

Chef Miller's Chart Room To-Go & Room Service Menu
Available Sun.-Thurs. 4pm – 8pm, Fri.-Sat. 4pm-10pm
Payment is collected at the time of order.

Salads

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

Superfood Salad

massaged kale, blueberries, pickled red onion, candied pecans, feta, açai vinaigrette

\$14

Sharable Small Plates

Brussels Sprouts

sherry gastrique, bacon, cilantro, candied pecans

\$14

Baked Macaroni & Cheese

white cheddar, gruyere

\$12

Entrees

served with small house salad & choice of dressing

8 oz. Snake River Wagyu Baseball Sirloin

salsa verde, kale sauté, smashed fingerling potatoes

\$30

Colossal Alaskan King Crab Legs

roasted fingerling smash, sautéed chard with garlic & tomatoes, lemon, drawn butter, additional legs at \$40 each

One 14 oz. leg \$45

House-Made Elk Meatloaf

mushroom gravy, roasted fingerling, fried brussels sprouts, tobacco onions

\$23

Chicken Fried Rice

lemongrass sage honey seared chicken breast, egg, onion, carrots, peas, pineapple, chili flake, tamari, ginger, toasted sesame oil, jasmine rice

\$19

Chicken Tenders & Fries

\$12

Build a Burger

brioche bun with lettuce, tomato, pickle, beer battered fries. Gluten free bun optional \$1.50

\$14

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
- Jalapeño-Bacon Jam
- Applewood Bacon
- Fried Egg

Beverages

coffee: regular or decaf \$2.50 variety of selected teas \$2.50 hot chocolate \$2.50 iced tea \$2.50 milk:

whole, skim, almond, soy - small \$2.50 large \$4.50

juice: orange, tomato, apple, cranberry, passionfruit-guava, lemonade - small \$2.50 large \$4.50

fountain soda: dr. pepper, coke, diet coke, sprite, barq's root beer - \$2.50