

Welcome to the Chart Room

The Chart Room Restaurant has been providing a fine dining experience for over 50 years.

We are committed to offering great service and excellent food at our landmark location.

We hope you enjoy your dining experience. Cheers!

APPETIZERS

Ahi Poke Salad* \$16

Marinated diced ahi tuna served with rice, Asian coleslaw and wonton crisps.

Surf & Turf Skewer \$13

Skewer of select beef tips and shrimp, served with sweet chili mango and Thai peanut dipping sauces.

Shrimp & Scallops \$14

Jumbo shrimp and Alaskan scallops brushed with a sweet ginger teriyaki sauce, grilled and served over rice.

Scallop Crostini \$12

A creamy mixture of Alaskan scallops, lemon zest, dill and Swiss cheese, baked to a golden brown on our fresh bread toast rounds.

Coquilles St. Augustine \$17

Alaskan scallops wrapped in bacon, baked and topped with béarnaise sauce.

Clam Chowder \$7

A bowl of our famous New England style clam chowder served with our freshly baked bread.

Baked Macaroni & Cheese \$8

A personalized crock of baked macaroni with a creamy fusion of cheddar, jack, fontina and parmesan cheeses.

Cajun Calamari \$11

Calamari tossed in lightly floured Cajun spices and flash fried, served with chipotle mayonnaise.

Steamer Clams* \$20

Steamer clams poached with a blend of white wine, garlic, shallots, lemon and butter.

Hot Crab & Artichoke Dip \$11

Our signature mixture of crab, artichoke hearts, cream cheese and parmesan baked to a golden brown, served with our freshly baked bread.

Oysters on the Half Shell* \$18

½ dozen fresh Kachemak Bay oysters served with lemon and cocktail sauce.

French Onion Soup \$7

Heartwarming and traditional with seasoned croutons and golden brown Swiss cheese.

SALADS

Apple Walnut Salad \$10

Mixed greens, green apples, dried cranberries and walnuts, served with your choice of dressing.

Caesar Salad \$10

Crisp romaine tossed with our special house Caesar dressing, grated parmesan cheese, and croutons.

Spinach Salad \$10

Tender Spinach leaves with sliced tomato crumbled feta cheese, bacon, hard boiled egg, sunflower seeds, served with your choice of dressing.

Sicilian Salad \$10

Mixed seasonal greens, red onion, artichoke hearts, tomato, feta cheese and Kalamata olives with lemon honey vinaigrette.

Thai Salad \$10

Mixed seasonal greens, tomato, carrots and mandarin orange slices with a Thai peanut dressing.

House Salad large \$7 small \$5

Our house blend of fresh mixed seasonal greens, homemade herbed croutons and your choice of dressing.



Add to any salad listed above:



4 shrimp \$8 - 5 oz. of rockfish \$7 - 5 oz. seared rare ahi tuna* \$9 - 3 oz. beef tips \$5 - 5 oz. chicken breast \$5

*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.

All entrees are accompanied by freshly baked bread, seasonal vegetables, and choice of rice pilaf or potato.

Add a fresh dinner salad or a cup of our famous clam chowder for \$4

SPECIALTIES

Halibut Iliamna \$30

Fresh halibut topped with our signature crab and artichoke dip, baked to a golden brown.

Green Curry Rockfish & Shrimp \$26

Local rockfish and shrimp sautéed in a green coconut curry served over rice pilaf.

Chicken Gnocchi \$23

Grilled chicken breast served over potato pasta with sautéed spinach and mushrooms in a blue cheese cream sauce and topped with spiced pecans.

Broiled Stuffed Shrimp \$25

Six butterflied shrimp stuffed and cooked with our signature Scallop Crostini mix.

Mediterranean Pasta \$18

Artichoke hearts, mushrooms, red bell peppers, Kalamata olives, red onion, spinach and feta in a garlic, white wine butter sauce, served over fettuccini.

Apple Pecan Chicken \$22

Chicken breast sautéed with lime juice, honey, apples, cream and pecans.

Seafood Alfredo \$29

Alaskan scallops, rockfish, and shrimp classically sautéed with cream, garlic, white wine and parmesan cheese.

Grilled Shrimp & Scallops \$25

Grilled prawns and Alaskan scallops brushed with basil pesto on a bed of julienne spinach, and topped with a citrus cream sauce.

Seafood Quartet* \$26

2 shrimp, 2 scallops, 2 oysters and select fish, grilled or deep fried, served with tartar and cocktail sauces.

Tempura Fried Local Fish \$20

Local cod dipped in our famous tempura batter, fried to a golden brown served with tartar sauce.

FROM THE GRILL

Rib eye \$30

12oz Rib eye steak grilled with a brown sugar spiced rub, topped with red onion jam and blue cheese crumbles.

Petite Tender Steak \$26

Bacon wrapped 8oz petite tender steak grilled to order, served with a port demi glaze.

Roast Prime Rib of Beef 10oz: \$25 16oz: \$32

Slow roasted choice rib eye, hand rubbed with special seasonings, served with au jus and horseradish cream.

Grilled New York \$29

A classic favorite!

14oz New York steak grilled to order.

For the perfect ending, try one of our homemade desserts.

Complement your dinner with a selection from our fabulous wine list!

Wonderful wines by the glass for every palate available on our wine list, or ask your server.

A charge of \$4 will apply to all split-plate dinners.

Parties of 6 or more, one check please. Thank you.