

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

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

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

Salads

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

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

Smoked Salmon & Goat Cheese Salad **\$9 / \$15**
 Alaskan kippered smoked sockeye, candied pecans, dried cranberries, lemon honey vinaigrette

Mixed Berry Feta & Bacon Salad **\$9 / \$15**
 blueberries, raspberries, bacon, feta, lettuce, white wine aioli vinaigrette

Caesar Salad **\$7 / \$11**
 romaine, grated parmesan cheese, croutons, caesar dressing
 add chicken, rockfish, or cod **\$7**
 add scallops, shrimp or smoked salmon **\$10**
 add grilled salmon or halibut **\$12**

House Salad **\$5 / \$8**
 grape tomatoes, shredded carrot, cheddar jack cheese, croutons, choice of house made dressings:
 sweet chili garlic vinaigrette, buttermilk garlic, blue cheese, lemon honey vinaigrette, balsamic vinaigrette

Sharable Small Plates

King Crab & Artichoke Dip **\$13**
 cream cheese, sour cream, parmesan, freshly baked homemade bread

Steamed Manilla Clams **\$20**
 white wine, garlic, lemon, butter, fresh herbs

Fresh Kachemak Bay Oysters **\$18**
 served raw on the ½ shell with mignonette sauce

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

6 oz. Seared Crab Cake **\$15**
 house made tarter, fried onion strings

Fried Calamari **\$12**
 fresh marinara

Fresh Cocktail Shrimp **\$15**
 house-made cocktail sauce

Jumbo Fried Chicken Wings **\$14**
 Sticky honey-sambal BBQ sauce, celery, blue cheese crumbles
 Traditional Buffalo celery, blue cheese crumbles **\$14**

Basket of House Made Kale Chips **\$6**

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

Burgers, Sandwiches & Lunches

served with choice of fries, vinaigrette slaw, house salad, or the soup of the day – or upgrade with a cup of chowder

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

King Crab Roll **\$15**
celery, mayonnaise, toasted bun

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

Colossal Alaskan King Crab Legs **One 12 oz leg \$38 / Two 12 oz legs \$75**
lemon, drawn butter

Fish-n-Chips **Halibut \$19 Rockfish \$15 Cod \$15**
panko fried with french fries **OR** grilled with steamed vegetables & potatoes
served with house-made tartar sauce

Vegan Beyond Burger® **\$15**
revolutionary plant based burger that looks, cooks, and satisfies like beef, potato bun, house made kale chips

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

Sliders **\$12**
3 – 2 oz. american wagyu beef patties, sautéed french onions, swiss, mushrooms

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

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

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

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

Beverages

coffee: regular or decaf \$2.50 variety of selected teas \$2.50 hot chocolate \$2.50

milk: whole or skim - small \$2.50 large \$4.50

juice: orange, tomato, apple, cranberry, lemonade - small \$2.50 large \$4.50

fountain soda: dr. pepper, coke, diet coke, sprite, barq's root beer - \$2.50

freshly brewed iced tea with lemon: \$2.50

served tableside from the espresso & gift shop: espresso specialty drinks, alaska chai, zen chai, fruit smoothies