

Breakfast

Lodge Breakfast \$9

Two eggs any style with your choice of hash browns or breakfast potatoes, and toast. Add Meat \$3

Eggs Benedict \$14

A traditional favorite that will please your appetite

Salmon Benedict \$16

Biscuits and Gravy \$12

Hash browns, 2 eggs, biscuits and sausage gravy

French Toast \$9

French toast served with warm maple syrup

Cape Fox Pancakes \$9

Three pancakes topped with whip cream and a berry sauce

Creek Street Scramble \$10

Three fresh eggs scrambled with ham and cheddar served with toast

Joe's Scramble \$10

Scrambled eggs with spinach, mushrooms and Swiss Cheese, served with toast

Tongass Scramble \$12

Reindeer Sausage, cheddar cheese, mushrooms and Swiss Cheese, served with toast

Alaska Smoked Salmon Spread and Bagel \$9

Our smoked salmon and cream cheese spread served on a large bagel

Lodge Oatmeal \$6

A hearty portion served with brown sugar, raisins and milk

Huevos Rancheros \$12

Tostada shells stacked with Angus Steak, Guacamole, Salsa, refried beans, pepper jack and gouda topped with a poached egg.

Steak and Eggs \$18

6oz sirloin with two eggs cooked the way you like,
hash browns and toast.

The Bear \$15

Start your day with salmon and berries. Cold smoked
salmon is layered on flatbread with cream cheese
and garnished with dill, chives, red onion and capers
Served with yogurt topped with raspberries

Lodge Omelettes

Omelettes are served with breakfast potatoes or hash browns
and toast

Greek Omelette \$12

Our fluffy three egg omelette Fresh sauteed spinach and basil finished with
tomatoes and Fetta Cheese

The Meat Lovers \$14

Our fluffy three egg omelette with bacon, suusage and ham loaded with
melted Swiss Cheese

Denver \$12

Our fluffy three egg omelette with onions, diced ham, diced peppers and
cheddar cheese.

À la Carte

One egg, any style	\$2
Two eggs, any style	\$3
Ham	\$4
Bacon	\$4
Sausage	\$4
Reindeer Sausage	\$4
Toast	\$3
Hot biscuits(2)	\$3
Assorted Yogurt	\$3
Parfait	\$7
Muffin	\$3
Fresh fruits	\$4
Breakfast potatoes	\$3
Side of sausage gravy	\$4

Beverages

Coffee or Decaf	\$2.25
Chilled Juices	\$3.75
Apple	
Orange	
Cranberry	
Grapefruit	
Hot or Iced Tea	\$2.25
Hot Chocolate	\$3.00
Sodas	\$2.25
Milk	\$3.00
Chocolate Milk	\$3.50

Appetizers

Sesame Crusted Ahi Tuna \$17

Fresh Ahi Tuna crusted with black and white sesame seeds seared to perfection and served with wasabi vinaigrette

Smoked Alaskan Salmon Spread \$16

Our fresh take on a classic. Alaskan smoked salmon, mixed with cream cheese and our secret blend of herbs, served with a variety of crackers

Baked Brie and Crab Dip \$15

A local favorite. Served with crisp apples and warm sourdough rolls

Chicken Wings \$16

8 jumbo wings tossed in our Alaskan White Buffalo sauce or Bulleit Bourbon BBQ sauce, served with blue cheese

Heen Kahidi Shrimp \$16

Succulent shrimp deep fried golden brown, tossed in our house Thai sauce, garnished with green onions

Crab & Jalapeno Wontons \$13

Garlic cream cheese mixed with jalapenos and crab meat, packed into a wonton skin and deep fried served with a sweet chili sauce

Soft Pretzels \$11

3 Soft Bavarian pretzels buttered and salted, served warm with spicy mustard aioli and cheese sauce

Calamari \$13

Tubes and tentacles dusted with flour and house seasoning's. Served garlic aioli

Coffman Cove Oysters \$17

Fresh, sweet and locally harvested oysters served on the half shell

Devils on Horseback \$17

Fresh sea scallops wrapped in bacon, served with hollandaise

Oyster Casino \$19

Coffman Cove Oysters topped with bacon and our red pepper butter, then baked to perfection

Soups & Salads

Spinach Salad w/Apple Herb Vinaigrette \$13

Spinach with feta cheese, crasins and cayenne spiced pecans

Add Lingonberry Glazed Salmon \$9

BBQ Pulled Chicken Salad \$16

Smoked pulled chicken tossed in our Bulleit Bourbon BBQ Sauce on a bed of mixed greens, corn salsa, tortilla strips and tomatoes, Served with ranch dressing

Steak and Pear Salad \$17

Grilled steak on top of mixed greens, feta cheese, almonds and red onions, served with a sesame dressing

Buffalo Chicken Salad \$16

Buffalo chicken on a bed of lettuce with tomatoes, onions, cheddar, corn salsa and fried onions, served with a chipotle ranch

Sesame Crusted Ahi Tuna Salad \$18

Fresh Ahi Tuna crusted with white and black sesame seeds, mixed greens, tomatoes, red onions, mango salsa and carrots, served with a mango vinaigrette

Cape Fox Caesar \$12

Crisp romaine tossed in a traditional caesar dressing served with croutons
Add Chicken \$4.00 Add Salmon \$9.00

Famous Seafood Chowder

Cup \$5 Crock \$6

Soup de Jour

Cup \$4 Crock \$5

House Specialties

Fish & Chips

- 2 Piece Halibut & Chips \$18
- 3 Piece Halibut & Chips & 21
- 1 Piece Cod & Chips \$14
- 2 Piece Cod & Chips \$16
- Clam Strips & Chips \$14

Jerk Chicken \$17

½ chicken marinated in our jerk sauce and cooked to perfection with mango salsa

Alaskan Fish Tacos \$16

Alaskan Cod deep fried and paired with a corn salsa in a soft tortilla, topped with chipotle creme. Served with black beans and rice

Smoked Chicken and Ribs \$19

1/4 smoked chicken with a ½ rack of our slow smoked pork ribs

Seafood Fettuccini \$19

Fettuccini cooked with a mix of shrimp, scallops and crab, finished with a parmesan cream sauce

Chicken Yakisoba \$17

A variety of vegetables in a spicy sauce over yakisoba noodles.

Offered in a Seafood Style as well \$22

Sandwiches & Flatbreads

All sandwiches and flatbread served with your choice of Fries, Sweet Fries or Coleslaw

Ketchikan Crab Dream \$18

Creamy Brie and cheese mixed in with crab, shrimp and lemon aioli served on a buttered roll.

Prime Rib Melt \$16

Shaved Prime rib and provolone cheese with peppers and onions on a soft hoagie, with fresh horseradish.

Codwich Sliders \$13

Deep fried Cod on Hawaiian buns topped with coleslaw and served with onion straws

Blackened Halibut Wrap \$17

Fresh blackened Halibut wrapped in a soft flour tortilla with lettuce, tomato and tartar sauce

Chicken Havarti \$13

Fresh chicken, green onions and havarti cheese baked in the oven

Halibut & Pesto Flatbread \$16

Grilled Halibut with pesto alfredo sauce topped with parmesan cheese

Italian Sub \$15

Salami, proscuitto, pepperoni, provolone, swiss, lettuce, alfalfa sprouts, tomato and red onion served on a hoagie with mayo and red pepper vinaigrette.

Chicken Caesar Wrap \$12

Our blackened chicken Caesar all wrapped up.

The Bear \$16

Fresh cold smoked salmon is layered on flatbread with cream cheese and garnished with dill, chives, red onion and capers. Served with fresh yogurt topped with raspberries

BBQ Pulled Chicken Sandwich \$10

BBQ pulled chicken piled high on a ciabatta roll topped with provolone, coleslaw and our Bulleit Bourbon BBQ sauce

Turkey BLT Club \$11

Sliced turkey, bacon, lettuce and tomato piled high on sourdough, served with mayo and cheddar cheese

Cape Fox Rueben \$13

Corned beef on marble rye bread with sauerkraut, swiss Cheese and thousand island dressing

Chris's Chicken Bacon & Jalapeno Flatbread \$13

Fresh chicken, garlic aioli, bacon and jalapeños topped with pepper jack cheese

Three Pepper Turkey \$12

Peppered Turkey with roasted red pepper, red onion, peppered bacon and pepper jack cheese topped with chipotle mayo on a hoagie roll

Burger's

All burgers served with your choice of Fries, Sweet Fries or Coleslaw

Cape Fox Burger \$14

A classic 1/2lb burger grilled to perfection

Green Chili Buffalo Burger \$14

Buffalo burger topped with green chili peppers, pepper jack cheese and chipotle mayo

Smokey BBQ Bison Burger \$14

Buffalo burger topped with smoked cheddar cheese, bacon and our Bulleit Bourbon BBQ sauce

Pretzel Burger \$15

½ pound hand made burger patty served with lettuce, tomato, onion and bacon smothered in our homemade Nacho Cheese. Served on a pretzel bun

Mushroom Swiss Burger \$15

½ pound hand made burger patty served with sauteed mushrooms, onions and bacon topped with swiss cheese on a fresh roll

Desserts

Warm Fried Donuts \$8

8 warm cinnamon sugar donuts drizzled with caramel and served with fresh strawberry sauce and creme anglaise

Mud Pie \$8

Piled high together; cookies, vanilla and almond mocha fudge ice cream in an Oreo cookie crust. Topped with whip cream and hot fudge

Classic NY Cheesecake \$8

Our made from scratch cheesecake topped with fresh strawberry sauce

Banana Cream Dream \$9

Banana cheesecake deep fried and topped with caramel, served with a scoop of Ice Cream

Bread Pudding \$8

Traditional bread pudding with bourbon soaked raisins topped with a rich caramel sauce

Burnt Cream \$7

Our luscious custard completed with caramelized sugar

Fruit of the Forest Pie \$8

Fresh baked mixed berry Pie served ala mode

Adult Milkshakes

The key Lime Milkshake \$9

Ice cream, key lime syrup with a splash of key lime spiked pineapple Vodka topped with whipped cream

The Chocolate Cowboy Milkshake \$9

Chocolate Ice cream and Whiskey blended together and topped with chocolate whipped cream

The Strawberry Monkey \$9

Ice cream, bananas, strawberries and chocolate chips blended with Strawberry Vodka topped with whipped cream

Beverages

Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Lemonade, Fruit Punch, Mt Dew and Orange

Coffee & Hot Tea \$2.25

Fresh Strawberry Lemonade \$2.75

Flavored Ice Tea \$2.75

Milkshakes

Strawberry Banana \$5

Key Lime Pie \$5

Pecan Cluster \$5

Chocolate Dream \$5