

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.

Starters

Crab & Artichoke Dip cream cheese, sour cream, parmesan, freshly baked bread	\$13
Steamed Manilla Clams white wine, garlic, lemon, butter, fresh herbs	\$20
Fresh Kachemak Bay Oysters served raw on the ½ shell with mignonette sauce	\$18
Alaskan Florentine Scallops spinach, sambuca cream sauce, pancetta, freshly baked bread	\$18
Oysters Rockefeller pernod, cream, spinach, onion, parmesan, panko bread crumbs	\$20
Fried Calamari fresh marinara sauce	\$12
Fresh Cocktail Shrimp house-made cocktail sauce	\$15
Clam Chowder new england style clam chowder	\$5 / \$8
6 oz. Seared Crab Cake house-made tartar sauce, fried onion strings	\$15
Basket of House Made Kale Chips	\$6

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	

Comfort Food

Baked Macaroni & Cheese cheddar, jack, fontina, parmesan	\$10
Jumbo Fried Chicken Wings	
Sticky honey-sambal BBQ sauce, celery, blue cheese crumbles	\$14
Traditional Buffalo , celery, blue cheese crumbles	\$14
Sliders 3 – 2 oz. american wagyu beef patties, sautéed french onions, swiss, mushrooms	\$12
Kachemak Burger ½ lb. american wagyu beef (add cheese \$1.50, bacon \$2, other stuff \$1.25 each)	\$15
Fish-n-Chips panko fried with french fries OR grilled with steamed vegetables & potatoes	
house-made tartar sauce	Halibut \$19 Rockfish \$15 Cod \$15
Vegan Beyond Burger®	\$15
revolutionary plant based burger that looks, cooks, and satisfies like beef, potato bun, house made kale chips	

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.

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.

From the Sea

We will gladly prepare any fish or selection simply grilled or pan seared with lemon & olive oil.

Basil Crusted Cod or Halibut	\$21 / \$28
tomato-basil-caper-white wine-butter sauce, broccolini, potatoes	
Grilled Copper River Red Salmon	\$27
mustard seed white balsamic reduction, potatoes, asparagus	
Blackened Alaskan Rockfish	\$25
Alaskan side striped shrimp, sweet potato hash, sweet pepper sauce	
Halibut Iliamna	\$31
crab-artichoke-parmesan crust, potatoes & vegetables	
Alaskan Bouillabaisse	\$19 / \$34
halibut, clams, shrimp, scallops, saffron-garlic-tomato broth, rouille, garlic bread	
Colossal Alaskan King Crab Legs	One 12 oz. leg \$38 / Two 12 oz. legs \$75
potatoes, vegetables, lemon, drawn butter	

From the Farm

Rosemary Garlic Chicken	\$21
white wine risotto, house made kale chips	
House Made Elk Meatloaf	\$18
mashed potatoes, crispy fried onion, balsamic mushroom sauce	

Your selection grilled to temperature served with potatoes and fresh steamed vegetables

6 oz. Petite Tenderloin \$30	•	8 oz. Tenderloin \$39
16 oz. New York Strip Steak \$30	•	16 oz. Hand Cut Rib-Eye \$39
OR topped with mushrooms and onions		add \$3
OR topped with roasted garlic & blue cheese		add \$5
OR topped with 4 shrimp OR 4 scallops		add \$10

Pastas

Alaskan Seafood Alfredo	\$29
scallops, halibut, salmon, fettuccini, garlic cream sauce, parmesan, garlic bread	
Garlic Shrimp Pasta	\$26
Alaskan side stripe shrimp, asparagus, olive oil, garlic, basil, parmesan, red pepper	

After Dinner...

Save some room for one of our famous desserts: White Chocolate Lemon Cheesecake, Tiramisu, Crème Brûlée, Chocolate Molten Lava Cake, Mixed Berry Cream Cheese Pie, Vanishing Peanut Butter Pie, Mile High Chocolate Cream Pie, or our Daily Cake Special.

We also have some fabulous after dinner cocktails: Coconut Brownie, Peppermint Pattie, Nutty Irishman, Hot Apple Pie, Café Almond Joy, Black Forest, Hot Buttered Rum, Traditional Irish Coffee, Awesome Coffee and more.

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.