

Chef Sharp's Chart Room Restaurant

Breakfast Menu

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

We only use organic eggs.

Starters

Clam Chowder **\$6/\$12**
new england style, parsley, bacon, house-made rolls

House Salad **\$4/\$8**
mixed greens, pickled red onion, heirloom cherry tomato, carrot, choice of house-made dressing:
sweet chili garlic vinaigrette, honey stone ground mustard vinaigrette, buttermilk garlic, blue cheese

White Truffle Salad **\$18**
arugula, white truffle vinaigrette, feta, roasted almond, cherry tomato

Caprese Salad **\$17**
tomato, mozzarella, basil, black garlic balsamic vinaigrette

Golden Beet Salad **\$16**
arugula, goat cheese, prosciutto, almond streusel, sweet chili garlic vinaigrette

Add to any salad:

6 oz. halibut \$23, 6 oz. salmon \$20, 6 oz. rockfish \$16, 6 oz. chicken breast \$13

Three Fresh Oysters **\$16**
served raw on the half shell, fresh horseradish, lemon, tabasco

Half Dozen Fresh Oysters **\$30**
served raw on the half shell, fresh horseradish, lemon, tabasco

Crab & Artichoke Dip **\$16**
cream cheese, sour cream, parmesan, carrot & celery crudité, house-made rolls

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

Beverages

coffee: regular/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

served tableside from the espresso & gift shop (when open): locally roasted K-Bay Caffé espresso specialty drinks, Alaska Chai, Zen Chai

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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Melon Gazpacho	\$24
honeydew, cantaloupe, mint infused white wine reduction, strawberries, blueberries, granola	
Citrus Gazpacho	\$21
pineapple, oranges, blueberries, blood orange infused white wine reduction, granola	
Crab Benedict	\$37
house-made baked fresh daily biscuit, soft poached eggs, hollandaise, 4 oz. of crab choice of country potatoes, sourdough toast or side of fruit	
Buttermilk Benedict	\$22
house-made baked fresh daily biscuit, soft poached eggs, hollandaise, sauteed mushrooms, spinach choice of country potatoes, sourdough toast or side of fruit	
Classic Benedict	\$19
English muffin, soft poached eggs, hollandaise, ham choice of country potatoes, sourdough toast or side of fruit	
Biscuits & Gravy	\$15
house-made baked fresh daily biscuit, two over easy eggs, sausage gravy, sourdough toast choice of country potatoes or side of fruit	
The Basics	\$17
choice of two eggs, choice of ham, bacon or sausage, country potatoes choice of sourdough toast or side of fruit	
Build Your Own French Omelet	\$17
choice of tomatoes, ham, bacon, mushroom, spinach, onions, bell peppers, cheddar, swiss, sour cream, salsa choice of country potatoes or side of fruit	
House-Made Quiche	\$15
house-made crust, egg, spinach, mushroom, sautéed onions, cheddar or swiss choice of country potatoes or side of fruit	
Belgian Waffle	\$10
berry compote, fresh whipped cream	

À La Carte

applewood bacon \$4 sausage \$4 fruit \$4 country potatoes \$4 sourdough toast \$2