

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

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

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

Caesar Salad **\$7 / \$11**
romaine, grated parmesan cheese, croutons, caesar dressing

add chicken or rockfish **\$7**

add scallops **\$11**

add grilled 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

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

Fresh Kachemak Bay Oysters **\$18**
served raw on the 1/2 shell with mignonette sauce

Seared Crab Cakes **\$15**
house-made tarter, fried onion strings

Fried Calamari **\$12**
house-made chipotle aioli

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

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

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

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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

King Crab Roll			\$15
celery, green onion, mayonnaise, leaf lettuce, toasted bun			
Blackened Rockfish Sandwich			\$13
sweet red pepper sauce, lemon honey 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	
panko fried, french fries, house-made tartar sauce			
Turkey Avocado Bacon Melt			\$15
grilled sourdough, provolone			
Reuben			\$16
corned beef, sauerkraut, thousand island, swiss cheese, toasted rye			
B.L.T.			\$12
bacon, lettuce, tomato, grilled sourdough			
Vegan Beyond Burger®			\$15
revolutionary plant-based burger that looks, cooks, and satisfies like beef, shredded lettuce, pickle, tomato, potato bun, side salad with sweet chili garlic vinaigrette			
Kachemak Burger			\$14
½ lb. american wagyu beef, shredded lettuce, pickle, tomato, house-made tartar sauce, brioche bun (add cheese \$1.50, bacon \$2, other stuff \$1.25 each)			
Jalapeño Cheddar Bacon Burger			\$17
½ lb. american wagyu beef, shredded lettuce, pickle, tomato, house-made tartar sauce, brioche bun			
Cracker Pepper Mushroom Onion Swiss Burger			\$17
½ lb. american wagyu beef, shredded lettuce, pickle, tomato, house-made tartar sauce, brioche bun			

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