

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.

Just the Beginning...

House-made Alaskan Clam Chowder \$5/\$8
new england style, razor clams, bacon, toast points

Fresh Alaskan Oysters
served raw on the half shell with mignonette

Jakolof Bay Oyster Co. *Jakolof Bay, Homer* half dozen **\$18**
Eagle Oyster Co. *Simpson Bay, Cordova* half dozen **\$18**

Alaskan Red King Crab Cakes \$19
Alaskan Ikura salmon caviar, remoulade, chili oil, green onions

Alaskan Kodiak Scallop Florentine \$19
sambuca cream sauce, pancetta, spinach

Alaskan Snow Crab & Artichoke Dip \$15
cream cheese, sour cream, parmesan, toast points

Patagonia Shrimp Cocktail \$16
micro greens, lemon, cocktail sauce, parsley oil

Fried Calamari Strips \$15
chipotle aioli, smoked paprika, pepperoncini tapenade

Beer Braised Clams \$16
deep powder porter, butter, shallots, garlic, european bacon, jalapeno, cilantro, toast points

Seafood Tower \$175
12 oysters, 1 lb. shrimp cocktail, 1 lb. dungeness crab, 2 colossal Alaskan red king crab legs

Elk Carpaccio \$18
lemon mustard vinaigrette, parsley oil, house-made smoked paprika cracker, blackened heirloom tomato tapenade, micro greens

Lollipop Chicken Wings \$15
sweet chili sauce, basil oil, candied ginger

Brussels Sprouts \$14
sherry gastrique, bacon, cilantro, candied pecans

Salads

Ruby Red & Rainbow Beet Salad \$15
sesame granola, orange segments, avocado puree, raspberries, fresh basil & mint, coriander vinaigrette

Local Green Salad \$7/\$14
local greens, frisee, cucumber, candied pecans, montchevre goat cheese, pickled red onion, lemon mustard vinaigrette

Caesar Salad \$7/\$14
romaine, marinated white anchovy fillet, house-made smoked paprika cracker, fresh shaved parmesan

Heirloom Tomato Salad \$15
buffalo mozzarella, puffed grains, basil, peaches, saba

House Salad \$5/\$8
grape tomatoes, shredded carrot, pickled onions, choice of house-made dressing:
sweet chili garlic vinaigrette, mustard-dill vinaigrette, balsamic vinaigrette, buttermilk garlic, blue cheese

add to any salad: chicken \$7, scallops \$12, halibut \$12

Fish & Chips

Homer Brewing Company Red Knot beer batter, southern coleslaw, fries, house-made tartar sauce

5 oz. Alaskan Halibut \$19

5 oz. Alaskan Cod \$17

5 oz. Alaskan Rockfish \$16

5 13/15 Patagonia Shrimp \$17

À La Carte Sides

Colossal Alaskan Red King Crab Leg \$40/Claw \$30

2 Dungeness Crab Clusters \$35

Alaskan Lemon Barley \$10

Mashed Potatoes with Duxelles \$10

Classic Mac & Cheese \$12

Spinach Kale Sauté \$7

Garlic Butter Poached Local Romanesco \$8

Poached Asparagus \$8

Kale Chips \$7

Toast points \$3

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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From the Grill

Grilled selections are:

- grilled on Alaskan alder wood fired grill
- seasoned with our house-made peppercorn seasoning blend
- served with mashed potatoes topped with duxelles, small side salad, fried leeks, and paired compound butter

Pacific Northwest Certified Angus Beef, topped with chipotle-mole compound butter.

16 oz. New York \$35

Add some surf-AK Oscar \$20
red king crab merus, house-made hollandaise, poached asparagus

16 oz. Ribeye \$40

Add some funk \$8
roasted garlic, cave aged blue cheese

10 oz. Tenderloin \$45

Add some tradition \$8
sautéed oyster mushrooms & onions

Alaskan seafood selections are topped with garlic-parsley compound butter.

14 oz. Alaskan King Salmon Steak \$38

16 oz. Alaskan Halibut Steak \$32

10 oz. Alaskan Sockeye Fillet on Alder Wood Plank \$27

½ Wild Spanish Octopus \$29
cilantro lime grilled tentacles, lemon barley, hoisin sauce

Alder Burger \$20
habanero tomato jam, cave aged blue cheese, fried leeks, lemon garlic aioli, fries

From the Pan (no substitutions)

Halibut Iliamna \$35
broiled Alaskan halibut stuffed with Alaskan red king crab, lemon, artichoke cream sauce, heirloom tomato-spinach-Israeli couscous, parmesan

Seared Kodiak U-10 Scallops & Halibut Cheeks \$38
Alaskan Ikura Salmon Caviar, tri-colored smashed potatoes, bacon aioli, local greens, marinated heirloom tomato salad

Alaskan Seafood Alfredo \$32
salmon, halibut, spot prawns, fettuccini, garlic cream sauce, shaved parmesan, parsley oil, toast points

Butter Poached Cod \$26
Alaskan lemon barley, shaved brussels sprout salad, citrus vinaigrette

Blackened Rockfish \$28
Alaskan spot prawns, sweet potato hash, roasted bell pepper aioli, parsley oil

House-Made Elk Meatloaf \$23
balsamic mushroom cream, mashed potatoes with duxelles, poached brussels sprouts, fried leeks

½ Mary's Roasted Chicken \$22
garlic, herbs, pan jus, mashed potatoes with duxelles, side house salad, choice of dressing

Mushroom Risotto \$25
oyster & shiitake mushrooms, garlic, house-made ghee, parmesan shavings, saffron juniper broth

***King Crab Dinners Available À La Carte**

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