



Breakfast Served
5am – 11am

Breakfast Entrees

Biscuits & Gravy 15

TWO BISCUITS SMOTHERED IN SAUSAGE GRAVY, TWO EGGS SERVED WITH YOUR CHOICE OF POTATOES

Corned Beef Hash 17

CORNERD BEEF, POTATOES, & ONIONS, TOPPED WITH THREE EGGS, GARNISHED WITH FRESH FRUIT AND YOUR CHOICE OF TOAST

Country Fried Steak 21

COUNTRY FRIED BEEF STEAK TOPPED WITH SAUSAGE GRAVY, TWO EGGS, SERVED WITH YOUR CHOICE OF POTATOES AND TOAST

Eggs Benedict 18

TWO POACHED EGGS ON A TOASTED ENGLISH MUFFIN WITH CANADIAN BACON, SMOTHERED IN HOLLANDAISE WITH YOUR CHOICE OF POTATOES

SUBSTITUTE: SALMON LOX \$4 OR DUCK BACON \$4

Heen Kahidi 18

YOUR CHOICE OF FRENCH TOAST OR PANCAKES, YOUR CHOICE OF PROTEIN, AND TWO EGGS

Lodge Breakfast 12

TWO EGGS ANY STYLE, YOUR CHOICE OF POTATOES AND TOAST
ADD MEAT FOR \$4

Alaskan Tundra Skillet 20

DUCK BACON, REINDEER SAUSAGE, HAM, ONIONS & PEPPERS, OVER COUNTRY POTATOES & SAUSAGE GRAVY, TOPPED WITH SMOKED GOUDA AND THREE EGGS, GARNISHED WITH FRESH FRUIT

Steak & Eggs 24

SIRLOIN STEAK, TWO EGGS, YOUR CHOICE OF POTATOES AND TOAST

Alaskan Smoked Salmon Spread 16

SMOKED SALMON SPREAD, CAPERS, ONION ON A TOASTED BAGEL SERVED WITH FRESH FRUIT

Bagel & Lox 19

FRESH SALMON LOX, CAPERS, AND DICED RED ONION ON AN EVERYTHING BAGEL, SERVED WITH FRESH FRUIT

Omelettes

Served with your choice of toast and country potatoes or hashbrowns

Denver 16

THREE EGGS, HAM, CHEDDAR CHEESE, PEPPERS & ONIONS

Greek 15

THREE EGGS, SPINACH, ONIONS, BASIL, TOMATOES, AND FETA CHEESE

Kanat á 18

THREE EGGS, DUCK BACON, BLUEBERRIES, & SMOKED GOUDA CHEESE

The Hunter's 18

THREE EGGS, BACON, HAM, REINDEER SAUSAGE, CHEDDAR & SWISS CHEESE

Scrambles

Served with your choice of toast and country potatoes or hashbrowns

Creek Street 16

THREE EGGS, HAM, CHEDDAR CHEESE

Joe's 16

THREE EGGS, SPINACH, MUSHROOMS, & SWISS CHEESE

Smoked Salmon 21

THREE EGGS, HOUSE SMOKED SALMON, RED ONIONS, GOUDA CHEESE, AND FRESH DILL

The Garden 16

THREE EGGS, PEPPERS & ONIONS, MUSHROOMS, SPINACH, TOMATO, SMOKED GOUDA

Tongass 18

THREE EGGS, REINDEER SAUSAGE, MUSHROOMS & ONIONS, CHEDDAR & SWISS CHEESE

Sweets

Pancakes 13

STACK OF 3 BUTTERMILK PANCAKES SERVED WITH WHIPPED BUTTER & MAPLE SYRUP

Blueberry Pancakes 14

STACK OF 3 BUTTERMILK PANCAKES WITH FRESH BLUEBERRIES SERVED WITH WHIPPED BUTTER & MAPLE SYRUP

French Toast 13

FOUR GOLDEN SLICES OF TEXAS TOAST, WHIPPED BUTTER, & MAPLE SYRUP
ADD A BLUEBERRY & STRAWBERRY TOPPING \$2

À La Carte

ONE EGG \$3 TWO EGGS \$5 THREE EGGS \$6
HASHBROWNS \$5 BREAKFAST POTATOES \$5
BACON \$5 HAM \$5 SAUSAGE \$5 REINDEER SAUSAGE \$6
TOAST \$5 TWO BISCUITS WITH GRAVY \$6
FRESH FRUIT \$8 FRESH FRUIT AND YOGURT \$11
BAGEL WITH CREAM CHEESE \$6

Beverages

49th State Brewing Frontier Sodas 4

ALASKA'S OWN, 49TH STATE BREWING PRESENTING THEIR BRAND OF FRONTIER CRAFT SODAS
ROOT BEER, SPRUCE TIP, WILD BLUEBERRY CREAM, OR SEASONAL

Fountain Drinks & Iced Tea 3

COCA-COLA, DIET COKE, SPRITE, BARQ'S ROOT BEER, DR. PEPPER, FANTA ORANGE,
GINGER ALE, HI-C FRUIT PUNCH, LEMONADE

Coffee & Tea 3

RAVEN'S BREW SPECIALTY WHOLE BEAN CAPE FOX BLEND OR A SELECTION OF FINE TEAS

Milk & Juices 3

ORANGE, APPLE, PINEAPPLE, GRAPEFRUIT, OR CRANBERRY



Lunch Served
11am - 5pm

Starters

Salmon Roe Deviled Eggs 14*

LOCALLY-SOURCED COHO SALMON, BOILED EGGS, SMOKED PAPRIKA,
& DIJON AIOLI TOPPED WITH SALMON ROE AND FRESH CHIVES

Filet Mignon Carpaccio 15*

THINLY SLICED PEPPER CRUSTED FILET MIGNON, FRIED CAPERS, BABY ARUGULA, SHAVED PARMESAN,
WHITE TRUFFLE OIL, & LEMON VINAIGRETTE
SERVED WITH GRILLED CROSTINI

Heen Kahidi Shrimp 19*

JUMBO SHRIMP FRIED AND TOSSED WITH OUR HOUSE MADE SAUCE

Crab Cakes 18*

FRESH JUMBO LUMP CRAB, CELERY, ONIONS, RED PEPPER, GARLIC, LEMON, CAJUN SLAW, & REMOULADE

Devils on Horseback 19*

SCALLOPS WRAPPED IN BACON SERVED WITH HOLLANDAISE SAUCE

Hummus Platter 15*

HOUSE MADE HUMMUS, EXTRA VIRGIN OLIVE OIL, CILANTRO MICRO GREENS,
SERVED WITH TARO ROOT & YUCCA CHIPS

Halibut Gruyere Fries 19

GRILLED HALIBUT TOPPED WITH MELTED GRUYERE CHEESE SERVED ON A BED OF SEASONED FRIES

Baked Crab & Brie 23*

CREAMY BRIE CHEESE & CRAB DIP
SERVED HOT WITH APPLE AND TARO ROOT & YUCCA CHIPS OR BREAD

Blackened Steak Bites 18*

STRIPS OF STEAK DUSTED IN CAJUN SEASONINGS, BLACKENED AND SERVED WITH CHIPOTLE BLEU CHEESE

Captain's Tower 299*

ALASKAN SHELLFISH TOWER WITH 2lbs OF DUNGENESS CRAB, 1lb OF KING CRAB, 1lb OF SNOW CRAB, 2lbs OF SHRIMP,
AND 12 HUMP ISLAND RAW OYSTERS

Soup & Salads

*Clam Chowder**

Small 8 Large 13

CREAMY CLAM CHOWDER SERVED WITH OYSTER CRACKERS

*Caesar Salad**

Small 8 Large 14

ROMAINE LETTUCE, HOUSE MADE CROUTONS, CAESAR DRESSING

House Green Salad

Small 6 Large 12

MIX OF FRESH GREENS WITH TOMATO, CARROTS, ONIONS, AND CUCUMBERS

Blueberry Halibut Salad 18

GRILLED ALASKAN HALIBUT ON A BED OF GREENS WITH BLUEBERRIES AND WHITE BALSAMIC VINAIGRETTE

Burrata Salad 15

FRESH BURRATA CHEESE, HEIRLOOM CHERRY TOMATO, EXTRA VIRGIN OLIVE OIL,
BALSAMIC REDUCTION, TOASTED PISTACHIO, & FRESH BASIL

Shellfish

Alaskan Dungeness Crab

Market Price
SERVED WITH DRAWN BUTTER

Snow Crab Legs

Market Price
SERVED WITH DRAWN BUTTER

Alaskan King Crab Legs

Market Price
Served with Drawn Butter

Oysters on the Half Shell 21*

SIX HUMP ISLAND OYSTERS SERVED WITH COCKTAIL SAUCE, LEMON, & TABASCO

Lunch Plates

All burgers & sandwiches served with your choice of French Fries, Small Caesar Salad, Small Soup of the Day, or Cole Slaw

Reuben 18

CORNED BEEF, SAUERKRAUT, SWISS CHEESE, & RUSSIAN DRESSING ON TOASTED MARBLE RYE BREAD

Reindeer Sausage Hoagie 18

GRILLED REINDEER SAUSAGE, ICEBERG LETTUCE, TOMATO, ONION & GARLIC AIOLI ON TOASTED HOAGIE ROLL

Roast Beef & Cheddar 19

THINLY SLICED ROAST BEEF, MELTED SMOKED CHEDDAR CHEESE ON GRILLED SOURDOUGH BREAD

Halibut Sandwich 21

FRIED, BLACKENED, OR GRILLED ALASKAN HALIBUT, ICEBERG LETTUCE, TOMATO, ONION, & TARTARE SAUCE ON TOASTED FRENCH BREAD

Chicken Bacon Ranch 18

CHICKEN BREAST TOPPED WITH BACON & SWISS CHEESE, LETTUCE, & TOMATO ON A ROLL

Cape Fox Burger 19*

1/2 POUND BEEF PATTY, CHOICE OF CHEESE, MAYONNAISE, LETTUCE, TOMATO, & ONION ON A BRIOCHE BUN

Mushroom Swiss Burger 21*

1/2 POUND BEEF PATTY, SWISS CHEESE, SAUTEED MUSHROOMS & ONIONS, GARLIC AIOLI, LETTUCE, TOMATO, ON A BRIOCHE BUN

Bugge's Beach Crab Cake Burger 21*

CRAB CAKE, LETTUCE, TOMATO, & ONION WITH TARTAR SAUCE ON A GRILLED BUN

Fish & Chips

2 PIECE *18* 3 PIECE *22*

TEMPURA BATTERED & FRIED GOLDEN BROWN ALASKAN HALIBUT WITH FRENCH FRIES & COLE SLAW

Alaskan Macaroni & Cheese 21

REINDEER SAUSAGE TOSSED WITH PASTA AND CHEESES

Desserts

Chef's Choice of Crème Brûlée 12

CLASSIC BAKED CUSTARD WITH CHEF'S TWIST

Harold's Banana Cream Dream 16

CARAMEL CHEESECAKE & FRESH BANANA WRAPPED IN A TORTILLA & FRIED CRISPY
SERVED WITH CARAMEL SAUCE AND VANILLA ICE CREAM

Mud Pie 12

ICE CREAM PIE OVER HOT FUDGE TOPPED WITH WHIPPED CREAM, ALMONDS, & CHOCOLATE

Caramel Cheesecake 12

CREAMY CHEESECAKE WITH CARAMEL & AMARENA CHERRIES

Fried Mini Donuts 12

FRIED MINI DONUTS SERVED WITH STRAWBERRY, CARAMEL, AND CHOCOLATE DIPPING SAUCES

Signature Cocktails



Bushwacker Mojito

Anchorage Distillery Blueberry Vodka, Blueberry House Made Syrup,
Fresh Sweet & Sour, Simple Syrup, Mint Leaves

Silver Fox

Batanga Silver Tequila, Pineapple, Lime, Agave Nectar,
Tajin Spice, Sweet & Spicy Brûléed Pineapple

Sea Cucumber

Cucumber Infused Hendrick's Gin, St. Germain Elderflower Liqueur,
Fresh Lime, Simple Syrup, Bubbles

Filthy Bleu Martini

Grey Goose Vodka, Dry Vermouth, Premium Olive Brine,
Filthy Bleu Cheese Stuffed Olives

Upstream Mai Tai

Bumbu Rum, Malibu Coconut Rum, Orange Curacao,
Citrus Squeeze, Pineapple Coconut Water

Cantaloupe Tonight

Patron Silver Tequila, Watermelon Liqueur,
Fresh Sweet & Sour, Orange

Beverages



49th State Brewing Frontier Sodas 4

ALASKA'S OWN, 49TH STATE BREWING PRESENTING THEIR BRAND OF FRONTIER CRAFT SODAS
ROOT BEER, SPRUCE TIP, WILD BLUEBERRY CREAM, OR SEASONAL

Fountain Drinks & Iced Tea 3

COCA-COLA, DIET COKE, SPRITE, BARQ'S ROOT BEER, DR. PEPPER, FANTA ORANGE,
GINGER ALE, HI-C FRUIT PUNCH, LEMONADE

Coffee & Tea 3

RAVEN'S BREW SPECIALTY WHOLE BEAN CAPE FOX BLEND OR A SELECTION OF FINE TEAS

Milk & Juices 3

ORANGE, APPLE, PINEAPPLE, GRAPEFRUIT, OR CRANBERRY



Dinner Served
5pm - Close

Starters

Salmon Roe Deviled Eggs 14*

LOCALLY-SOURCED COHO SALMON, BOILED EGGS, SMOKED PAPRIKA,
& DIJON AIOLI TOPPED WITH SALMON ROE AND FRESH CHIVES

Filet Mignon Carpaccio 15*

THINLY SLICED PEPPER CRUSTED FILET MIGNON, FRIED CAPERS, BABY ARUGULA, SHAVED PARMESAN,
WHITE TRUFFLE OIL, & LEMON VINAIGRETTE
SERVED WITH GRILLED CROSTINI

Heen Kahidi Shrimp 19*

JUMBO SHRIMP FRIED AND TOSSED WITH OUR HOUSE MADE SAUCE

Crab Cakes 18*

FRESH JUMBO LUMP CRAB, CELERY, ONIONS, RED PEPPER, GARLIC, LEMON, CAJUN SLAW, & REMOULADE

Devils on Horseback 19*

SCALLOPS WRAPPED IN BACON SERVED WITH HOLLANDAISE SAUCE

Hummus Platter 15*

HOUSE MADE HUMMUS, EXTRA VIRGIN OLIVE OIL, CILANTRO MICRO GREENS,
SERVED WITH TARO ROOT & YUCCA CHIPS

Halibut Gruyere Fries 19

GRILLED HALIBUT TOPPED WITH MELTED GRUYERE CHEESE SERVED ON A BED OF SEASONED FRIES

Baked Crab & Brie 23*

CREAMY BRIE CHEESE & CRAB DIP
SERVED HOT WITH APPLE AND TARO ROOT & YUCCA CHIPS OR BREAD

Blackened Steak Bites 18*

STRIPS OF STEAK DUSTED IN CAJUN SEASONINGS, BLACKENED AND SERVED WITH CHIPOTLE BLEU CHEESE

Captain's Tower 299*

ALASKAN SHELLFISH TOWER WITH
2lbs OF DUNGENESS CRAB, 1lb OF KING CRAB, 1lb OF SNOW CRAB, 2lbs OF SHRIMP,
AND 12 HUMP ISLAND RAW OYSTERS

Shellfish

Alaskan Dungeness Crab

Market Price

SERVED WITH DRAWN BUTTER

Snow Crab Legs

Market Price

SERVED WITH DRAWN BUTTER

Alaskan King Crab Legs

Market Price

Served with Drawn Butter

Oysters on the Half Shell 21*

SIX HUMP ISLAND OYSTERS SERVED WITH COCKTAIL SAUCE, LEMON, & TABASCO

Soup & Salads

*Clam Chowder**

Small 8 Large 13

CREAMY CLAM CHOWDER SERVED WITH OYSTER CRACKERS

*Caesar Salad**

Small 8 Large 14

ROMAINE LETTUCE, HOUSE MADE CROUTONS, CAESAR DRESSING

Burrata Salad 15

FRESH BURRATA CHEESE, HEIRLOOM CHERRY TOMATO, EXTRA VIRGIN OLIVE OIL, BALSAMIC REDUCTION, TOASTED PISTACHIO, & FRESH BASIL

House Green Salad

Small 6 Large 12

MIX OF FRESH GREENS WITH TOMATO, CARROTS, ONIONS, AND CUCUMBERS

Blueberry Halibut Salad 18

GRILLED ALASKAN HALIBUT ON A BED OF GREENS WITH BLUEBERRIES AND WHITE BALSAMIC VINAIGRETTE

The Beef

Choice of two sides

New York Strip \$48

1LB OF CERTIFIED ANGUS NEW YORK STRIP, GRILLED & TOPPED WITH WILD MUSHROOM TRUFFLE SAUCE

Short Ribs \$35

BRAISED SHORT RIBS WITH A PORT DEMI WINE REDUCTION

Filet Mignon \$56

GRILLED HALF POUND OF CERTIFIED ANGUS FILET MIGNON & BLEU CHEESE BUTTER

Ribeye \$54

20 OUNCES OF CERTIFIED ANGUS RIBEYE STEAK, SERVED WITH BEARNAISE SAUCE

Sides

HOUSE SALAD
CAESAR SALAD
GRILLED ASPARAGUS
BAKED POTATO
MIX VEGETABLES
PARMESAN CHEESE GRITS
WHITE RICE
GARLIC RED MASHED
FRENCH FRIES



The Fish

Choice of two sides

Ketchikan Halibut 48

PAN SEARED HALIBUT, GRILLED WITH ROMESCO SAUCE

Mushroom Scallops 39

JUMBO SCALLOPS, CREAM OF CORN, WILD MUSHROOM RAGU & WHITE CHOCOLATE CHIPOTLE SAUCE

Shrimp & Grits 34

SAUTEED SHRIMP, TASSO HAM, ROASTED RED PEPPER, HEAVY CREAM TOMATO & SHRIMP BROTH, CHEESY GRITS & SCALLIONS

The Silver Medal 38

PAN SEARED SILVER SALMON, HONEY-FIVE SPICE GLAZE, CITRUS QUINOA & ROASTED BABY CARROTS

Halibut Olympia 48

ALASKAN HALIBUT BAKED WITH A RICH DILL SAUCE SERVED ON A BED OF BERMUDA ONIONS

Fish and Chips 22

THREE PIECES BATTERED AND FRIED HALIBUT WITH FRIES AND COLE SLAW

Pasta

Chicken Fettuccine 28

CHICKEN BREAST, HEAVY CREAM, PARMESAN CHEESE, GARLIC, & WHITE WINE

Seafood Fettuccine 29

CALAMARI, SHRIMP, & SCALLOPS, HEAVY CREAM, GARLIC, CHEESE, & WHITE WINE

Alaskan Macaroni & Cheese 28

REINDEER SAUSAGE, ELBOW PASTA, AND CHEESE

The Other Meats

Chicken Breast 28

ROASTED 10 OUNCE CHICKEN BREAST WITH HERBS de PROVENCE WINE REDUCTION, SERVED WITH YOUR CHOICE OF TWO SIDES

Cape Fox Burger 19

HALF POUND BEEF PATTY, CHOICE OF CHEESE, MAYONNAISE, LETTUCE, TOMATO, ONION, ON A BRIOCHE BUN

Desserts



Chef's Choice of Crème Brûlée 12

CLASSIC BAKED CUSTARD WITH CHEF'S TWIST

Harold's Banana Cream Dream 16

CARAMEL CHEESECAKE & FRESH BANANA WRAPPED IN A TORTILLA & FRIED CRISPY
SERVED WITH CARAMEL SAUCE AND VANILLA ICE CREAM

Mud Pie 12

ICE CREAM PIE OVER HOT FUDGE TOPPED WITH WHIPPED CREAM, ALMONDS, & CHOCOLATE

Caramel Cheesecake 12

CREAMY CHEESECAKE WITH CARAMEL & AMARENA CHERRIES

Fried Mini Donuts 12

FRIED MINI DONUTS SERVED WITH STRAWBERRY, CARAMEL, AND CHOCOLATE DIPPING SAUCES

Signature Cocktails



Bushwacker Mojito

Anchorage Distillery Blueberry Vodka, Blueberry House Made Syrup,
Fresh Sweet & Sour, Simple Syrup, Mint Leaves

Silver Fox

Batanga Silver Tequila, Pineapple, Lime, Agave Nectar,
Tajin Spice, Sweet & Spicy Brûléed Pineapple

Sea Cucumber

Cucumber Infused Hendrick's Gin, St. Germain Elderflower Liqueur,
Fresh Lime, Simple Syrup, Bubbles

Filthy Bleu Martini

Grey Goose Vodka, Dry Vermouth, Premium Olive Brine,
Filthy Bleu Cheese Stuffed Olives

Upstream Mai Tai

Bumbu Rum, Malibu Coconut Rum, Orange Curacao,
Citrus Squeeze, Pineapple Coconut Water

Cantaloupe Tonight

Patron Silver Tequila, Watermelon Liqueur,
Fresh Sweet & Sour, Orange

After Dinner Drinks



Dow's Tawny 10yr Old Port

Distinguished Gentleman

Disaronno Amaretto Liqueur, Scotch, Bitters, Orange Peel

Coffee Nudge

Brandy, Bailey's Irish Cream, Creme de Cacao, Kahlua, Coffee