

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

Alaskan Crab & Artichoke Dip	\$13
cream cheese, sour cream, parmesan, freshly baked homemade bread	
Fresh Kachemak Bay Oysters	\$18
served raw on the ½ shell with mignonette sauce	
Seared Crab Cakes	\$15
house-made tarter, fried onion strings	
Alaskan Florentine Scallops	\$18
spinach, sambuca cream sauce, pancetta, freshly baked bread	
Fried Calamari	\$12
house-made chipotle aioli	
Clam Chowder	\$5 / \$ 8
new england style clam chowder	

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	

Comfort Food

Baked Macaroni & Cheese cheddar - jack, fontina, parmesan	\$10
Sticky Wings honey-sambal BBQ sauce, celery, blue cheese crumbles	\$14
Traditional Buffalo Wings celery, blue cheese crumbles	\$14
Fish-n-Chips panko fried, french fries, house-made tartar sauce	Halibut \$19 Rockfish \$15
Vegan Beyond Burger® revolutionary plant-based burger that looks, cooks, and satisfies like beef, shredded lettuce, pickle, tomato, potato bun, side salad with sweet chili garlic vinaigrette	\$15
Kachemak Burger 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)	\$14
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	

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.

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From the Sea

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

Basil Crusted Halibut **\$28**

tomato-basil-caper-garlic-white wine-butter sauce, broccolini, potatoes

Blackened Alaskan Rockfish **\$25**

Alaskan side striped shrimp, sweet potato hash, sweet pepper sauce

Halibut Iliamna **\$31**

crab-artichoke-parmesan crust, potatoes, vegetables

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, broccolini

House-Made Elk Meatloaf **\$18**

mashed potatoes, crispy fried onion, balsamic mushroom sauce

All beef is Pacific Northwest USDA Choice.

Your selection grilled to temperature served with potatoes and fresh sautéed vegetables.

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 Alaskan Oscar with red King Crab merus, hollandaise and asparagus **add \$15**

Pastas

Alaskan Seafood Alfredo **\$ 29**

scallops, halibut, side stripe shrimp, fettuccini, garlic cream sauce, parmesan, garlic bread

Cajun Shrimp Pasta **\$ 26**

Alaskan side stripe shrimp, bell peppers, tomatoes, onion, garlic, jalapeño, cream sauce, rotini pasta

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.

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