



## APPETIZERS

- Bruschetta** \$9.99  
Vine ripened tomatoes, basil, garlic and virgin olive oil are beautifully combined in this Italian favorite served with toasted bread points
- Alaskan Crab and Artichoke Dip** \$13.99  
Alaskan crab, tender artichokes and melted Asiago and Parmesan cheeses served warm with house baked garlic baguette points
- Coconut Halibut Bites** \$11.99  
Alaskan halibut smothered in fresh coconut and then baked. This dish is served with traditional cocktail sauce and our own mango chutney
- Crab Cocktail** \$8.99  
Alaskan crab served in a martini glass with house cocktail sauce and toasted baguette points with garlic butter
- Shrimp Cocktail** \$7.99  
Shrimp cocktail is served with chilled butter poached shrimp and toasted pita points with garlic butter
- Crispy Salt and Pepper Calamari** \$13.99  
The crispy calamari is served with a cilantro cream dipping sauce
- Clams or Mussels** \$13.99  
Your choice of one pound Pacific baby clams or mussels, simmered in our special sauce with bell peppers, onions and a few other secret ingredients to add a little kick that stands out from the crowd!
- Alaskan Crab Cakes** \$14.99  
Alaskan crab cakes served with our house crab cake sauce
- Alaskan Salmon Cakes** \$13.99  
Alaskan salmon cakes served with a golden brown coating to add a delightful crunch with the lemon curd cheese that is house made
- Coconut Shrimp** \$13.99  
Jumbo shrimp smothered in fresh coconut and baked. This dish is served with traditional cocktail sauce and our own mango chutney.
- Raspberry and Brie Puff Pastry** \$14.99  
Baked brie is combined with an all American fruit favorite to create this puff pastry delight
- Hummus** \$13.99  
Hummus made in our special way served with pita points

## Beverages

Gourmet Coffee	\$2.99	Sodas	\$2.25
Hot Tea	\$2.50	Pellegrino Water	\$3.25
Hot Cocoa	\$2.50	Bottled Water	\$3.00
Bottled Root Beer	\$3.25		

Groups over six persons and room service may have 18% gratuity added. A charge of two dollars will be charged to all room service, to go, and split orders.

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.



## BEEF

### Flank Steak

\$26.99

Chef carved flank steak with a port and sour cherry demi glace with a hint of saffron sauce.  
Served with four cheese mashed potatoes and chef's vegetable selection

### Prime Rib

Our "choice" grade Prime Rib is hand rubbed with our own aromatic rub and slow roasted for hours, cooked to 115 degrees and hand carved at the time of service. You pick your thickness!  
1 inch cut \$21.99, 2 inch cut \$24.99, 3 inch cut \$28.99

### Our House Steak

\$22.99

Seasoned and grilled to melt in your mouth perfection while cooked to your specifications.  
Served with vegetable bulgur and balsamic brussel sprouts

### Tenderloin ala Duxells

\$36.99

Carved beef tenderloin rolled in a delightful mixture of mushrooms and sweet onions, topped with veal red wine reduction. This specialty is served with rosemary garlic new potatoes and chef's vegetable selection

### Cranberry Tenderloin

\$39.99

Medallions of tenderloin sautéed and finished in a port wine, cream and cranberry sauce, topped off with a garnish of Gorgonzola cheese

## PORK

### BBQ Baby Back Ribs

\$24.99

Our ribs are grilled and braised for hours. Served with our house BBQ sauce

### Port Balsamic Pork Loin

\$21.99

Pork loin braised in port wine and balsamic vinegar. Served with garlic mashed, red skinned potatoes, and wilted spinach with carmelized onions

### Lavender Pork Chops

\$24.99

Lavender, thyme and rosemary rubbed pork chops served with mashed potatoes and red beets, Mediterranean style

## VEGETARIAN

### Trio of Stuffed Peppers

\$26.99

Red, yellow, green or orange peppers delicately filled with a mushroom, bread, and rice dressing

### Thai Coconut Vegetables with Thai Spice

\$21.99

Grilled peppers, onions, mushrooms, potatoes and carrots all cooked until fork tender, in a spicy Thai chile coconut sauce served over pad Thai noodles

### Cheese Tortellini

\$19.99

Cheese tortellini served with a Gorgonzola cream sauce

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## POULTRY

### Cherry Pecan Chicken

\$26.99

The regional flavors of the North and South are married to create a delightful fruit chutney topping for a fresh, grilled chicken breast. Green beans with pesto and rosemary garlic fingerling potatoes provide a striking accompaniment.

### Tarragon Chicken

\$19.99

Grilled herb crusted chicken breast crowned with subtle tarragon cream sauce. Finished with potato flan and honey glazed baby carrots.

### Parmesan Crusted Chicken

\$27.99

A tender chicken breast is cloaked in our secret sauce and combined with a Parmesan seasoning. Served with marinara sauce on a bed of penne pasta and accompanied by chef's vegetable selection.

### Ali's Brandy Ginger Chicken

\$23.99

A brandy and fresh ground ginger glaze on a pan seared six ounce chicken breast. Cooked so tender and moist that it melts in your mouth. Served on an Asian Pad Thai noodle salad with fresh sliced green apples and wasabi. The green apple and wasabi is so surprising, clean and fresh, it rounds this plate out perfectly.

## FISH & SEAFOOD

### King Crab Legs

\$38.99

Alaskan Red King Crab Legs served with lemon butter and chef's vegetable selection—a must have!

### Grilled Honey Maple Salmon Fillet

\$28.99

An eight-ounce hand cut Alaskan salmon fillet is enhanced with our own blend of honey and maple flavors. Parmesan risotto and cauliflower with paprika garlic sauce make this a memorable dining experience.

### Pecan Crusted Halibut

\$29.99

A subtle pecan crust envelops an eight-ounce Alaskan halibut fillet. This dish is completed with mushroom long grain rice and grilled zucchini and squash.

### Baked Salmon

\$25.99

Served on a bed of creamy polenta and chef's vegetable selection.

### Baked Halibut

\$25.99

Baked halibut with a butter sherry sauce, served with Bulgur and baked zucchini strands with mint.

### Citrus Scented Scallops

\$28.99

Scallops marinated in citrus and spices and baked to perfection. This unusual dish is presented with black beans and stewed tomatoes.

### Fish and Chips

\$14.99

Starting with Alaskan caught halibut, we hand dip it in our local brewed Liquid Sunshine IPA beer batter and deep fry it to a golden brown, adding a crunch to a sweet, moist fish. Served with fries.

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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.



## FRESH, CRISP SALADS

### Grilled Chicken Caesar Salad

\$15.99

Juicy grilled chicken breast atop a bed on crisp romaine lettuce tossed in our garlic Caesar dressing. Topped with croutons, shaved Parmesan cheese and a Parmesan crisp.

### Grilled Salmon Caesar Salad

\$13.99

Moist Alaskan salmon atop a bed of crisp romaine lettuce tossed in our garlic Caesar dressing. Topped with croutons and shaved Parmesan Cheese and a Parmesan crisp

### Oriental Chicken Salad

\$15.99

Fresh Asian greens tossed in tasty Oriental vinaigrette and topped with crispy noodles, toasted almonds and crispy, golden fried chicken breast

### Seafood Louis Salad

\$18.95

Mixed lettuce with fresh herbs, topped with our local caught seafood that has been sautéed in garlic butter to let the natural flavor profile to shine. We add chilled mandarin orange slices, avocado, tomato wedges, toasted pine nuts and a few crunchy chow mein noodles to round this great salad out. Served with house baked baguette points with garlic butter

### Cobb Salad

\$15.99

Marinated grilled chicken breast, avocado, tomato, crumbled bacon, Gorgonzola and hard-boiled egg atop mixed lettuce. Served with Bleu cheese dressing

## BURGERS & MORE

### Build your Burger

All our burgers come with lettuce, tomato, red onion and a pickle spear. Served on a toasted corn dusted Keiser roll. A choice of one side, French fries or house made potato salad.

½ pound of lean hamburger \$13.99

½ pound of ground buffalo \$14.99

¼ pound of turkey \$13.99

1 pound of lean hamburger \$18.99

Choice of cheese: Cheddar, Pepper Jack, Monterey Jack, Gorgonzola or American

### Beer battered, hand dipped Chicken Breast with White Truffle oil, and Black

### Truffle oil French Fries

\$14.99

This is a must have! The Truffle flavors are so heart warming and relaxing as one, but putting them together is like a dream.....

### Prime Rib Sandwich

\$13.95

Our slow roasted prime rib is cut to a hearty portion of seven ounces. Warmed in au jus and served on house baked baguettes with a side of au jus and French fries

## Steak Chart

Rare: 140°F (60°C), center of the steak is very red and cool

Medium Rare: 150°F (65°C), center of steak is red and warm

Medium: 160°F (71°C), center of steak is pink and hot

Medium Well: 165°F (74°C), center of steak is pinkish and hot

Well Done: 170+°F (77+°C), steak is thoroughly cooked

At the Kodiak Inn, we would love to help you and family friends and business associates with their special dietary needs. Please inform the wait staff if you have special needs and the chef will do his best to accommodate those requests.