hot Dog \$5.00 Peanut Butter and Jelly \$4.25 Kaes Spaetzle \$5.00

All served with fresh fruit!



The town of Hill City, first known as Hillyo and the second town in the Black Hills, originated in conjunction with the 1876 discovery of placer gold deposits in Spring Creek.

Its population fluctuated in regards to the severity of the "gold fever" inflicted on its residents, and as the gold rush moved north to Deadwood, rumor had it that Hill City was populated by "one man and a dog." In 1883, the discovery of tin attracted enough English capital to organize the "Harney Peak Tin Mining, Milling, and Manufacturing Company." Even though the mill was a short-lived disappointment, the company spent millions of unseen investor's dollars boosting the town's economy for nearly ten years and making sure that management lived in the lap of luxury.

The company built the Harney Peak Hotel for use by its mining executives. The hotel was a favorite spot for Sunday diners and a rendezvous for mining, timbering, and railroad men active in the area. The town was nicknamed "One Mile of Hell" because it had "a church on each end, with one mile of hell in between." This was a reference to the more than fifteen bars on Main Street and their associated rowdiness and gunfights. The mining company ceased operations in 1892. Surviving two major fires the hotel and dining room remained in operation until 1934.

Waldtraut (Wally) Matush came to the United States from Stuttgart, Germany in 1961-moved to Hill City in 1970 and acquired the Harney Peak Hotel in 1974. Over a ten year period the Hotel had housed a variety of businesses until it became home of the present Alpine Inn in 1984.

The warm atmosphere (which Wally refers to as Gemutlichkeit) of the Alpine extends beyond the surface Wally's kitchen and arms have always been open to those in need of a good ear and good advice. Several of her original employees have remained with her through the years out of the sense of "Family" that Wally and the Alpine have brought to them.

Wally is the "matron saint" of the Alpine Inn and plans are to bury her in the basement when she dies so that she can haunt the building with the rest of its ghosts.

In 1996, Wally turned over the reins to her daughter, Monika, who carries on with the traditions started by her mother.

# Alpine Inn



Special Thanks to Jon Crane for the Printing.  
This print can be purchased at Jon Crane Watercolors, Inc.  
in Hill City, SD.

### Turkey, Bacon, Avocado Wrap

All rolled in a sun dried tomato tortilla with lettuce, tomato and peppercorn ranch mayo  
\$7.25

### Veggie Wrap

Rolls in a sun dried tomato tortilla with lettuce, tomato, cucumbers, avocado and peppercorn ranch mayo.  
\$6.25

### New York Bagel

Nova Lox served on a toasted bagel with herb cream cheese, onions and capers  
\$6.95

### Croissant Parisienne

Turkey, bacon and Brie cheese, topped with sprouts, red onion and sunflower seeds served on a croissant with our special herb cream cheese.  
\$7.25

### Westminster Croissant

Turkey slices, raspberry sauce and cranberry chutney with lettuce, served on a croissant.  
\$6.95

### The Vegetarian

Swiss and Brie cheese, cucumbers, lettuce, red onion, sprouts and sunflower seeds served open-faced on German bread with our special herb cream cheese.  
Whole - \$7.25 Half - \$6.50

### Rheinlander Submarine

Ham, turkey, salami, Swiss and Colby cheese, lettuce, tomato and mayonnaise on a steak bun.  
\$7.25

### Bavarian Tschili

Finger sandwiches, open-faced with a variety of meats and cheeses on buttered German bread.  
\$6.95

## Open-Faced Sandwiches

on buttered German bread

### Liverwurst & Brie

with red onions  
\$6.50

### Salami and Swiss

with lettuce and tomato  
\$6.50

### Turkey and Colby

with sprouts and tomato  
\$6.50

## Drinks

Coke, Sprite, Dr. Pepper, Orange, Mellow Yellow, Diet Coke - \$1.95

Fresh Brewed Ice Tea, Pink Lemonade - \$1.95

(Free refills on the above drinks)

Orange Juice, Apple Juice, 2% Milk - small \$1.50/large 2.00

Coffee (regular or decaf) - \$1.50

Hot Tea, Hot Cider, and Hot Chocolate - \$1.50

## Salads

### Candied Walnut and Mandarin

A bed of wild greens topped with a grilled chicken breast, Gorgonzola cheese, mandarin oranges and candied walnuts served with balsamic vinaigrette accompanied by a 1/4 baguette.  
\$7.25

### Cesar The Great

A bed of romaine lettuce topped with a grilled chicken breast, Romano cheese and croutons served with caesar dressing accompanied by a 1/4 baguette.  
\$7.25

### Wild Green Splendor

A bed of wild greens topped with a grilled chicken breast, Gorgonzola cheese, dried cranberries and pecans served with raspberry vinaigrette accompanied by a 1/4 baguette.  
\$7.25

### Orient Express

A bed of oriental greens topped with a grilled chicken breast, toasted almonds and crispy noodles served with oriental poppy seed dressing accompanied by a 1/4 baguette.  
\$7.25

### Las Cabos

A bed of mixed greens topped with seasoned black beans, grilled chicken breast, tomatoes, cheddar cheese, tortilla strips, sour cream and our homemade Mexi-ranch dressing.  
\$7.25

### Steinburger Chef

Salami, ham, turkey and Swiss cheese marinated in our house balsamic vinaigrette served atop a bed of mixed greens and fresh vegetables accompanied by a 1/4 baguette.  
\$7.25

### Starbuck Cobb

An arrangement of iceberg wedges, bacon, ham, avocado, eggs, tomatoes and Gorgonzola cheese accompanied by a 1/4 baguette.  
\$7.25

### Classically Light

Turkey breast, collage cheese, tomatoes and fresh fruits served with German bread.  
\$7.25