

# BRUNCH

available: 7am ~ 2pm



## BREAKFAST BASICS

<b>FRENCH TOAST</b>	16
sliced brioche with maple syrup, butter & a side of seasonal fruit	
<b>HEEN KAHIDI</b>	18
choice of French toast or buttermilk pancakes, 2 eggs & choice of bacon, sausage or ham	
<b>PANCAKES</b>	13
buttermilk pancakes with maple syrup, butter & a side of seasonal fruit	
<b>STEEL CUT OATMEAL</b>	6
steel cut oats with cinnamon, honey & blueberries	
<b>BAGEL &amp; LOX</b>	20
smoked Alaskan salmon, capers, red onion & cream cheese on a toasted bagel, served with a side of seasonal fruit	

## BREAKFAST PLATES

- all breakfast plates are served with toast & a choice of hashbrowns or lodge potatoes -

<b>BISCUITS &amp; GRAVY</b>	12
2 biscuits, 2 eggs smothered in sausage gravy	
<b>CORNED BEEF HASH</b>	19
2 eggs, onion, bell peppers & corned angus beef	
<b>EGGS BENEDICT</b>	18
2 eggs over sliced ham, served on English muffins with hollandaise sauce	
<b>*substitute Alaskan salmon lox in place of ham for 5 dollars more</b>	
<b>GARDEN SCRAMBLE</b>	16
2 eggs, cheddar cheese, tomato, mushroom, onion, spinach & bell peppers	
<b>JOE'S SCRAMBLE</b>	16
2 eggs, parmesean cheese, ground angus beef, mushroom, onion, spinach & bell peppers	
<b>RON'S SKILLET</b>	13
2 eggs, bacon, ham, sausage, cheese, onion, bell peppers & sausage gravy on top	
<b>LODGE BREAKFAST</b>	11
2 eggs with choice of bacon, sausage or ham	
<b>BUILD YOU OWN OMLETTE</b>	14
3 eggs, with choice of bacon, sausage or ham	
<b>*pick three add-ons: cheese, onions, bell pepper, mushrooms or tomatoes</b>	
<b>STEAK &amp; EGGS</b>	14
2 eggs, with certified Angus beef	
<b>LOADED CHICKEN FRIED BOWL</b>	12
2 eggs, breaded chicken, onion and bell peppers smothered in sausage gravy	

## BREAKFAST A LA CARTE

1 EGG	3	SIDE OF HOLLANDAISE OR SAUSAGE GRAVY	3
2 EGGS	6	SIDE OF FRUIT	6
3 EGGS	9	SIDE OF HASHBROWNS OR LODGE POTATOES	3
YOGURT	4	SIDE OF BACON, HAM OR SAUSAGE	5
OATS	3	TOAST, BAGEL, BISCUIT OR ENGLISH MUFFIN	2

**\*add cream cheese for 1 dollar more**

**split plate charge ~ 3**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# BRUNCH

available: 7am - 2pm



## SOUPS, SALADS & NOODLES

- add protein to a salad for 10 dollars more: halibut, salmon, scallops, shrimp, chicken or steak -	
SEAFOOD CHOWDER	6
classic, hearty seafood chowder	
*make it a bowl for 8 dollars more	
TOMATO BISQUE SOUP	6
cream, butter and a zest of basil in this hearty classic tomato soup	
*make it a bowl for 8 dollars more	
BLUEBERRY HALIBUT SALAD	25
greens, tomatoes, carrots, cucumbers, blueberry vinaigrette and fresh blueberries	
topped with Alaskan Halibut	
CAESAR SALAD	6
romaine, croutons, parmesan & Caesar dressing	
*make it a large salad for 6 dollars more OR a wrap with chicken for 12 dollars more	
HOUSE SALAD	6
greens, carrots, croutons, cucumber, tomato & salad dressing of choice	
*make it a large salad for 6 dollars more	
SPINACH SALAD	12
spinach, mushrooms, bacon, onion, tomato & egg, served with bacon dressing	
PRIMAVERA VEGGIE PASTA	15
cream sauce, parmesan & vegetable medley, served over a bed of fettucine	
CHICKEN BROCCOLINI PASTA	17
cream sauce, parmesan, chicken & broccolini, served over a bed of fettucine	
YAKISOBA NOODLES	19
stir fry vegetable medley, katsu & yakisoba sauce, served over a bed of yakisoba	
*choice of chicken katsu or halibut katsu for protein	

## LUNCH PLATES

FISH & CHIPS	20
crispy Alaskan halibut pieces, tartar sauce and slaw, served with fries	
HALIBUT TACOS	20
Alaskan halibut, slaw, pico de gallo, jalapenos & crema served on flour tortillas	
CAPE FOX BURGER	19
angus beef, lettuce, tomato, onion, pickle, cheese & bacon on a brioche bun	
served with fries	
ALASKAN GOLD RUSH SANDWICH	19
golden bbq sauce, lettuce, tomato, onion, cheese & bacon on a brioche bun	
served with fries *choice of fried chicken or Alaskan halibut for protein	
FRENCH DIP SANDWICH	17
shaved angus beef, au jus sauce & onion served on a demi roll	
served with fries *add cheese for 1 dollar more	
GRILLED CHEESE SANDWICH	12
melted mixed cheese, served on sliced brioche with fries on the side	
*add a cup of tomato bisque soup for 6 dollars more	
HALIBUT SANDWICH	18
Alaskan halibut, lettuce, tomato, onion and cheese on a brioche bun	
served with fries *halibut can be prepared as blackened, fried or grilled	
REUBEN SANDWICH	19
corned angus beef, sauerkraut, thousand island & Swiss cheese, on rye bread	
served with fries	

split plate charge - 3

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# APPETIZERS & DESSERTS

available: 7am ~ 2pm & 4pm ~ 9pm



## APPETIZERS

<b>BACON WRAPPED SCALLOPS</b>	25
scallops, wrapped in smokey bacon served with hollandaise sauce	
<b>CRAB &amp; BRIE DIP</b>	20
minced crab with brie sauce, served with sliced apples, carrots & warm bread	
<b>CRAB BY THE HALF POUND</b>	*MARKET PRICE
half pound of seasonal crab, served with drawn butter, cocktail & tartar sauce	
<b>CRAB BITES</b>	12
minced crab, breaded & fried golden brown, served with tartar & HK sauce	
<b>CRISPY CALAMARI</b>	13
calamari breaded & fried golden brown, served with cocktail & tartar sauce	
<b>CRAB MAC &amp; CHEESE</b>	15
creamy & cheesy macaroni mixed with minced crab	
<b>HEEN KAHIDI SHRIMP</b>	14
shrimp fried golden brown & tossed in our signature HK sauce	
<b>SHRIMP COCKTAIL</b>	16
prawns served with cocktail sauce & lemon	
<b>LOADED HALIBUT FRIES</b>	24
Alaskan halibut and fries, topped with our signature cheese sauce	
<b>PIG WINGS</b>	16
pork shanks, tossed in choice of bbq, buffalo, teriyaki, sweet & spicy chili, mango habanero or garlic parmesan sauce	
<b>STEAK BITES</b>	16
angus beef strips seasoned in house rub, served with ancho chili chipotle sauce	
<b>TERIYAKI CHICKEN SKEWERS</b>	14
chicken skewers, tossed in sweet teriyaki glaze	
<b>CHICKEN TENDER BASKET</b>	10
golden brown chicken select tenders, served with fires	
<b>VEGETABLE SPRING ROLLS</b>	10
crispy, mixed vegetable filled spring rolls served with sweet chili sauce	

## DESSERTS

<b>CHEESECAKE</b>	7
cheese cake, with choice of caramel or chocolate drizzle	
<b>CRÈME BRULEE</b>	9
rich custard with a torch finished glaze	
<b>HOT HONEY CHEESECAKE</b>	9
short bread crusted peach cheese cake, drizzled with hot honey & caramel	
<b>HAROLD'S BANANA CREAM DREAM</b>	12
fried cheesecake, banana, whipped cream, almond slices, cherry & caramel swirl	
<b>MUD PIE</b>	12
ice cream cake, sliced almonds, whipped cream, chocolate syrup & oreo crust	
<b>ICE CREAM A LA MODE</b>	5
choice of 2 ice cream scoops: <b>vanilla, espresso chip or cookies &amp; cream</b>	

**split plate charge ~ 3**

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# DRINK LIST

## NON-ALCOHOLIC BEVERAGES

available all day

### 49TH STATE SODA

3

choice of: ripe raspberry, root beer, spruce tip or blueberry cream

### COFFEE & TEA

3

choice of: regular coffee, decaf coffee, hot tea or iced tea

### SODA

4

choice of: coke, diet coke, sprite, root beer, Dr. pepper, Fanta orange, fruit punch, lemonade or ginger ale

### MILK

4

choice of: regular or chocolate

### JUICE

4

choice of: apple, cranberry, grapefruit, orange or pineapple

## HOUSE WINE LIST

available: 8am - 9pm

### Champagne

	per glass / per bottle
Lunetta Prosecco - Split	~ / \$8
Nicolas Feuillatte Reserve Exclusive Brut - 750ml	~ / \$85
Beau Joie Brut Champagne - 750ml	~ / \$138
Moet Chandon Imperial Brut - 750ml	~ / \$173
Dom Pérignon 2013 - 750ml	~ / \$861
Armand De Brignac Brut - 750ml	~ / \$869
Cristal Louis Roederer - 750ml	~ / \$923

### Red Wine

Chateau Sovereign merlot - 750ml	\$6 / \$23
Graffigna Malbec - 750ML	~ / \$26
Kenwood Sonoma Merlot - 750ML	\$7 / \$33
KEnwood Sonoma Pinot Noir	\$7 / \$33
Cline Red Zinfandel Ancient Vines - 750ML	~ / \$36
Decoy Pinot Noir 2022 - 750ML	\$9 / \$42
Decoy Merlot	\$9 / \$42
Caymus Suisun Walking Fool Red Blend - 750ML	~ / \$56
Duckhorn Canvasback Cabernet Sauvignon - 750ML	~ / \$67
Prisoner Cabernet Sauvignon - 750ML	~ / \$121
Apothic Cabernet Sauvignon - 750ml	\$7 / \$37
Beringer cabernet - 750ml	\$7 / \$34

### White Wine

Chateau Souverain white - 750ML	\$6 / \$21
Whitehaven sauv blanc - 750ML	\$6 / \$24
Relax Riesling - 750ML	\$6 / \$28
Conundrum White Blend - 750ML	~ / \$39
Cotes De Roses Rose - 750ml	\$10 / \$28
Black Stallion Chardonnay - 750ML	\$11 / \$49
Copolla Chardonnay - 750ml	\$7 / \$36
Kendall Jackskon Vitner reserve - 750ml	\$7 / \$36
Sonoma Cutrer Chardonnay - 750ml	\$12 / \$60

- Ask your server or bartender about weekly drink specials -

\*corkage fee for outside wine - 25

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# DINNER

available: 4pm - 9pm



## SOUPS, SALADS & NOODLES

- add protein to a salad for 10 dollars more: halibut, salmon, scallops, shrimp, chicken or steak -

6

### SEAFOOD CHOWDER

classic, hearty seafood chowder

\*make it a bowl for 8 dollars more

### TOMATO BISQUE SOUP

cream, butter and a zest of basil in this hearty classic tomato soup

\*make it a bowl for 8 dollars more

6

### BLUEBERRY HALIBUT SALAD

25

greens, tomatoes, carrots, cucumbers, blueberry vinaigrette and fresh blueberries  
topped with Alaskan Halibut

### CAESAR SALAD

6

romaine, croutons, parmesan & Caesar dressing

\*make it a large salad for 6 dollars more OR a wrap with chicken for 12 dollars more

### HOUSE SALAD

6

greens, carrots, croutons, cucumber, tomato & salad dressing of choice

\*make it a large salad for 6 dollars more

### SPINACH SALAD

12

spinach, mushrooms, bacon, onion, tomato & egg, served with bacon dressing

### PRIMAVERA VEGGIE PASTA

15

cream sauce, parmesan & vegetable medley, served over a bed of fettucine

### CHICKEN BROCCOLINI PASTA

17

cream sauce, parmesan, chicken & broccolini, served over a bed of fettucine

### YAKISOBA NOODLES

19

stir fry vegetable medley, katsu & yakisoba sauce, served over a bed of yakisoba

\*choice of chicken katsu or halibut katsu for protein

### SEAFOOD PASTA

30

cream sauce, parmesan, scallops, shrimp & Alaskan halibut, served over a bed of fettucine

## LATE LUNCH/EARLY DINNER PLATES

### FISH & CHIPS

20

crispy Alaskan halibut pieces, tartar sauce & slaw, served with fries

### CAPE FOX BURGER

19

angus beef, lettuce, tomato, onion, pickle, cheese & bacon on a brioche bun  
served with fries

### ALASKAN GOLD RUSH SANDWICH

19

golden bbq sauce, lettuce, tomato, onion, cheese & bacon on a brioche bun  
served with fries \*choice of fried chicken or Alaskan halibut for protein

### FRENCH DIP SANDWICH

17

shaved angus beef, au jus sauce & onion served on a demi roll  
served with fries \*add cheese for 1 dollar more

split plate charge - 3

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# DINNER

available: 4pm ~ 9pm



## THE SEA

### PAN SEARED ALASKAN FISH

36

choice of halibut or salmon, seared in a white wine gastrique & served with choice of two dinner sides

### HALIBUT GRUYERE

46

halibut finished in a gruyere cheese sauce, served with choice of two dinner sides

### HALIBUT OLYMPIA

46

halibut finished in a olympia sauce served with choice of two dinner sides

### HALIBUT PICATTA

22

halibut cooked in a lemon caper cream sauce & served with choice of two dinner sides

## THE LAND

### RIBEYE STEAK

42

certified angus beef ribeye, cooked to order with choice of two dinner sides & house steak sauce

### NEW YORK STRIP STEAK

40

certified angus beef striploin, cooked to order with choice of two dinner sides & house steak sauce

### FILET MIGNON

38

certified angus beef tenderloin, cooked to order with choice of two dinner sides & house steak sauce

### BEEF SHORT RIBS

30

certified angus boneless beef short ribs, slow cooked in a house bordelaise sauce & served with choice of two dinner sides

### CHICKEN PICATTA

22

chicken cooked in a lemon caper cream sauce & served with choice of two dinner sides

### PORKCHOP

20

bone in porkchop served with choice of two dinner sides & house steak sauce

## HOUSE STEAK SAUCES

### BERNAISE OR PEPPERCORN SAUCE

3

## DINNER SIDES

~ sides can be ordered a la carte for 6 dollars ~

### BROCCOLINI

### BAKED POTATO

### CAESAR SALAD

### MASHED POTATO

### HOUSE SALAD

### FRENCH FRIES

### NAPA CABBAGE SLAW

### MAC & CHEESE

### ROASTED CARROTS

### PILAF

### SEASONAL VEGETABLE

### WHITE RICE

### MEDLEY

split plate charge ~ 3

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