

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, toast points	
Fresh Kachemak Bay Oysters	\$18
served raw on the ½ shell with mignonette	
Alaskan Florentine Scallops	\$18
spinach, sambuca cream sauce, pancetta, toast points	
Fried Calamari Strips	\$12
house-made chipotle aioli	
House made Alaskan Clam Chowder	\$5 / \$8
new england style, Alaskan razor clams, bacon, toast points	

Salads

add to any salad: chicken \$7 , scallops \$11 , halibut \$12	
Pear, Spinach, & Blue Cheese Salad	\$9 / \$15
almonds, red onion, balsamic vinaigrette	
Berry, Kale, & Bacon Salad	\$9 / \$15
local micro greens, blueberries, candied pecans, cojita cheese, raspberry vinaigrette	
Caesar Salad	\$7 / \$11
romaine, parmesan, white anchovy fillet, croutons, parmesan crisp	
House Salad	\$5 / \$8
grape tomatoes, shredded carrot, cheddar jack cheese, croutons, choice of house-made dressing	
Dressings: sweet chili garlic vinaigrette, buttermilk garlic, blue cheese, raspberry vinaigrette, balsamic vinaigrette	

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	\$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-Bacon Jam & Cheddar 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.

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From the South

- Cajun Shrimp & Fried Grits** **\$20**
Alaskan shrimp, bacon sherry creole sauce, cheddar cheese, bell peppers, green onion, jalapeño, tomatoes
- 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** **\$20**
cilantro lime grilled tentacles, crispy noodles, sautéed bok choy and a hoisin sauce
- Pineapple Duck Fried Rice** **\$19**
lemongrass sage honey seared duck breast, onion, carrots, peas, pineapple, chili flake, tamari, ginger, toasted sesame oil, jasmine rice
- Ramen Bowl** **\$19**
short rib, 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, corn tortillas, black refried beans, cilantro lime rice, hatch green chili sauce and 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** **\$20**
braised short ribs, 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.