

The Homestead Restaurant

Homer, Alaska
Established in 1961
Chef Gary Core

Singapore Sling
Gin, Cherry Brandy
Lime Juice, Soda

Shaker Margarita
Sauza Conmemorativo
¡Qué Rico!

Cosmopolitan
Vodka, triple-sec
cranberry

Classic Martini * Manhattan * Old Fashioned

A trio of beer sampler from Homer Brewing Co.

🌀 Feature Wines 🌀

Garnacha, Castillo de Monseran, Spain '14

Smooth and Delicious!
Bursting Ripe Berry, Herbal Overtones Lingering Finish.

--- 26 bottle / 8 glass -----

Sauvignon Blanc, Toro Bay, Martinborough, New Zealand '14

Crisp! Peach, Passionfruit and Lime Zest, with Succulent Finish.

--- 28 bottle / 8 glass -----

🌀 Appetizers 🌀

Alaskan King Crab

Pound King Crab Steamed in the Shell with Drawn Butter for Dipping. Market Price
CHAMPAGNE

Kachemak Bay Oysters!

Fresh Local Oysters Served on the Half Shell. 16 Chef Special. 18
PINOT GRIGIO

Calamari

Lightly Dusted and Flash Fried, Chipotle Aioli. 14
SPARKLING WINE

Halibut Cove Mussels

Steamed Mussels, Garlic, Beurre Blanc, Parsley, Grilled Focaccia. 15
CHARDONNAY

Rockfish Ceviche

Red Onion, Red Pepper, Cilantro, Tri-Citrus. Local Radishes and Crispy Tortilla Chips. 18
NEW ZEALAND SAUVIGNON BLANC

Blue Cheese Escargot

Blue Cheese, Caramelized Onions, Escargot. On Focaccia. 15
CHARDONNAY OR TEMPRANILLO

Fried Green Tomatoes

Panko Encrusted and Pan Seared Local Green Tomatoes.
Whipped Feta. Preserved Ginger and Watermelon, Local Greens, Lemon Vinaigrette. 13
ROSÉ

Southern Fried Chicken

Crispy Boneless Chicken Thigh, Toasted Black Pepper Gravy, Corn Relish. 14
SAUVIGNON BLANC OR GRÜNER VELTLINER

🌿 Salads 🌿

Add **4 Grilled Shrimp** \$12 **Pan Roasted Scallops 6 oz.** \$18 **Fish 6 oz.** Market Price

House Salad

Crisp Greens, Carrots, Red Cabbage, Radish.

With a choice of: Buttermilk Garlic, Blue Cheese, or Balsamic-Orange Vinaigrette. 11/6 side

CHARDONNAY OR DRY RIESLING

Ultimate Salad

Crisp Greens, Dried Cranberries, Blue Cheese, Sweet-n-Spicy Pecans. Balsamic-Orange Vinaigrette. 11/6 side

SAUVIGNON BLANC

Caesar Salad*

Crisp Romaine, Croutons, Parmesan, Creamy Garlic Dressing. 11/6 side

Classic table side for two or more. 11 per person

CHARDONNAY

Homestead Wedge

Local Red Romaine Wedge, House-cured Bacon, Red Onion, Toasted Pine Nuts. Blue Cheese Dressing. 11

SAUVIGNON BLANC

🌿 Entrées 🌿

Add Pan Roasted Scallops 4 oz. or 4 Grilled Shrimp \$12

Alaskan King Crab

Sweet & Succulent. One and Half Pounds.

Poached in the Shell with Drawn Butter for Dipping. Seasonal Sides. 84

CHAMPAGNE

Duet de Mar

Pan Roasted Scallops, Grilled Shrimp,
Mint Pea Sauce, Risotto Cake, Corn Fritters. 32

SAUVIGNON BLANC OR ROSÉ

Alaskan Sablefish

Braised Bok Choy, Asian Slaw, Okonomiyaki Bacon-Cabbage Pancake. 30

PINOT NOIR

Bouillabaisse

Wild Shrimp, Scallops, Mussels, Fin Fish,
Fennel, Roasted Potatoes, Stewed Tomatoes, Seafood Fumet. Grilled Focaccia. 32

PINOT NOIR

Crispy Tofu

Lightly dusted and flash fried, Charred Green Onions, Local Pea Shoots, Glass Noodles, Kimchi. 22

SAUVIGNON BLANC

Pork Chop

Center Cut Bone-in, Served Medium Rare,
Green Apple Lavender Chutney, Charred Broccolini, Cheesy Grits....12 oz. 28

Albariño or Zinfandel

Szechuan Duck

Seared duck breast served medium rare. Szechuan Peppercorn Vinaigrette.
Lemongrass Forbidden Black Rice, Local Wasabi Arugula and Radish Salad....8 oz. 30

Pinot Noir

Filet Mignon

Truffle & Blue Cheese Demi-Glace, Crispy Onions, Charred Broccolini, Potato Purée...10 oz. 44

CABERNET SAUVIGNON & BARBERA

Rustic Grilled Ribeye

Roasted Garlic and Chive Butter. Crispy Onions, Charred Broccolini, Potato Purée...16 oz. 39

CABERNET SAUVIGNON & SHIRAZ

Homestead Prime Rib

Dry rubbed and smoked. Seasonal Sides.

City cut...12oz. 32 The Homestead cut...16 oz. 38

FRIDAY, SATURDAY, & SUNDAY upon Availability

MERLOT

For your convenience 18% gratuity added to parties of 6 or more * Please no separate checks for parties greater than six.

We proudly support Alaskan fishermen, farmers, brewers and winemakers.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.