

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

Seafood

Pick your catch - Choose your Style - Then top it!
Entrees are served with dinner rolls, soup or salad and one side.

Fresh Catch

Alaskan Halibut \$36

Wild caught

Alaskan Salmon \$28

Wild caught

Ahi Tuna \$28

Yellow Tail Tuna

Shrimp \$27

Fresh and succulent

Mahi Mahi \$22

Nice 8oz filet

Alaskan Rock Fish \$19

Wild caught

Alaskan Cod \$18

Fresh filets of Alaskan cod

Style

Fried
Grilled
Blackened
Pecan Crusted
Herb Crusted
Cedar Plank
"Lodge Style"
Baked in brown sugar
and butter

Sauce

Honey Lingonberry
Pineapple Mango Salsa
Cajun Style
Lemon Beurre Blanc



Seafood Specialties

Halibut Olympia \$36

Local Halibut baked on a bed of bermuda onions topped with a velvety sauce

Bacon Wrapped Stuffed Prawns \$27

Prawns stuffed with a jalapeno stuffing, wrapped in bacon and served with rice

Halibut Gruyere \$36

Local Halibut topped with a pungent gruyere cheese and sharp cheddar spiked with a creamy garlic dill sauce

Alaskan Fish Tacos \$17

Alaskan Cod, deep fried paired with a corn salsa in a soft tortilla, topped with chipotle crème

Seafood Fettuccini \$25

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

Fish & Chips

2 Piece Halibut & Chips \$18

3 Piece Halibut & Chips \$21

1 Piece Cod & Chips \$14

2 Piece Cod & Chips \$16

Fried Clam Strips & Chips \$14

Steaks

Our steaks are 100% Certified Angus Beef, Served with dinner rolls soup or salad and choice of one side. Cape Fox Lodge is Not responsible for steaks cooked over medium well

*Prime Rib

Served with Au Jus and Horseradish

Alaskan Cut \$28

120Z

Ketchikan Cut \$26

100Z

Saxman Cut \$24

80Z

* Available Fridays and Saturdays

Filet Mignon \$39

Fresh hand cut tenderloin

Ribeye \$29

Topped with sauteed onions and mushrooms

Grilled Pork Chop \$28

Topped with a Blue Cheese Port wine reduction sauce.

Sirloin \$26

Well flavored and moderately tender

Pepper Steak \$28

Our 8oz Sirloin is crusted with crushed black pepper, then deglazed with brandy and a touch of cream

Slow Braised Short Ribs \$28

Our certified angus beef short ribs braised and cooked with a Korean BBQ sauce served with rice and vegetables

Steak add-ons: 3 fried Prawns \$7 • Salmon (1/4lb) \$9 • Halibut (1/4 lb) \$12
Mushrooms & Onions \$3 • Blue Cheese Crusted \$3

Chicken

Chicken Yakisoba \$19

A variety of vegetables in a spicy sauce over yakisoba noodles

Seafood Yakisoba \$22

Jerk Chicken \$18

1/2 chicken marinated in our jerk sauce, cooked to perfection with mango salsa

Served with black beans and rice

Smoked Chicken and Ribs \$19

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

Sides

Garlic Mashed Potatoes

Baked Potato

Rice and Black Beans

Fresh Vegetables

French Fries

Coleslaw

Burgers and Sandwiches

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

Cape Fox Burger \$14

A classic ½ 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

Grilled Salmon Ciabatta \$17

Fresh grilled Salmon topped with lettuce, tomato and bacon on a ciabatta roll, with pesto aioli

Prime Rib Melt \$16

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

BBQ Pulled Chicken Sandwich \$10

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

Desserts

Warm Fried Donuts \$8

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

Classic NY Cheesecake \$8

Our made from scratch cheesecake is also available in chocolate

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

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