

Chef Miller's Chart Room Restaurant Afternoon Menu Served 11am – 5pm

Parties of 6 or more with split checks, please inform your server prior to ordering. Thank you.

Starters

Soup, Salad & Bread	\$12
side house salad, bowl of soup of the day, house-made rolls	
Chef Salad	\$15
chopped romaine, hardboiled egg, bacon, pickled onion, white cheddar cubes, diced pepperoncini, heirloom cherry tomatoes, celery, choice of dressing	
House Salad	\$5/\$10
romaine, heirloom cherry tomatoes, carrot, pickled red onion, choice of house-made dressing: <i>sweet chili garlic vinaigrette, mustard vinaigrette, buttermilk garlic</i>	
Add to any salad: <i>rosemary garlic marinated mary's non-gmo chicken breast \$7, 5 oz. halibut \$13, applewood bacon \$5</i>	

Brussels Sprouts	\$14
sherry gastrique, bacon, cilantro, candied pecans	
OR house-made ghee, garlic, white wine, stone ground mustard	

Baked Macaroni & Cheese	\$12
white cheddar, gruyere, panko	

Beer Battered Onion Rings	\$13
chipotle aioli	

Sandwiches & Lunches – these menu options come with a choice of beer battered fries or side salad

Alaskan Halibut & Chips	\$19
two 2.5 oz. pieces of beer battered Alaskan halibut, sour cream, green onion, tartar sauce, cilantro lime slaw	

Chicken Sandwich	\$16
rosemary garlic marinated mary's non-gmo chicken breast, bacon, white cheddar, sourdough, mayonnaise, lettuce, onion, tomato	

Build a Burger	\$15
all burgers served on a brioche bun with lettuce, tomato, pickle gluten free bun optional \$1.50	

Protein choices:

- Kachemak Burger
- Elk Burger (+\$2.00)
- Vegan Beyond Burger®

\$1.50 add-ons:

- White Cheddar
- Gruyere Swiss
- Chipotle Aioli
- Tartar Sauce

\$2.00 add-ons:

- Sautéed Onions & Mushrooms
- 2 House-made Onion Rings
- Jalapeño-Bacon Jam
- Applewood Bacon

Beverages

coffee: regular/decaf \$2.50 variety of selected teas \$2.50 hot chocolate \$2.50 iced tea \$2.50

milk: whole, skim, almond, soy - small \$2.50 large \$4.50

juice: orange, tomato, apple, cranberry, passionfruit-guava, lemonade - small \$2.50 large \$4.50

fountain soda: dr. pepper, coke, diet coke, sprite, barq's root beer - \$2.50

served tableside from the espresso & gift shop (when open): local Homer K-Bay Caffé espresso specialty drinks, Alaska Chai, Zen Chai

The following warning is posted per Alaska State Law.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Chef Miller's Chart Room Restaurant Evening Menu Served 5pm – 9pm

Parties of 6 or more with split checks, please inform your server prior to ordering. Thank you.

Starters

Soup, Salad & Bread	\$12
side house salad, bowl of soup of the day, house-made rolls	
Chef Salad	\$15
chopped romaine, hardboiled egg, bacon, pickled onion, white cheddar cubes, diced pepperoncini, heirloom cherry tomatoes, celery, choice of dressing	
House Salad	\$5/\$10
romaine, heirloom cherry tomatoes, carrot, pickled red onion, choice of house-made dressing: <i>sweet chili garlic vinaigrette, mustard vinaigrette, buttermilk garlic</i>	
Add to any salad: <i>rosemary garlic marinated mary's non-gmo chicken breast \$7, 5 oz. halibut \$13, applewood bacon \$5</i>	
Brussels Sprouts	\$14
sherry gastrique, bacon, cilantro, candied pecans OR house-made ghee, garlic, white wine, stone ground mustard	
Baked Macaroni & Cheese	\$12
white cheddar, gruyere, panko	
Beer Battered Onion Rings	\$13
chipotle aioli	

Entrees

8 oz. Snake River Wagyu Baseball Sirloin (Chef recommends maximum cook temp of medium for optimal enjoyment)	\$32
compound butter, daily preparation of potatoes & vegetables	
Halibut Iliamna	\$35
broiled halibut stuffed with red king crab, couscous, cherry tomato, garlic, basil, parmesan, lemon cream sauce	
House-Made Elk Meatloaf	\$25
wild mushroom scotch cream sauce, daily preparation of potatoes & vegetables	
Chicken Bowtie Pasta	\$25
rosemary garlic marinated mary's non-gmo chicken breast, bacon, white cheddar, lemon cream pan sauce, tomato, basil, onion, garlic	
Colossal Alaskan King Crab	One 14 oz. leg \$50
lemon, drawn butter, daily preparation of potatoes & vegetables, additional legs at \$40 each	
Alaskan Halibut & Chips	\$19
two 2.5 oz. pieces of beer battered Alaskan halibut, sour cream, green onion, tartar sauce, cilantro lime slaw, fries	
Build a Burger	\$15
all burgers served on a brioche bun with lettuce, tomato, pickle, choice of beer battered fries or side salad gluten free bun optional \$1.50	

Protein choices:

- Kachemak Burger
- Elk Burger (+\$2.00)
- Vegan Beyond Burger®

\$1.50 add-ons:

- White Cheddar
- Gruyere Swiss
- Chipotle Aioli
- Tartar Sauce

\$2.00 add-ons:

- Sautéed Onions & Mushrooms
- 2 House-made Onion Rings
- Jalapeño-Bacon Jam
- Applewood Bacon

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Chef Miller's Chart Room Restaurant Weekend Brunch Menu

Served 9am – 4pm Saturday & Sunday

Parties of 6 or more with split checks, please inform your server prior to ordering. Thank you.

We only use organic eggs.

Breakfast Options

Crunchy French Toast **\$16**
3 frosted flake crusted french toast slices, fruit, bacon, whipped cream, maple syrup

The Basics **\$15**
choice of two eggs, breakfast potatoes, english muffin, applewood bacon

McMiller Breakfast Sandwich **\$15**
one egg cooked your style, english muffin, white cheddar, applewood bacon, breakfast potatoes

Breakfast Burrito **\$16**
scrambled eggs, breakfast potatoes, bacon, caramelized onions, white cheddar, flour tortilla, smothered in red chili sauce, lemon crema

À La Carte

1 egg \$2.50 2 eggs \$5 applewood bacon \$5 toast or english muffin \$3 breakfast potatoes \$4
red chili sauce \$2 lemon crema \$1.25 maple syrup \$3

Starters & Small Plates

Soup, Salad & Bread **\$12**
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Add to any salad:

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Brussels Sprouts **\$14**
sherry gastrique, bacon, cilantro, candied pecans
OR house-made ghee, garlic, white wine, stone ground mustard

Baked Macaroni & Cheese **\$12**
white cheddar, gruyere, panko

Beer Battered Onion Rings **\$13**
chipotle aioli

Chef Miller's Chart Room Restaurant Weekend Brunch Menu

Served 9am – 4pm Saturday & Sunday

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gluten free bun optional \$1.50

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\$2.00 add-ons:

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- Applewood Bacon

Beverages

coffee: regular/decaf \$2.50 variety of selected teas \$2.50 hot chocolate \$2.50 iced tea \$2.50

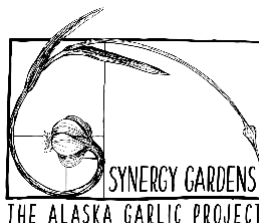
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served tableside from the espresso & gift shop (when open): local Homer K-Bay Caffé espresso specialty drinks, Alaska Chai, Zen Chai

We are proud supporters of these fine Homer farms and locally source as often as possible from Alaska.



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