

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

Soup, Salad & Bread	\$12
side house salad, bowl of soup of the day, house-made rolls	
Chef Salad	\$15
chopped romaine, hardboiled egg, bacon, pickled onion, white cheddar cubes, diced pepperoncini, heirloom cherry tomatoes, celery, choice of dressing	
House Salad	\$5/\$10
romaine, heirloom cherry tomatoes, carrot, pickled red onion, choice of house-made dressing: <i>sweet chili garlic vinaigrette, mustard vinaigrette, buttermilk garlic</i>	
Add to any salad: <i>rosemary garlic marinated mary's non-gmo chicken breast \$7, 5 oz. halibut \$13, applewood bacon \$5</i>	
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	
Beer Battered Onion Rings	\$13
chipotle aioli	
Entrees	
8 oz. Snake River Wagyu Baseball Sirloin (Chef recommends maximum cook temp of medium for optimal enjoyment)	\$32
compound butter, daily preparation of potatoes & vegetables	
Halibut Iliamna	\$35
broiled halibut stuffed with red king crab, couscous, cherry tomato, garlic, basil, parmesan, lemon cream sauce	
House-Made Elk Meatloaf	\$25
wild mushroom scotch cream sauce, daily preparation of potatoes & vegetables	
Chicken Bowtie Pasta	\$25
rosemary garlic marinated mary's non-gmo chicken breast, bacon, white cheddar, lemon cream pan sauce, tomato, basil, onion, garlic	
Colossal Alaskan King Crab	One 14 oz. leg \$50
lemon, drawn butter, daily preparation of potatoes & vegetables, additional legs at \$40 each	
Alaskan Halibut & Chips	\$19
two 2.5 oz. pieces of beer battered Alaskan halibut, sour cream, green onion, tartar sauce, cilantro lime slaw, fries	
Build a Burger	\$15
all burgers served on a brioche bun with lettuce, tomato, pickle, choice of beer battered fries or side salad 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
- Chipotle Aioli
- Tartar Sauce

\$2.00 add-ons:

- Sautéed Onions & Mushrooms
- 2 House-made Onion Rings
- Jalapeño-Bacon Jam
- Applewood Bacon

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.