

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.

Soups

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

Salads *add to any salad: chicken breast \$7, 3 U-10 scallops \$12, 5 oz. halibut \$12, shrimp \$12*

Superfood Salad **\$14**
massaged kale, blueberries, pickled red onion, candied pecans, feta, açai vinaigrette

Smoked Salmon Salad **\$16**
in-house five pepper smoked sockeye, spinach, arugula, honey-dijon vinaigrette, pickled red onion, candied pecans, Montchevre® goat cheese

Chef Salad **\$15**
chopped romaine, hardboiled egg, bacon, pickled red onion, white cheddar cubes, roasted anaheim pepper, heirloom cherry tomatoes, celery, choice of dressing

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

Sharable Small Plates

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

Red King Crab Cake **\$19**
arugula heirloom cherry tomato salad, tar-tar sauce and tobacco onions

Lollipop Chicken Drumettes **\$16**
sweet chili, basil oil, candied ginger **OR** spicy citrus honey habanero, cilantro, green onion, buttermilk garlic

Fresh Glacier Point Alaskan Oysters
half dozen served raw on the half shell with mignonette **\$18**
half dozen grilled with compound butter & parsley **\$20**

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

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

Onion Rings **\$12**
beer battered house-made onion rings, chipotle aioli, buttermilk garlic dipping sauce

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

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Steak selections are grilled on Alaskan alder wood fired grill and served with roasted fingerling smash cooked in ghee, sautéed chard with garlic & tomatoes, chimichurri, crispy tobacco onion

8 oz. Snake River Wagyu Baseball Sirloin* \$30 **OR** **16 oz. Pacific Northwest C.A.B. Ribeye \$40**

*Chef recommends maximum cook temp of medium for optimal enjoyment

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

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

Add some tradition \$8
sautéed oyster mushrooms & onions

House-Made Elk Meatloaf **\$23**
mushroom gravy, roasted fingerling, fried brussels sprouts, tobacco onions

6 Layer Lasagna **\$18**
everything house-made: italian pork sausage, basil marinara, béchamel, fresh parmesan

Pineapple Duck Fried Rice **\$19**
lemongrass sage honey seared duck breast, onion, carrots, peas, pineapple, chili flake, tamari, ginger, toasted sesame oil, jasmine rice

Chipotle Braised Short Ribs **\$20**
green chili cheddar polenta cakes, sautéed red chili chard, braising jus

Halibut Iliamna **\$35**
broiled Alaskan halibut stuffed with Alaskan red king crab, lemon, couscous, tomato, spinach, saffron cream, parmesan

Seared Kodiak U-10 Scallops **\$20**
red bell pepper curry, squash, cous-cous, ras el hanout, caramelized onion, pepitas

Colossal Alaskan King Crab Legs **One 14 oz. leg \$45**
roasted fingerling smash, sautéed chard with garlic & tomatoes, lemon, drawn butter, additional legs at \$40 each

Grilled Octopus **\$19**
mushroom swiss arancini, sautéed chard, saffron cream, chimichurri

Seared Tuna **\$20**
mushroom dashi, marinated oyster mushrooms, soba, chili garlic sauce, candied ginger, green onion, sesame

Alaskan Fish (of the day) & Chips **Market Price**
two 2.5 oz. pieces of beer battered fish, fried potato wedges, sour cream, chives, tartar sauce, vegetable of the day

Build a Burger **\$14**
All burgers are grilled on Alaskan alder wood fired grill and served on a brioche bun with lettuce, tomato, pickle, beer battered fries. Gluten free bun optional \$1.50

Protein choices:

- Kachemak Burger
- Elk Burger
- Salmon Burger
- Vegan Beyond Burger®

\$1.50 add-ons:

- White Cheddar
- Gruyere Swiss
- Montchevre® Goat Cheese
- Blue Cheese
- Pepper-Jack Cheese
- Chipotle Aioli or Tartar Sauce

\$2.00 add-ons:

- Sautéed Onions & Mushrooms
- Whole Roasted Green Chili
- 2 Onion Rings
- Jalapeño-Bacon Jam
- Applewood Bacon
- Fried Egg

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.