

# 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.*

### Soup

#### House-made Clam Chowder

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

**\$6/\$12**

### Salads

#### Superfood Salad

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

**\$15**

#### Chef Salad

chopped romaine, hardboiled egg, bacon, pickled onion, white cheddar cubes, diced pepperoncini, celery, heirloom cherry tomatoes, choice of dressing

**\$15**

#### House Salad

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

**\$5/\$10**

#### ***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

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

**\$16**

#### Halibut Cove Mussels

white wine, garlic, shallot, butter, parsley, house-made rolls

**\$20**

#### Local Kachemak Bay Oysters from Glacier Point or Jakolof Bay

half dozen served raw on the half shell, fresh horseradish, lemon, tabasco

**\$19**

#### Brussels Sprouts

sherry gastrique, bacon, cilantro, candied pecans

**OR** house-made ghee, garlic, white wine, stone ground mustard

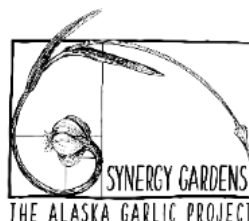
**\$14**

#### Baked Macaroni & Cheese

white cheddar, gruyere, panko

**\$12**

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



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, vegetable of the day, & topped with chimichurri compound butter.

**8 oz. Snake River Wagyu Baseball Sirloin\* \$35**      **OR**      **14 oz. USDA Prime Ribeye \$45**

\*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**

### **Build a Burger**

**\$15**

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 (+\$2.00)
- Vegan Beyond Burger®

#### **\$1.50 add-ons:**

- White Cheddar
- Gruyere Swiss
- Fresh Jalapeño
- Blue Cheese
- Pepper-Jack Cheese
- Tartar Sauce

#### **\$2.00 add-ons:**

- Sautéed Onions & Mushrooms
- Hatch Green Chili
- 2 House-made Onion Rings
- Jalapeño-Bacon Jam
- Applewood Bacon
- Fried Egg

### From the Pan (no substitutions)

#### **Halibut Iliamna**

**\$35**

broiled halibut stuffed with red king crab, lemon, couscous, tomato, saffron cream, parmesan, basil, vegetable of the day

#### **House-Made Elk Meatloaf**

**\$25**

wild mushroom scotch cream sauce, roasted fingerling, brussels sprouts

#### **Local Alaskan Raised Chicken**

**\$30**

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

#### **Alaska Shrimp Scampi with Pappardelle**

**\$35**

spot prawns, lemon cream sauce, crispy applewood bacon, basil pesto, roasted tomatoes

#### **Blackened Rockfish**

**\$34**

Alaskan spot prawns, sweet potato hash, vegetable of the day, lemon crema, basil pesto

#### **Colossal Alaskan King Crab**

**One 14 oz. leg \$50**

roasted fingerling smash, vegetable of the day, lemon, drawn butter, additional legs at \$40 each

#### **Alaskan Fish & Chips**

**Halibut \$19 / Pacific Cod \$17**

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

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