

# Welcome to the Chart Room

The Chart Room Restaurant has been providing Homer with the finest dining experience for over 20 years. We are committed through great service and excellent food to make your dining experience a memorable one.

## STARTERS

### Shrimp & Scallop 13

Jumbo shrimp & Alaskan scallop brushed with a sweet ginger teriyaki sauce and grilled. Served over rice.

### Beef Skewers 12

Top sirloin skewers grilled to order on a bed of fresh spinach. Served with a light teriyaki, cilantro cream sauce and garlic toast.

### Spinach Salad 9

Fresh spinach leaves with julienne red peppers, sunflower seeds, crumbled feta cheese & drizzled with sweet chili garlic vinaigrette.

### Caesar Salad 9

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

### Red Pepper & Mussel Bisque 9

Roasted red peppers and tomatoes with cream, mussels and parmesan cheese. Served with Tuscan bread.

### French Onion Soup 7

Heart warming and traditional! With seasoned croutons & swiss cheese.

### Scallop Crostini 11

A creamy mixture of Alaskan scallops, lemon zest, dill & swiss cheese. Baked to a golden brown on Tuscan toast rounds.

### King Crab Appetizer 35

One pound of Alaskan King crab in the shell. Served with drawn butter.

### Cajun Calamari 10

Lightly floured in Cajun spices and flash fried. Served with chipotle mayonnaise.

### Oysters on the Half Shell 16

Fresh Kachemak Bay oysters served with cocktail sauce. Best in the world.

### Oysters Rockefeller 18

Fresh Kachemak Bay oysters topped with a savory blend of spinach, parsley, green onions, bread crumbs and Pernod. Lightly baked and served with hollandaise sauce.

### Alaskan Clams 18

Fresh steamer clams poached with a blend of white wine, garlic, shallots, lemon & butter.

### Coquilles St. Augustine 14

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

### Red Hook Shrimp (1/2#) 12 (1#) 22

Delicious Red Hook beer battered shrimp, served deep fried with a sweet chili mango dipping sauce.

### Hot Crab & Artichoke Dip 11

A delightful mixture of crab, artichoke hearts, cream cheese and parmesan baked to a golden brown and served with our homemade bread for dipping.

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

# SPECIALTIES

## *Halibut Iliamna 28*

*The Chart Room's signature dish! Fresh halibut topped with our famous crab dip and baked to a golden brown.*

## *Alaskan Alfredo 29.50*

*Alaskan salmon, scallops, and fresh halibut sautéed classically with cream, garlic, white wine and parmesan cheese.*

## *Tempura Halibut 28*

*Local halibut in our famous tempura batter.*

## *Alaskan Fish Combo 24*

*Local halibut and salmon grilled to perfection. Served with maitre d' butter (when available)*

## *Grilled Shrimp & Scallops 25*

*Grilled prawns and Alaskan scallops brushed with sun dried tomato pesto on a bed of julienne spinach. Topped with a citrus cream sauce.*

## *Alaskan King Crab 40*

*One pound of the best from the icy waters of the Bering Sea.*

## *Seafood Quartet 30*

*A bounty of the sea for the serious seafood lover! Shrimp, scallops, selected fish and oysters grilled or deep fried. Served with tartar and cocktail sauces.*

## *Apple Pecan Chicken 20*

*Chicken breast sautéed with lime juice, honey, apples, cream and pecans. Served over rice pilaf.*

## *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 pasta.*

# FROM THE GRILL

## *Roast Prime Rib of Beef 10oz 23 16oz 30*

*Slow roasted choice ribeye, hand rubbed with special seasonings.*

## *Grilled Halibut 26*

*Homer's mainstay! An 8 ounce filet grilled and served with a maitre d' butter.*

## *Pork Medallions 20*

*Pork loin pan seared with a flavorful mango chutney cream.*

## *Grilled New York 29*

*The king of steaks! 14oz of prime New York cooked to temperature and topped with bleu cheese butter.*

## *Full Rack of Baby Back Ribs 28*

*Slow roasted and brushed with BBQ sauce.*

## *Ribeye Steak 26*

*Tender 12oz Ribeye grilled to order.*

## *Alaskan Salmon - Market Price*

*The highest quality salmon available. An 8oz filet served grilled and topped with a lemon and white wine butter.*

*All entrees are accompanied by chowder or salad, freshly baked bread, fresh steamed vegetables & potato or rice.*

*for the perfect ending, try one of our homemade desserts.*

*A charge of 6 dollars will apply to all split plate dinners.*

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

*Note cards by cover artist, Susan Phillips Cushing are available for purchase in our Wheelhouse Gift Shop.*

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