



DINING HOURS

Monday to Friday

Breakfast:

7am-11am

Lunch:

11am-3pm

Dinner:

4pm-8pm

Saturday to Sunday

Breakfast:

7am-12pm

Lunch:

12pm-3pm

Dinner:

4pm-8pm

RESERVATIONS:

(907)-225-8221

**800 VENETIA AVE,
KETCHIKAN, AK 99901**

STARTERS

CRAB & BRIE DIP

minced crab with brie sauce, served with sliced apples, carrots & warm bread - 20

BACON WRAPPED SCALLOPS

scallops, wrapped in smokey bacon served with hollandaise sauce - 25

HEEN KAHIDI SHRIMP

shrimp fried golden brown & tossed in our signature HK sauce ***(contains peanuts)** - 15

CHICKEN WINGS

1 lb of flat and drum pieces, tossed in the choice of: bbq, buffalo, teriyaki, sweet & spicy chili, mango habanero or garlic parmesan sauce, served with ranch and bleu cheese - 14

STEAK BITES

angus beef strips seasoned in house rub , served with ancho chili chipotle sauce - 17

CRISPY CALAMARI

calamari breaded & fried golden brown, served with cocktail & tartar sauce - 14

CHICKEN TENDER BASKET

golden brown chicken tenders, served with fries - 11

CRAB MAC & CHEESE

creamy & cheesy macaroni mixed with minced crab - 15

LOADED HALIBUT FRIES

Alaskan halibut and fries, topped with our signature cheese sauce - 26

VEGETABLE SPRING ROLLS

crispy, mixed vegetable filled spring rolls served with sweet chili sauce - 13

FRY BASKET

basket of crispy golden french fries to share - 9

SMOKED SEAFOOD CHOWDER

classic, hearty seafood chowder featuring Alaskan smoked salmon

cup - 6 / bowl - 10

HEARTY CHILI

smoked brisket, tomatoes, beans, hatch chiles, and spices

cup - 6 / bowl - 10

SOUP OF THE DAY

ask you server about the soup of the day

cup - 6 / bowl - 10

SWEET TREATS

CRÈME BRULEE

rich custard with a torch finished glaze - 9

MUD PIE

ice cream cake, sliced almonds, whipped cream, chocolate syrup & oreo crust - 12

HOT HONEY PEACH CHEESECAKE

short bread crusted peach cheese cake - 9

CHEESECAKE

plain, caramel drizzle or chocolate drizzle - 8

HAROLD'S BANANA CREAM DREAM

fried cheesecake, banana, whipped cream, almond slices, cherry & caramel swirl - 12

ICE CREAM A LA MODE

vanilla, espresso chip or cookies & cream - 5

BEVERAGES

COFFEE:

regular or decaf - 3

TEA:

hot or iced - 4

SODA:

coke, diet coke, sprite, root beer, dr. pepper, fanta orange, powerade, lemonade or ginger ale - 4

MILK:

regular or chocolate - 4

JUICE:

apple, cranberry, grapefruit, orange or pineapple - 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**A mandatory 18% service charge will be added to all checks for parties of 8 or more. This fee is retained by the restaurant to support our operations and team; additional gratuity for your server is entirely optional and at your discretion.

Breakfast Menu

CARBE-DIEM

FRENCH TOAST

sliced brioche with maple syrup, butter & a side of seasonal fruit - 16

HEEN KAHIDI

choice of French toast or buttermilk pancakes, two eggs & choice of bacon, sausage or ham - 18

PANCAKES

buttermilk pancakes with maple syrup, butter & a side of seasonal fruit - 13

STEEL CUT OATMEAL

steel cut oats with cinnamon, honey & blueberries - 7

BAGEL & LOX

smoked salmon, capers, red onion & cream cheese on a toasted bagel, served with a side of seasonal fruit - 20

THE MORNING GRIND

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

LODGE BREAKFAST

two eggs cooked to order, with choice of bacon, sausage or ham - 12

STEAK & EGGS

two eggs and angus striploin cooked to order - 19

EGGS BENEDICT

two eggs cooked to order, over sliced ham, served on English muffins topped in hollandaise sauce - 18

upgrade to Alaskan salmon lox (+5)

BISCUITS & GRAVY

two eggs cooked to order, nestled with two country biscuit's, smothered in sausage gravy - 14

TUNDRA SKILLET

two eggs cooked to order, bacon, ham, sausage, cheese, onion, bell peppers & sausage gravy on top - 14

CORNERED BEEF HASH

two eggs cooked to order, onion, bell peppers & corned angus beef - 19

GARDEN SCRAMBLE

two eggs cooked to order, cheddar cheese, tomato, mushroom, onion, spinach & bell peppers - 16

LOADED CHICKEN FRIED BOWL

two eggs cooked to order, breaded chicken, onion & bell peppers smothered in sausage gravy - 14

JOE'S SCRAMBLE

two eggs cooked to order, parmesan cheese, ground angus beef, mushroom, onion, spinach & bell peppers - 16

BUILD YOUR OWN OMELETTE

three eggs, choice of bacon, sausage or ham &

three of the following: cheese, onions, bell pepper, mushrooms or tomatoes - 14

BREAKFAST A LA CARTE

EGGS:

cooked to order

one egg - 3

two eggs - 6

three eggs - 9

PROTEIN:

bacon, ham or sausage - 5

STARCHES:

hashbrown or lodge potatoes - 3

BREADS:

toast, country biscuits, english muffin - 3

BREAKFAST SAUCES:

hollandaise or sausage gravy - 3

CLEAN EATS:

side of seasonal fruit - 6

yogurt - 4

oatmeal - 3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**A mandatory 18% service charge will be added to all checks for parties of 8 or more. This fee is retained by the restaurant to support our operations and team; additional gratuity for your server is entirely optional and at your discretion.

Lunch & Dinner Menu

SALADS

Salad protein add-ons: chicken, steak, salmon, cod or halibut (+12)

BLUEBERRY HALIBUT SALAD

greens, tomatoes, carrots, cucumbers, blueberry vinaigrette and fresh blueberries, topped with halibut - 28

CAESAR SALAD

romaine, croutons, parmesan & Caesar dressing - 14

HOUSE SALAD

greens, carrots, croutons, cucumber, tomato & salad dressing of choice -14

SPINACH SALAD

spinach, mushrooms, bacon, onion, tomato & egg, served with bacon dressing - 17

COASTAL & COOP

upgrade any coastal & coop dish with Alaskan Halibut (+6)

FISH & CHIPS

crispy wild caught fish, seved with tartar sauce, slaw, & fries - 19

FISH TACOS

grilled wild caught fish, topped with slaw, pico de gallo, jalapenos & sour cream, served on tortillas - 19

ALASKAN GOLD RUSH SANDWICH

fried chicken, golden bbq sauce, lettuce, tomato, onion, cheese & bacon on a brioche bun; served with fries - 17

FISH SANDWICH

choice of blackend, fried or grilled wild caught fish, lettuce, tomato, onion & cheese on a brioche bun; served with fries - 19

LODGE PASTA

robust cream sauce, parmesan & chefs vegetable medley, served over a bed of fettucine - 17

upgrade with chicken (+2) or with an Alaskan seafood medely (+12)

CHICKEN YAKISOBA NOODLES

chicken katsu, stir fried in house yakisoba sauce with vegetables & yakisoba noodles - 19

ALASKAN COD OLYMPIA

cod baked in a traditional olympia sauce, served with choice of two dinner sides - 51

CHICKEN PICATTA

chicken sautéed in a lemon caper cream sauce & served with choice of two sides - 23

PAN SEARED ALASKAN SALMON

wild caught salmon seared in a white wine gastrique & served with choice of two sides - 38

ALASKAN COD GRUYERE

cod finished in a gruyere cheese sauce, served with choice of two sides - 53

PEAK & PASTURE

RIBEYE

angus beef, cooked to order with choice of two sides & peppercorn or bernaise sauce - 45

NEW YORK STRIP

angus beef strp loin, cooked to order with choice of two sides & peppercorn or bernaise sauce - 41

FILET MIGNON

angus beef tenderloin, cooked to order with choice of two sides & peppercorn or bernaise sauce - 43

BEEF SHORT RIBS

angus boneless beef short ribs, slow cooked in a house bordelaise sauce & served with choice of two sides - 30

PORKCHOP

bone in porkchop served with choice of two sides & peppercorn or bernaise sauce - 20

CAPE FOX BURGER

angus beef, lettuce, tomato, onion, pickle, cheese & bacon on a brioche bun; served with fries - 19

FRENCH DIP SANDWICH

shaved angus beef, cheese, & onion served on a demi roll with a side of au jus; served with fries - 18

REUBEN SANDWICH

corned angus beef, sauerkraut, thousand island & Swiss cheese on rye bread; served with fries - 19

LUNCH & DINNER SIDES

order any side a la carte (+6)

Vegetable Sides:

Broccolini, Caesar Salad, House Salad, Slaw, Roasted Carrots, Seasonal Medley

Hearty Sides:

Baked Potato, Mashed Potato, Fries, Mac & Cheese, Rice, Cup of Soup

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**A mandatory 18% service charge will be added to all checks for parties of 8 or more. This fee is retained by the restaurant to support our operations and team; additional gratuity for your server is entirely optional and at your discretion.