

Chef Miller's Chart Room Restaurant Evening 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

Salads *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

Red King Crab Cake \$19
arugula heirloom cherry tomato salad, tar-tar sauce and tobacco onions

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
half dozen served raw on the half shell with mignonette \$18
half dozen grilled with compound butter & parsley \$20

Fried Calamari Strips \$15
chipotle aioli, smoked paprika, pepperoncini tapenade

Brussels Sprouts \$14
sherry gastrique, bacon, cilantro, candied pecans

Onion Rings \$12
beer battered house-made onion rings, chipotle aioli, buttermilk garlic dipping sauce

Baked Macaroni & Cheese \$12
white cheddar, gruyere

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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Steak selections are grilled on Alaskan alder wood fired grill and served with roasted fingerling smash cooked in ghee, sautéed chard with garlic & tomatoes, chimichurri, crispy tobacco onion

8 oz. Kobe Baseball Sirloin \$30

OR

16 oz. Pacific Northwest C.A.B. Ribeye \$40

Add some surf - AK Oscar \$20
red king crab merus, house-made hollandaise

Add some funk \$8
roasted garlic, cave aged blue cheese

Add some tradition \$8
sautéed oyster mushrooms & onions

House-Made Elk Meatloaf

\$23

mushroom gravy, roasted fingerling, fried brussels sprouts, tobacco onions

Kilcher Country Beef Lasagna

\$18

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

Pineapple Duck Fried Rice

\$19

lemongrass sage honey seared duck breast, onion, carrots, peas, pineapple, chili flake, tamari, ginger, toasted sesame oil, jasmine rice

Chipotle Braised Short Ribs

\$20

green chili cheddar polenta cakes, sautéed red chili chard, braising jus

Halibut Iliamna

\$35

broiled Alaskan halibut stuffed with Alaskan red king crab, lemon, couscous, tomato, spinach, saffron cream, parmesan

Seared Kodiak U-10 Scallops

\$20

red bell pepper curry, delicata squash, cous-cous, ras el hanout, caramelized onion, pepitas

Colossal Alaskan King Crab Legs

One 14 oz. leg \$45

roasted fingerling smash, sautéed chard with garlic & tomatoes, lemon, drawn butter, additional legs at \$40 each

Grilled Octopus

\$19

mushroom swiss arancini, sautéed chard, saffron cream, chimichurri

Seared Tuna

\$20

mushroom dashi, marinated oyster mushrooms, soba, chili garlic sauce, candied ginger, green onion, sesame

Fish & Chips

\$19

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

Build a Burger

\$14

All burgers are grilled on Alaskan alder wood fired grill and served on a brioche bun with lettuce, tomato, pickle, beer battered fries. 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

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