

Chef Miller's Chart Room Restaurant Afternoon Menu

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

Soups

House-made Alaskan Clam Chowder **\$5/\$8**

new england style, razor clams, bacon, toast points

Soup, Salad & Bread **\$12**

side house salad, bowl of soup or clam chowder, toast points

Salad

add to any salad: chicken breast \$7, 3 U-10 scallops \$12, 5 oz. halibut \$12, 4 oz. shrimp \$9

Smoked Salmon Salad **\$16**

in-house five pepper smoked sockeye, spinach, arugula, honey-dijon vinaigrette, pickled red onion, candied pecans, Montchevre® goat cheese

Chef Salad **\$15**

chopped romaine, hardboiled egg, european center cut bacon, pickled red onion, white cheddar cubes, roasted anaheim pepper, heirloom cherry tomatoes, celery, choice of dressing

Grain Salad **\$13**

quinoa, Alaskan barley, delicata squash, parsley, green onion, pepitas, cranberry, toasted almonds, arugula

House Salad **\$5/\$8**

grape tomatoes, shredded carrot, pickled onions, choice of house-made dressing:
sweet chili garlic vinaigrette, honey-dijon vinaigrette, buttermilk garlic, blue cheese

Sharable Small Plates

Alaskan Snow Crab & Artichoke Dip **\$15**

cream cheese, sour cream, parmesan, toast points, crudité

Lollipop Chicken Wings **\$16**

sweet chili, basil oil, candied ginger **OR** spicy citrus honey habanero, cilantro, green onion, buttermilk garlic

Fresh Jakolof Bay Alaskan Oysters **\$18**

half dozen served raw on the half shell with mignonette

Fried Calamari Strips **\$15**

chipotle aioli, smoked paprika, pepperoncini tapenade

Baked Macaroni & Cheese **\$12**

white cheddar, gruyere

Onion Rings **\$12**

beer battered house-made onion rings, chipotle aioli, buttermilk garlic dipping sauce

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.

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Build a Burger

All burgers served on a brioche bun with lettuce, tomato, pickle, beer battered fries **\$14**
Gluten free bun optional \$1.50

Protein choices:

- Kachemak Burger
- Elk Burger
- Salmon Burger
- Vegan Beyond Burger®

\$1.50 add-ons:

- White Cheddar
- Gruyere Swiss
- Montchevre® Goat Cheese
- Blue Cheese
- Chipotle Aioli
- Tartar Sauce

\$2.00 add-ons:

- Sautéed Onions & Mushrooms
- Whole Roasted Green Chili
- 2 Onion Rings
- Jalapeño-Bacon Jam
- Applewood Bacon
- Fried Egg

Sandwiches & Lunches

Fried Chicken Sandwich \$15

7 oz. mary's non-gmo chicken breast breaded, choice of cheese, chipotle aioli, pickles, tomato, lettuce, beer battered fries

Fish & Chips \$19

two 2.5 oz. pieces of beer battered halibut, fried potato wedges, sour cream, chives, tartar sauce, buttered string beans

Red King Crab Sliders \$17

three house-made red king crab cakes, tartar sauce, arugula, pickled red onion, beer batter fries

Kilcher Country Beef Lasagna \$18

everything house-made, basil marinara, béchamel, fresh parmesan

Beverages

coffee: regular or 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: espresso specialty drinks, alaska chai, zen chai, fruit smoothies

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