

BRUNCH

available: 7am ~ 2pm



BREAKFAST BASICS

FRENCH TOAST	16
sliced brioche with maple syrup, butter & a side of seasonal fruit	
HEEN KAHIDI	18
choice of French toast or buttermilk pancakes, 2 eggs & choice of bacon, sausage or ham	
PANCAKES	13
buttermilk pancakes with maple syrup, butter & a side of seasonal fruit	
STEEL CUT OATMEAL	6
steel cut oats with cinnamon, honey & blueberries	
BAGEL & LOX	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 -

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

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

DESSERTS

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

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

<u>Champagne</u>	per glass / per bottle
Lunetta Prosecco - Split	~ / \$8
Nicolas Feuillatte Reserve Exclusive Brut – 75Oml	~ / \$85
Beau Joie Brut Champagne – 75Oml	~ / \$138
Moet Chandon Imperial Brut – 75Oml	~ / \$173
Dom Pérignon 2013 – 75Oml	~ / \$861
Armand De Brignac Brut – 75Oml	~ / \$869
Cristal Louis Roederer – 75Oml	~ / \$923
<u>Red Wine</u>	
Chateau Sovereign merlot - 75Oml	\$6 / \$23
Graffigna Malbec – 75OML	~ / \$26
Kenwood Sonoma Merlot – 75OML	\$7 / \$33
Kenwood Sonoma Pinot Noir	\$7 / \$33
Cline Red Zinfandel Ancient Vines – 75OML	~ / \$36
Decoy Pinot Noir 2022 – 75OML	\$9 / \$42
Decoy Merlot	\$9 / \$42
Caymus Suisun Walking Fool Red Blend – 75OML	~ / \$56
Duckhorn Canvasback Cabernet Sauvignon – 75OML	~ / \$67
Prisoner Cabernet Sauvignon – 75OML	~ / \$121
Apothic Cabernet Sauvignon- 75Oml	\$7 / \$37
Beringer cabernet - 75Oml	\$7 / \$34
<u>White Wine</u>	
Chateau Souverain white – 75OML	\$6 / \$21
Whitehaven sauv blanc – 75OML	\$6 / \$24
Relax Riesling – 75OML	\$6 / \$28
Conundrum White Blend – 75OML	~ / \$39
Cotes De Roses Rose-75Oml	\$10 / \$28
Black Stallion Chardonnay – 75OML	\$11 / \$49
Copolla Chardonnay - 75Oml	\$7 / \$36
Kendall Jackskon Vitner reserve- 75Oml	\$7 / \$36
Sonoma Cutrer Chardonnay - 75Oml	\$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 -

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**

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
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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 MEDLEY	WHITE RICE

split plate charge ~ 3

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