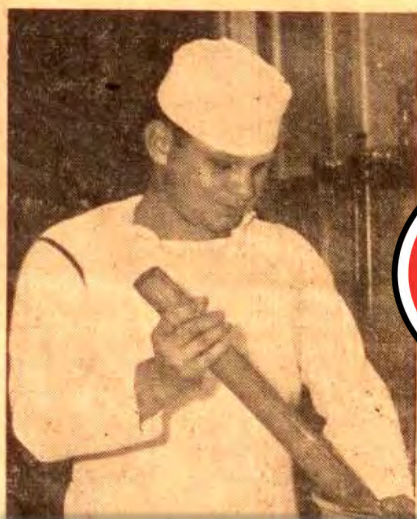


Serving Kodiak



Since 1957



1948 Henry "Legs" LeGrue graduates with honors.



"Delicious food and drinks, generous portions and great service at fair prices."



Credit Card Surcharge 3%

Imports

Corona Extra	12oz Bottle
Heineken	12oz Bottle
Guinness Draught	14.9oz Can
Stella Non-alcoholic	12oz Bottle

Domestic

Pabst Blue Ribbon	16oz Can
Budweiser	12oz Bottle
Bud Light	12oz Bottle
Michelob Ultra	12oz Bottle
Miller Lite	12oz Bottle
Rainier	16oz Can

Draft Beers

**ADDITIONAL 10
ROTATING TAPS!**

Pint Pitcher (3 Pints)

Rogue Dead Guy Ale
Kodiak Island Termination Point IPA
Pint Pitcher (3 Pints)

Kodiak Island Liquid Sunshine
Alaskan Amber
Alaskan White
Glacier Brew House IPA
Glacier Brew House Blonde
King St. Hefeweizen
King St. APA
Pint Pitcher (3 Pints)

Coors Light

Beer Prices Include Kodiak City Sales Tax

19.5% GRATUITY ADDED TO PARTIES OF 6 OR MORE

See our website for full history and art collection at www.henrysgreatalaskan.com

COCKTAILS

Local Favorite's

MOSCOW MULE
Tito's, fresh squeezed limes & Cock N Bull ginger beer

DIRTY BONG WATER
Blue Curacao, Chambord, Malibu, pineapple juice served up

WHISKEY SOUR
Black Velvet & Sweet and Sour served on the rocks

DARK & STORMY
Myers dark rum, fresh squeezed limes & Cock N Bull ginger beer served in a copper mug

BAHAMA MAMA
Bacardi, Malibu, Grenadine, Orange Juice, Pineapple Juice served on the rocks

BUTTERFINGER MARTINI
Buttershots Schnapps, Bailey's, Milk shaken and served up.

ESPRESSO MARTINI
Tito's, Bailey's, Kahlua, Milk, Cold Brew shaken and served up.

COCKTAILS

MARGARITA
LONG ISLAND ICED TEA
HARD SWEET TEA (tall)
COSMOPOLITAN
PINA COLADA
BLOODY MARY (tall)
MANHATTAN
MARTINI
STRAWBERRY DAIQUIRI
HIGHLINER

RED WINE

Glass Bottle

Robert Mondavi
Merlot
Barefoot
Malbec
Jacobs Creek
Merlot or Cab Sauvignon
Bogle
Cabernet Sauvignon
Mirassou
Pinot Noir
Apothic

WHITE WINE

Glass Bottle

Jacobs Creek
Chardonnay
Kendall Jackson
Chardonnay
Kendall Jackson
Sauvignon Blanc
Chateau St. Michelle
Riesling
Barefoot
White Zinfandel
Kris
Pinot Grigio
BRING YOUR FAVORITE BOTTLE OF WINE OR CHAMPAGNE CORKAGE 20.00

SHOT

DUCK FART
Kahlua, Baileys & Crown

CHOCOLATE CAKE
Vanilla Stoli, Frangelico, lemon with sugared rim

LEMON DROP SHOT
Lemons & vodka with sugared rim

PINEAPPLE UPSIDEDOWN
Vanilla Stoli, Pineapple Juice & Grenadine

WHITE TEA
Tito's, Peach Schnapps, Sweet N' Sour, and topped with Sprite

COFFEES

AWESOME COFFEE
Yukon Jack & Baileys

IRISH COFFEE
Jameson & Baileys

NUTTY IRISHMAN
Frangelico & Baileys

CBD Drinks

12oz cans
Säti CBD Soda Clarity Lemon-Lime
Wyld CBD Sparkling Water:
Blackberry OR Raspberry

WHITE CLAW

12 oz can
Mango, Blackberry, Strawberry, Grapefruit

Liquors

Well Liquor

Whiskey

Kodiak Island Still
Bulleit Rye
Crown Royal
Crown Royal Apple
Jameson
Jack Daniels
Pendleton
Canadian Club
Fireball
Seagram's 7
Yukon Jack
Black Velvet

Scotch

Macallan 12yr
Macallan 18yr
Johnny Walker Black
Johnny Walker Blue
Glenlivet
Dewar's White Label

Vodka

Kodiak Island Still
Ketel One
Grey Goose
Tito's
Stolichnaya
Smirnoff Vanilla
Deep Eddy Sweet Tea

Tequila

Don Julio
1942
Blanco
Reposado
Patron Silver
El Jimador
Blanco
Reposado
Jose Cuervo Gold

Brandy

Christian Brothers

Rum

Myers
Captain Morgan
Bacardi
Malibu

Bourbon

Woodford Reserve
Double Wood
Makers Mark
Bulleit
Southern Comfort
Wild Turkey
Jim Beam

Gin

Kodiak Island Still
Bombay Sapphire
Beefeater
Tanqueray

Cognac

Hennessey

Cordial

Sour Apple Pucker
Schnapps
Buttershots
Peachtree
Rumplmintz
Midori
Kahlua
Disaronno Amaretto
Baileys
Jägermeister
Chambord
Frangelico
Grand Marnier
Blue Curacao
Tuaca

Credit Card Surcharge 3%

*Wine and Liquor Prices include Kodiak city tax
19.5% GRATUITY ADDED TO PARTIES OF 6 OR MORE*

Appetizers

**SALES TAX NOT
INCLUDED IN FOOD PRICE
Credit Card Surcharge 3%**



Alaskan Smoked Salmon

Locally caught salmon; served with whipped cream cheese and an array of gourmet crackers & vegetables.



Mozzarella Cheese Sticks

Crisp exterior with warm and gooey mozzarella centers served with marinara, ranch, celery and carrot sticks.



10 Chicken Wings

Tossed in your choice of sauce: Frank's Hot-n-Spicy, Teriyaki, BBQ or Korean BBQ; served with celery and carrot sticks.



Steak House Onion Rings

Small Large
Beer-battered and fried crisp; served with ranch.



Cheese Curds

White cheddar cheese curds in a garlic breading, fried golden brown. Served with spicy ranch.



Hummus & Pita Bread

Served with fresh diced tomato, cucumber, red onion and pita bread.



Sweet Potato Fries

served with honey.



French Fries

Small Large



Garlic Bread

1pc 3pc

NEW

Seafood

served with tartar and cocktail sauce, lemon wedges, celery and carrot sticks



6 Fried Pickles

Served with spicy ranch.



Calamari Original or Cajun

Hand-cut Grande Pacific Calamari strips



Sea Sampler

Hand-cut Calamari strips and 3 jumbo prawns



Popcorn Shrimp

8oz
Lightly breaded and golden fried



Prawns

Choose Grilled, Original Or Coconut Breaded
served with sweet & sour sauce.

6, 9, or 12



Jumbo Clam Strips

Tender clam strips fried golden brown



*Kodiak Scallops

8oz
Grilled or Deep Fried



Sandwiches served with pickle and choice of one side, list on back cover.



***Ribeye Steak Sandwich**
with Bacon, Grilled Onions and Mushrooms
Grilled 6oz ribeye steak served on grilled French bread with mayonnaise, lettuce, tomato and onion.



Calamari Steak Sandwich
Grilled or fried calamari steak served on a sesame seed bun with lettuce, tomato, tartar sauce and lemon wedge.



Grilled Reuben
Robust corned beef with 1000 Island dressing, sauerkraut and Swiss cheese served on grilled marbled rye bread.



French Dip with Cheese
Hot sliced roast beef served on grilled French bread; served with au jus.



Chicken Club 4oz Breast 8oz Breast
Grilled skinless chicken breast, bacon and choice of cheese on a sesame seed bun with lettuce, tomato, mayonnaise and onion.



Lancaster
Layers of roast beef, Swiss cheese, grilled onions and bell peppers on grilled marbled rye bread; served with au jus.



Kodiak Fish Sandwich with Cheese
Grilled or breaded and fried Kodiak Cod on a sesame seed bun with lettuce, tomato, tartar sauce and lemon wedge.



Ahi Tuna Steak Sandwich
Red Ahi tuna grilled to medium rare served on a sesame seed bun with lettuce, tomato, tartar sauce and lemon wedge.



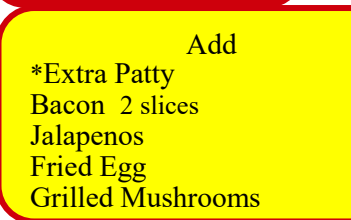
Philly Sandwich
Chopped steak with grilled onions, peppers, mushrooms and Swiss cheese served on an open-faced roll.



Henry's Classic Stack Sandwich
Thinly sliced grilled ham, turkey and bacon with melted Swiss and cheddar cheese on a sesame seed bun with lettuce, tomato and onion.



Turkey Cobb Sandwich
Sliced turkey, crisp bacon, bleu cheese crumbles, lettuce, tomato and guacamole; served on open-faced roll.



Mile High BLT with 2 Fried Eggs
Five slices of bacon, lettuce, tomato and mayonnaise; served on toasted marbled rye, wheat or sourdough bread.

***Patty Melt**
Grilled burger patty, Swiss cheese, grilled onions on grilled marbled rye bread.



Angus Burgers

1/3 pound burgers are grilled and served on a sesame seed bun with lettuce, tomato, mayonnaise, onion and a pickle wedge; choice of one side, list on back cover

***Hamburger**
***Cheese Burger**

***Mushroom Swiss Burger**
***Bacon Cheese Burger**

American, Cheddar, Pepper Jack, Swiss or Bleu Cheese Crumbles

***Hawaiian Burger**
Grilled beef patty topped with ham, pineapple and Swiss cheese; served with side of teriyaki sauce.

***Klondike Burger**
Grilled beef patty layered with grilled onions and mushrooms, cheddar and pepper jack cheeses and topped off with Cattleman's © Gold BBQ Sauce.

***Baja Burger**
Grilled beef patty topped with an Anaheim chili, guacamole, pepper jack cheese and salsa on the side.

Garden Burger® with Cheese
A grilled patty made with a savory blend of mushrooms, onions, whole grains and low-fat cheese.



Add
*Extra Patty
Bacon 2 slices
Jalapenos
Fried Egg
Grilled Mushrooms

Sides listed on back cover

**Item is served raw or undercooked and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.*

Substitutions
Grilled chicken breast
4oz - or 8oz -
Garden patty

Salads

Credit Card Surcharge 3%

*Caesar Salads

Crisp romaine lettuce, croutons, and shredded Parmesan cheese tossed in a choice of one of our house made Caesar dressings.
Traditional Vinaigrette or Creamy

Add:

4 oz Chicken
Alaskan Smoked Salmon
***Sliced Ahi Tuna Steak**



Bay Shrimp Louie

Mixed greens topped with tomato slices, hard-boiled egg and shrimp; served with 1000 Island dressing.



Mediterranean

Fresh spinach, tomato, feta cheese, hard-boiled egg, black olives, artichoke hearts, capers, hearts of palm and red onions; served with Mediterranean dressing.



Tropical Spinach

Fresh spinach, bacon, pineapple, red onion and almonds; served with house made poppyseed dressing.



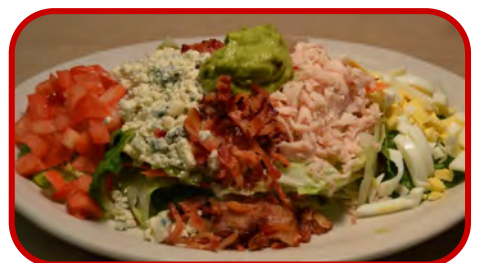
Sesame Chicken

Grilled sliced chicken breast atop an array of fresh greens, Mandarin oranges, toasted almonds and sesame seeds; served with tangy honey mustard dressing.



Chef Salad

A traditional chef salad with crisp mixed greens, sliced ham, turkey, Swiss and cheddar cheese, carrots, cucumbers, hard-boiled egg, tomato slices and black olives.



Cobb Salad

Mixed greens topped with sliced turkey, chopped bacon, bleu cheese crumbles, diced tomatoes, chopped hard-boiled egg and guacamole.

House made Soup

Cup 8.75 Bowl 11.75
Ask your server for selection

House Salad

Mixed greens, tomato, celery croutons and choice of dressing

Dressings:

Ranch	Poppyseed
Bleu Cheese	Honey Mustard
1000 Island	Mediterranean
Italian	Oil & Vinegar

All Day Specials

Served with choice of one side.

List of sides on back cover.



*Kodiak Scallop Kabob

Grilled and served with tartar sauce and lemon.



Kodiak Fish and Chips

Kodiak cod breaded and fried golden brown; served with house-made tartar sauce, lemon wedges and fries (default side)



Grilled Kodiak Cod

Original or Cajun served with tartar sauce.



Four Chicken Strips with French Fries

Or Upgrade to Sweet Potato Fries

Breaded and fried golden brown; served with ranch.



All Day Tuna

Red Ahi tuna steak grilled medium rare; served with tartar and wasabi soy sauce.



Steaks hand-cut, grilled and served with sautéed fresh mushrooms.

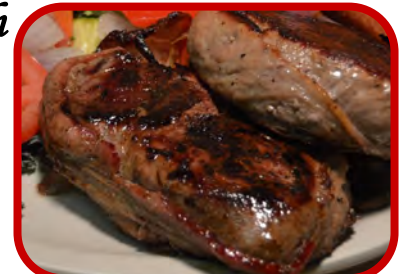
*All Day Ribeye 12oz

*All Day Tenderloin Filet

6oz 12oz

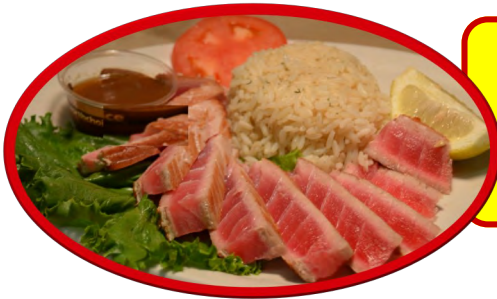
*All Day Bacon Wrapped Tenderloin Fillet

6oz 12oz



19.5% GRATUITY ADDED TO PARTIES OF 6 OR MORE

Dinner starts at 4:30



***Ahi Tuna Starter**

Searched Ahi tuna cooked medium rare and fanned over rice served with wasabi soy sauce.

Credit Card
Surcharge **3%**

Chicken Marsala

8oz chicken breast sautéed with fresh mushrooms, in a demi-glaze and Marsala wine cream sauce; served with garlic bread & choice of side, list on back cover.



Kerry's Sautéed Vegetables **Add: Chicken or Shrimp**

Fresh vegetables, mushrooms and hummus with a touch of Cajun seasoning sautéed in olive oil and white wine, served over rice with garlic bread.

Choice Steaks

Make any Steak a Surf & Turf

Add Grilled or Fried 3 Prawns or *Scallops 4oz

Add soup or salad

Served with garlic bread and choice of one side, list on back cover.



***Steak Diane**

6oz 12oz

Tenderloin filet cut into medallions, sautéed with fresh mushrooms in a demi-glaze cream sauce and flambéed with brandy.



***Pan Fried Tenderloin Filet & Prawns**

6oz 12oz

A 6oz tenderloin filet seasoned and pan-fried; served over fresh mushrooms with three sautéed prawns.



***Indian Pepper Steak**

6oz 12oz

Cracked peppercorn crusted tenderloin filet, sautéed with mango chutney sauce and flambéed with brandy.

Steaks hand-cut, grilled and served with sautéed fresh mushrooms.

***Ribeye 12oz**

***Tenderloin Filet Dinner**

6oz 12oz

***Bacon Wrapped Tenderloin Filet**

6oz 12oz



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Dinner starts at 4:30

Fettuccine Pasta

Choice of sauce: Alfredo or Tomato Roasted Garlic.
Topped with Parmesan cheese, served with garlic bread.

Vegetable Fettuccine

Fresh vegetables and mushrooms sautéed in olive oil, mixed with pasta and topped with Parmesan cheese, diced tomato and green onion.
Served with garlic bread.

Add:

Chicken

Alaskan Smoked Salmon

4oz Scallops

Shrimp *OR* Cod and Shrimp Combo



Succulent Seafood

Served with garlic bread and choice of one side, list on back cover

Add soup or salad

Credit Card Surcharge 3%



*Captain's Plate

4 oz Kodiak cod, 3 Prawns and 4 oz Kodiak Scallops; breaded and fried; served with cocktail and tartar sauce and lemon wedge.



Tuna Dinner

6oz 12oz

Premium cut red Ahi tuna steak, grilled to medium rare served with tartar and lemon wedge.



*Seafood Combo

3 Prawns & 4oz Kodiak Scallops
Choice of grilled or fried with cocktail and tartar sauce or sautéed scampi or sautéed Cajun style.



Shrimp Scampi

Succulent shrimp sautéed scampi or sautéed Cajun style over a bed of rice.



Prawn Dinner

6 Prawns 9 Prawns

Grilled, fried, coconut, sautéed scampi or sautéed Cajun style.

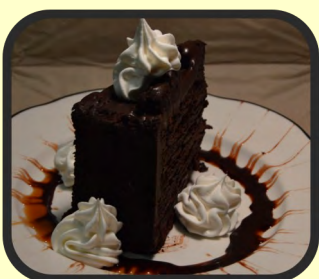


*Kodiak Scallop Dinner

8oz 12oz

Grilled, fried, sautéed scampi or sautéed Cajun style.

Desserts



Big Chocolate Cake



Banana Caramel Cheesecake



Caramel Apple Tart with Ice Cream



Root Beer Float



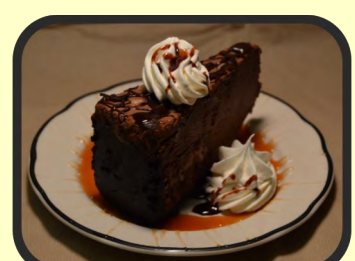
Bailey's Irish Cream Cheesecake



Tiramisu



Hot Fudge Sundae
Large
Small



Chocolate Toffee Mousse with Kahlua

Dinner Specials



Wednesday

Famous New Orleans Style Crawfish Pie

Crawfish and shrimp jambalaya
baked inside a puff pastry shell.



Thursday

Henry's Bouillabaisse

Kodiak cod, clams, mussels, shrimp,
Andouille sausage and mushrooms
boiled in a rich seafood broth served
over rice with garlic bread.



*Prime Rib 12oz Cut

Served with au jus, horseradish
sauce, garlic bread and choice of side.

*Prime Rib Sandwich

8oz prime rib on grilled French
bread served with au jus, horseradish
sauce and choice of side.

*Take the night off with a Henry's Crawfish Pie
Take and Bake 20 Minutes @ 425°*

Lighter Side & Kids

Mac & Cheese



Butter & Cheese



Pasta

Pita Pizza



Pepperoni

Baskets served with Fries

Grilled Cheese



With Ham

*Kid's Burger



With Cheese

*Hamburger Basket



*Cheeseburger Basket

Cod Basket



Corn Dog



2 Chicken Strips



Hot Dog



Grilled Swiss & Tomato
with Ham or Turkey
on grilled marbled rye, wheat
or sourdough bread.

Beverage Selection

Henry Weinhard's Root Beer

12oz Bottle

Dr. Pepper 12oz Can

Red Bull 8.4oz Can

Orange Juice

Tree Top Apple Juice 10oz Bottle

Milk 10oz or 16oz

Hot Chocolate

Tomato, Grapefruit, Pineapple

5.5oz can

Bottomless

Fountain Drinks Coke, Diet Coke, Sprite,
Ginger Ale, Lemonade, or Cranberry

Fresh Brewed Iced Tea

Coffee

Hot Tea Earl Grey, Lipton, Green Tea,
English Breakfast, Chamomile

SIDES

House Salad

Soup

Pasta Salad

Potato Salad

Coleslaw

Cottage Cheese

& pineapple

French Fries

DINNER SIDES

START AT 4:30

Fresh Vegetables

Mashed Potatoes

Rice

(Friday Night only)

Baked Potato

SUB SIDES

Mac & Cheese

Small Onion Rings

Caesar Salad

Sweet Potato Fries

Credit Card Surcharge 3%

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