



STARTERS

Wings

One pound \$17 1/2 pound \$9
 Sauces: BBQ, classic, or extra hot

Bacon Wrapped Scallops \$17

Three Scallops in a Mango Salsa with a Honey Chipotle Sauce

Steak or Chicken Nachos \$16

Salsa, Sour Cream and Guacamole
 Additional Condiment portions \$.75 each

Grilled Flat Bread

Snowshoe \$18

Alaskan Crab in a White Sauce w/ 3-Cheese Blend, Red Onions and Basil

Goat Cheese \$16
 Spinach and Red Caramelized Onion

Margarita \$16
 Mozzarella, Tomatoes, Garlic and Basil

Crab Cakes \$16

Alaskan Crab with House Seasonings and Mixed Bell Peppers, Seared to Perfection with House Chili Aioli

Crab & Artichoke Dip \$16

Toasted Baguette

Cheese Board \$17

Goat Cheese, Brie, Gorgonzola, Olives, Roasted Pepper, Olive Oil, Balsamic Vinegar, and Toasted Baguette Add:
 Smoked Salmon \$6 Smoked Black Cod \$11

Coconut Shrimp \$18

with Orange Marmalade

PASTA

Grilled Chicken \$18

Penne, Prosciutto and Roasted Garlic Cream

Shrimp Scampi \$25

Linguini and tender Shrimp tossed in a Garlic Butter Cream

Vegetable Kale \$17

Wild Mushrooms and Parmesan

Seafood \$27

Shrimp, Baby Clams and Mussels in White Wine, Garlic Butter Pan Sauce over Fettuccini

Crab Mac and Cheese

Baked with Prosciutto and Smoked Gouda

Cup \$8 Bowl \$16 Entrée \$22



Soup & Salad

Soup of the day: Cup \$8 Bowl \$12

House Salad: Small \$7 Large \$13

Sauces: Ranch, Blue Cheese, Balsamic Vinaigrette, Thousand Island, Honey Mustard

SALADS

Ahi Salad \$24

Seared Ahi over Mixed Greens with Cherry Tomatoes, Carrots, Onion and Cucumbers

Kale Salad \$16

Apple, Prosciutto, Pine Nuts, and Gorgonzola Vinaigrette

Caesar \$14

Grilled Romaine Heart and Shaved Parmesan
 Add: Chicken \$8 Shrimp \$9

Blackened Halibut or Smoked Black Cod \$11

Sub Kale for \$2

Blue Salad \$14

Tomatoes, Blue Cheese Crumbles, Apples, Cranberries, and Almonds Served with Blue Cheese Dressing

Notice: Consuming raw and/or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition

To our guests with food sensitivities or allergies: Kodiak Inn cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please order with caution

Parties of 6 or more have a mandatory 18% gratuity added

SANDWICHES & BURGERS

Served with fries or substitute salad for \$4

Alaskan Fish BLT Sandwich

Ciabatta, Lettuce, Tomato, Kale Pesto Mayonnaise
Halibut \$20 Salmon \$16

Chef's Crab Roll \$17

Alaskan Crab mixed w/ House Mayo and topped
w/ Fresh Basil

Pulled Pork \$15

Ciabatta, BBQ Sauce and Apple Cabbage Slaw

Portabella Sandwich \$14

Ciabatta, Mozzarella, Tomatoes, Balsamic Glaze

Chicken Gouda \$16

Ciabatta, Avocado, Tomato, Lettuce, Roast
Tomato Aioli

Beef Burger \$12.50

Lettuce, Tomato, Red Onion
\$.75 Cheddar, Swiss, Provolone or Pepper Jack
\$1.50 Goat, Gorgonzola, Smoked Gouda or Brie
\$2.50 Bacon \$1.50 Mushrooms \$1.00 Guacamole

Philly Steak \$18

Thin sliced Prime Rib w/ Peppers, Onions and
American Cheese

Add: Mushrooms \$2 Provolone \$4

SPECIALS

Prime Rib (Friday & Saturday)

12oz - \$35 or 9oz - \$30
With Au Jus & Horseradish Cream

Burger & Brew Wednesday

Burger with fries and a 16oz beer \$12

Steak, Halibut or Shrimp Tacos \$20

Grilled Steak w/ Chimichurri and Fried Onions
or Halibut or Shrimp with a Sweet Chili Sauce
and Cabbage Slaw.

Served on Flour or Corn Tortillas



ENTREES

Hand Cut Ribeye \$30

Hand Cut Ribeye seasoned and grilled, served
w/ Cheddar Mashed and House Cream Spinach

Chili Rub 12 oz New York \$32

Hand cut New York w/ a House Chili Rub,
Cheddar Mashed Potatoes and Baby Carrots

Steak Oscar \$36

8 oz Filet and King Crab with Béarnaise served
w/ Grilled Asparagus and Starch Choice

Grilled Pork Chops \$20

Apple Cinnamon Honey Compote, with Starch
Choice

Teriyaki Chicken \$21

Grilled Chicken Breast Glazed and served with
Pineapple. Choice of Starch

Fish & Chips

With Lemon and Tartar Sauce, Fries
Pollock \$15 Halibut \$22

Grilled Sea Scallops \$28

Kale Pesto, served with Starch of choice

Blackened Bourbon Salmon \$24

Grilled Alaskan Salmon with Cheddar Mashed

Pesto Salmon \$25

Alaskan Salmon pan seared, topped w/ Lemon
Dill Sauce on a bed of Bacon Mushroom Risotto

Seared Halibut \$29

Shrimp and Crab Basil Cream Sauce with choice
of Starch

Alaskan King Crab \$65

One Pound with Drawn Butter, choice of Starch

Additional Sides

King Crab Leg \$20

Shrimp—Sautéed or Coconut Shrimp

6 Shrimp \$14

12 Shrimp \$26

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DESSERT

Crème Brulee \$10

Cheesecake \$10

Chocolate Lava Cake \$12

Other desserts available as specials

DRINKS

Soda & Iced Tea \$2.75

Bottled Root Beer \$4.00

Coffee/Hot Tea/Hot Chocolate \$3.00

Catering & Events!

Looking for a quality dining experience for your next event? Our talented team can service an intimate gathering of 20 people, or large 300 person event.

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