

STARTERS

Wings

One pound \$19 1/2 pound \$10

Sauces: BBQ, classic or extra hot

Bacon Wrapped Scallops \$20

Three Scallops in a Mango Salsa w/
Honey Chipotle Sauce

Steak or Chicken Nachos \$16

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

Loaded Steak and Cheese Fries \$16

Cheesy Fries smothered and topped w/
bite sized Steak and Scallions

Grilled Flat Bread

Snowshoe \$20

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

Margarita \$16

Mozzarella, Tomatoes, Garlic and Basil

Coastal Cakes \$17

A combination of Crab and Shrimp Breaded Cakes
w/ Seasonings and Bell Peppers, w/ House Chili Aioli

Crab & Artichoke Dip \$18

Creamy spread served w/ Toasted Bread Points

Cheese Board \$18

Goat, Brie, Gorgonzola, Olives, Roasted Pepper,
Olive Oil, Balsamic Vinegar and Toasted Bread Points
Add: Smoked Salmon \$6

Coconut Shrimp \$18

w/ Orange Marmalade

Salmon Bites \$16

Served w/ House Chili Aioli

Cheese Curds \$13

Served w/ Marinara Sauce OR Ranch

Calamari \$18

Original or Cajun w/ Ranch or Marinara Sauce

Smoked Salmon Spread \$13

Cream Cheese Spread w/ Toasted Bread Points

Soup & Salad

Small Caesar: \$9

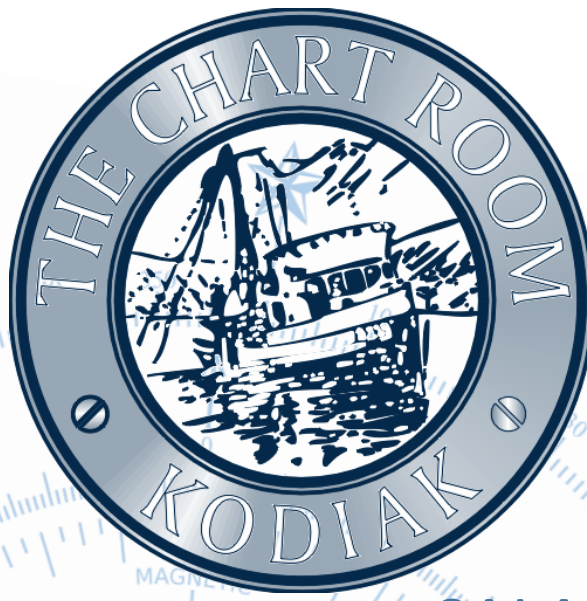
Soup of the day: Cup \$8 Bowl \$12

House Salad: Small \$7 Large \$13

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

*Notice: This item is served raw or undercooked, or contains or may contain raw or undercooked ingredients. Consuming raw and/or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

**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



SALADS

Ahi * \$24

Seared Ahi over Mixed Greens w/ Cherry Tomatoes,
Carrots, Onion and Cucumbers. Served w/ Ponzu Dressing

Kale \$16

Apple, Pine Nuts and Gorgonzola Vinaigrette

Caesar \$14

Grilled Romaine Heart and Shaved Parmesan
Sub Kale for \$2 Add: Chicken \$8 Shrimp \$10

Blackened Halibut or Smoked Black Cod \$11

Blue \$14

Tomatoes, Blue Cheese Crumbles, Apples, Cranberries
and Almonds, Served w/ Blue Cheese Dressing

SANDWICHES & BURGERS

Served with Fries or sub Salad or Soup \$4,

Sweet Potato Fries or Onion Rings for \$2

Alaskan Fish BLT Sandwich

Served with Lettuce and Tomato, and Kale Pesto Aioli
Halibut \$22 Salmon \$16

Pulled Pork \$15

BBQ Sauce and Apple Cabbage Slaw on a Brioche Bun

Fried Chicken Sandwich \$15

Fried Chicken Breast, American Cheese, Tomatoes and Onion,
w/ a side of Honey Chipotle Sauce

Chicken Gouda \$16

Avocado, Tomato, Lettuce and Roast Tomato Aioli

Philly Cheese Steak \$18

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

Add: Mushrooms \$2 Provolone \$4

Vegetarian Burger \$13

Lettuce, Tomato and Onion on a Brioche Bun. Add choices below

Salmon Burger \$13

Lettuce, Tomato and Onion on a Brioche Bun. Add choices below

Beef Burger* \$15

Hand Pattied w/ Lettuce, Tomato and Onion on a Brioche Bun

\$.75 Cheddar, Swiss, Provolone or Pepper Jack

\$1.50 Goat, Gorgonzola, Smoked Gouda or Brie

\$2.50 Bacon \$1.50 Mushrooms \$.75 Guacamole

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

ENTREES

Most Entrees served with a choice of
Garlic Cheddar Mashed Potatoes, Long Grain Rice or French Fries

Hand Cut Ribeye* \$36

Hand Cut 12 oz Ribeye seasoned and grilled

Chili Rub 12 oz New York* \$39

New York Strip Loin w/ a House Chili Rub

Steak Oscar* \$46

8 oz Filet and Crab w/ Bearnaise and Asparagus

Tenderloin* and Coastal Cake \$43

8 oz Filet and Coastal Cake w/ House Chili Aioli

Teriyaki Chicken \$21

Grilled Chicken Breast glazed, served w/ Pineapple

Shrimp Kababs \$23

Grilled Shrimp and Vegetables

Fish & Chips

w/ Lemon and Tartar Sauce. Served w/ Fries
Cod \$17 Halibut \$24

Grilled Sea Scallops \$32

Topped w/ Kale Pesto

Blackened Bourbon Salmon \$24

Grilled Alaskan Salmon

Pesto Salmon \$25

Alaskan Salmon pan seared, topped w/ Lemon Dill Sauce

Seared Halibut \$32

Topped w/ Shrimp and Crab Basil Cream Sauce

King Crab \$Market

One Pound w/ Drawn Butter

Tanner Crab \$49

Full section of Tanner Crab served w/ Drawn Butter

Dungeness Crab

Full section \$30, half section \$20, w/ Drawn Butter

Steak, Halibut, or Shrimp Tacos \$23

Grilled Steak w/ Chimichurri and Fried Onions, or
Halibut or Shrimp w/ Sweet Chili Sauce and Cabbage Slaw
Served on Flour or Corn Tortillas. Served w/ Chips & Salsa

Additional Sides

Tanner Crab Half Section w/ Drawn Butter \$29

Shrimp—Sautéed or Coconut Shrimp

Three Shrimp \$8 Six Shrimp \$15

Onion Rings \$8 Sweet Potato Fries \$5

French Fries or Long Grain Rice \$4.50

SPECIALS

Prime Rib*—Friday & Saturday

12oz - \$39 or 9oz - \$32

w/ Au Jus and Horseradish Cream

Burger* & Brew—Wednesday

Burger w/ Fries and a 16oz Beer \$13

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



PASTAS

Served with Toasted Bread Points

Grilled Chicken \$20

w/ a Garlic Cream Sauce over Penne

Shrimp Scampi \$28

Shrimp tossed in a Garlic Butter Cream over Linguini

Vegetable Kale \$17

Mushrooms and Parmesan over Penne

Seafood \$30

Shrimp, Scallops and Mussels in a White Wine,
Garlic Butter Sauce over Penne

Crab Mac and Cheese

Baked w/ Smoked Gouda

Bowl \$16 Entrée \$24

KIDS

Cheeseburger & Fries \$9

American Cheese and Pickle

Pizza

Cheese \$8

Pepperoni \$9

Cod Fish & Chips \$11

Grilled Cheese & Fries \$6

Macaroni & Cheese \$6

DESSERTS

Crème Brulee \$10

Cheesecake \$10

Chocolate Lava Cake \$12

Fried Ice Cream \$8

DRINKS

Soda/Iced Tea \$3.00

Bottled Root Beer \$4.50

Coffee/Hot Tea/Hot Chocolate \$3.00

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