Executive Chef, Matt Orchard and his culinary team welcome you to the

Chart Room Restaurant

Afternoon Menu

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

Soups

Clam Chowder & Soup of the Day - new england style clam chowder or our daily preparation **$5 / $8**

Soup, Salad & Bread - house salad, bowl of soup or clam chowder, freshly baked homemade bread **$12**

Salads

Grilled Chicken Salad with Beets - walnuts, blue cheese crumbles, fresh lemon, olive oil **$9 / $15**

Pear & Feta Spinach Salad - toasted almonds, candied pomegranate, red onion, balsamic vinaigrette **$9 / $15**

Smoked Salmon & Goat Cheese Salad - candied pecans, dried cranberries, lemon vinaigrette **$9 / $15**

Caesar Salad **$7 / $11**

add chicken, rockfish, or cod **$7** **OR** scallops, shrimp or smoked salmon **$10** **OR** grilled salmon or halibut **$12**

House Salad - grape tomatoes, shredded carrot, cheddar jack cheese, croutons, choice of dressing **$5 / $8**

sweet chili garlic vinaigrette, buttermilk garlic, blue cheese, lemon honey vinaigrette, balsamic vinaigrette

Lunch

King Crab & Artichoke Dip - cream cheese, sour cream, parmesan, freshly baked homemade bread **$12**

Steamer Clams - white wine, garlic, lemon, butter, fresh herbs **$20**

Fresh Kachemak Bay Oysters - served raw on the ½ shell **$18**

Baked Prawn-Crab Stuffed Oysters - prawn-crab stuffing, lemon, cocktail sauce **$20**

Oysters Rockefeller - pernod, cream, spinach, onion, parmesan, panko bread crumbs **$20**

Crab & Shrimp Cakes - red pepper aioli, thyme aioli, tequila cilantro slaw **$15**

Fried Calamari - chipotle aioli **$12**

Coconut Prawns - house-made apricot horseradish sauce **$15**

Baked Macaroni & Cheese - cheddar, jack, fontina, parmesan **$10**

BBQ Pork Ribs - chipotle-brown sugar glaze, fries, vinaigrette slaw **$15**

Wings **Sticky** honey-sambal BBQ sauce, celery, blue cheese crumbles **$14**

Kalbi sesame teriyaki sauce, cilantro, green onion **$14**

Traditional Buffalo, celery, blue cheese crumbles **$14**

Fish-n-Chips panko fried with french fries **OR** grilled with steamed vegetables & roasted red potatoes

Halibut $19 **Rockfish $15** **Cod $15**

Butternut Squash Lasagna - cremini mushroom, italian sausage, pasta, ricotta, mozzarella, garlic cream sauce **$25**

Alaskan Bouillabaisse - halibut, clams, shrimp, scallops, saffron-garlic-tomato broth, rouille, garlic bread **$19**

Elk Meatloaf - potato pancake, mushroom cream, fried onions **$18**

Vegetarian Angel Hair - grape tomatoes, broccoli, zucchini, asparagus, yellow squash, snow peas, basil, garlic **$20**

Burgers & sandwiches served with choice of fries, vinaigrette slaw, house salad, or cup of chowder or the soup of the day.

Halibut Club - halibut, toasted ciabatta, bacon, cheddar, tomato, lettuce, frizzled onions, herb aioli **$19**

Buffalo Fried Chicken Sandwich - blue cheese crumbles, roasted red peppers & onions, hot sauce, ciabatta **$13**

Blackened Rockfish Sandwich - sweet red pepper sauce, vinaigrette slaw, ciabatta roll **$13**

Kachemak Burger - ½ lb. american wagyu beef (**add** cheese $1.50, bacon $2, other stuff $1.25 each) **$15**

Kalbi Burger - ½ lb. american wagyu beef, pineapple, ham, swiss cheese, kalbi sauce **$18**

Avocado Turkey Bacon Melt - sourdough, bacon, provolone **$15**

Reuben - corned beef, sauerkraut, thousand island, swiss cheese, toasted rye **$16**

Monte Cristo – swiss cheese, turkey, cheddar, ham, texas toast, raspberry preserves, powdered sugar **$15**

8 oz. New York Steak Sandwich - 9 inch Philly roll, fried onions, provolone, horseradish cream **$18**

BLT - bacon, lettuce, tomato, grilled sourdough **$12**

Alaska Department of Public Health would like you to know that consuming
raw or undercooked protein such as meat, shellfish or eggs may increase your risk of food borne illness.