

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

Alaskan Florentine Scallops **\$18**
spinach, sambuca cream sauce, pancetta, freshly
baked homemade bread

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

Clam Chowder **\$5 / \$8**
new england style clam chowder, freshly baked
homemade bread

From the North

Halibut Iliamna **\$31**
crab-artichoke-parmesan crust, mashed potato mushroom duxelles tower, choice of vegetables

Colossal Alaskan King Crab Legs **One 12 OZ. leg \$38 / Two 12 OZ. legs \$75**
lemon, drawn butter, mashed potato mushroom duxelles tower, choice of vegetables

Alaskan Seafood Alfredo **\$29**
scallops, halibut, side stripe shrimp, fettuccini, garlic cream sauce, parmesan, garlic bread

House-Made Elk Meatloaf **\$20**
mashed potatoes, crispy fried leeks, balsamic mushroom sauce, choice of vegetables

All beef is Pacific Northwest USDA Choice.

Your selection grilled to temperature served with mashed potato mushroom duxelles tower
and choice of: poached asparagus, spinach-kale sauté, grilled zucchini, or creamed corn

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 & asparagus **add \$15**

Comfort Food

Baked Macaroni & Cheese white cheddar, gruyere, bechamel sauce **\$12**

Halibut Fish-n-Chips panko fried, fries, house-made tartar sauce **\$19**

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

Cracked 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.

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 South

Cajun Shrimp & Fried Grits	\$20
Alaskan shrimp, bacon sherry creole sauce, cheddar cheese, bell peppers, green onion, jalapeño, tomatoes	
Southern Fried Chicken	\$20
½ Mary's non-GMO buttermilk fried chicken, creamed corn, mashed potatoes	
Jambalaya	\$20
shrimp, andouille sausage, Cajun tomato stew, bell peppers, onions, fresh herbs, jasmine rice	
Cajun Shrimp Pasta	\$20
Alaskan shrimp, bell peppers, tomatoes, onion, garlic, jalapeño, cream sauce, rotini pasta	

From the East

Seared Tataki	\$20
6oz. sesame ginger rubbed yellowfin tuna steak, calrose rice, sautéed bok choy, toasted sesame chili sauce	
Grilled Octopus	\$17
2 cilantro lime grilled tentacles, crispy noodles, sautéed bok choy and a hoisin sauce	
Pineapple Duck Fried Rice	\$16
lemongrass sage honey seared duck breast, onion, carrots, peas, pineapple, chili flake, tamari, ginger, toasted sesame oil, jasmine rice	
Ramen Bowl	\$19
sliced brisket, alkaline noodles, house-made seafood fume beef stock, bok choy, asparagus, onion, ginger, garlic, chili flake, toasted sesame seeds, poached egg	

From the West

Pozole de Pollo	\$16
Mary's non-GMO chicken, hominy, onion, cilantro, chicken stock, cabbage, cheddar cheese, sour cream, hatch green chilis	
Chicken Enchiladas	\$16
Mary's non-GMO chicken, cheddar-jack cheese, cilantro, onion, blue corn tortillas, black refried beans, cilantro lime rice, choice of hatch green chili sauce or red chili sauce, cojita cheese	
Alaskan Snow Crab Relleno	\$19
poblano chili, cheddar-jack cheese, cilantro, onion, saffron cream sauce, refried black beans, cilantro lime rice, cojita cheese	
Carne Adobo	\$19
braised brisket, cilantro lime rice, refried beans, grilled calabacitas, tortillas	

After Dinner...

Save 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 have 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.