

Chef Miller's Chart Room Restaurant

Evening Menu Served 5pm – 9pm

Parties of 6 or more with split checks, please inform your server prior to ordering. Thank you.

Starters

House-made Clam Chowder **\$5/\$10**

new england style, clams, parsley, bacon, house-made rolls

Superfood Salad **\$15**

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

Chef Salad **\$15**

chopped romaine, hardboiled egg, bacon, pickled onion, white cheddar cubes, hatch green chilis, heirloom cherry tomatoes, celery, choice of dressing

House Salad **\$5/\$10**

romaine, heirloom cherry tomatoes, carrot, pickled onion, choice of house-made dressing:
sweet chili garlic vinaigrette, mustard vinaigrette, buttermilk garlic, blue cheese

Add to any salad:

mary's non-gmo chicken breast \$7, 5 oz. halibut \$13, applewood bacon \$5

Sharable Small Plates

Alaskan Snow Crab & Artichoke Dip **\$15**

cream cheese, sour cream, parmesan, house-made rolls

Chicken Drumettes & Crudit  **\$16**

thai chili, basil oil, candied ginger

Local Kachemak Bay Oysters from Glacier Point or Jakolof Bay **\$18**

half dozen served raw on the half shell, mignonette, lemon

Fried Alaskan Razor Clams **\$19**

chipotle aioli, smoked paprika, pepperoncini tapenade

Brussels Sprouts **\$14**

sherry gastrique, bacon, cilantro, candied pecans **OR** house-made ghee, garlic, white wine, stone ground mustard

Baked Macaroni & Cheese **\$12**

white cheddar, gruyere, panko

Build a Burger **\$14**

all burgers served on a brioche bun with lettuce, tomato, pickle, beer battered fries. gluten free bun optional \$1.50

Protein choices:

- Kachemak Burger
- Elk Burger
- Vegan Beyond Burger®

\$1.50 add-ons:

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

\$2.00 add-ons:

- Saut ed Onions & Mushrooms
- Hatch Green Chili
- 2 House-made Onion Rings
- Jalape o-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.

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From the Alaskan Alder Wood Fired Grill

Grilled selections are served with garlic-parmesan smashed potatoes, sautéed greens, & topped with chimichurri compound butter.

8 oz. Snake River Wagyu Baseball Sirloin* \$30 **OR** **14 oz. USDA Prime Ribeye \$40**

*Chef recommends maximum cook temp of medium for optimal enjoyment

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

Add some Funk roasted garlic & cave aged blue cheese \$8

Add some Tradition sautéed oyster mushrooms & onions \$8

½ Wild Spanish Octopus \$30

cilantro lime grilled tentacles, fresh salsa verde

From the Pan (no substitutions)

Halibut Iliamna

\$35

broiled halibut stuffed with red king crab, lemon, couscous, tomato, spinach, saffron cream, parmesan

House-Made Elk Meatloaf

\$25

wild mushroom scotch cream sauce, roasted fingerling, brussels sprouts

Local Alaskan Raised Chicken

\$25

alder wood fired bone-in chicken breast (from Blood, Sweat & Food Farms), barley risotto, wild mushroom scotch cream sauce, sautéed vegetable

Kilcher Country Beef Lasagna

\$18

locally raised beef, 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

Grilled Tuna

\$25

8 oz. seasoned tuna steak, saffron rice, grilled asparagus, tomato jam, olive tapenade

Colossal Alaskan King Crab

One 14 oz. leg \$45

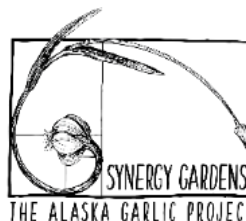
roasted fingerling smash, sautéed chard with garlic & tomatoes, lemon, drawn butter, additional legs at \$40 each

Alaskan Halibut & Chips

\$18

two 2.5 oz. pieces of beer battered halibut, fried potato wedges, sour cream, green onion, tartar, cilantro lime slaw

We are proud supporters of these fine Homer farms and locally source as often as possible from Alaska.



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