

Chef Sharp'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

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

Salads

House Salad **\$6/\$12**
mixed greens, pickled red onion, half grape tomatoes, shaved carrot, choice of house-made dressing:
sweet chili garlic vinaigrette, honey stone ground mustard vinaigrette, buttermilk garlic, blue cheese

Summer Salad **\$19**
arugula, chipotle bourbon candied walnuts, goat cheese, fresh strawberries, and blueberries, shaved red onions, house-made strawberry vinaigrette

White Truffle Salad **\$17**
arugula mixed in a house-made red onion white truffle vinaigrette, feta, roasted almond, cherry tomato

Goat Cheese Heirloom Caprese Tower **\$20**
goat cheese infused with chives and basil, heirloom tomato, black garlic balsamic vinaigrette

Golden Beet Salad **\$18**
3 hr. oven roasted golden beets, arugula, goat cheese, prosciutto, almond streusel, sweet chili garlic vinaigrette
Add to any salad:
Pan-seared 6.5 oz. halibut \$24, 6.5 oz. salmon \$22, 6.5 oz. rockfish \$16, 7 oz. chicken breast \$13

Palate Teasers

Quail Egg Shooters **\$12**
Pips quail eggs, Bulls blood microgreens, sriracha ponzu, 1oz milk Sayuri nigori sake

Caviar Oyster Shooters
served with Tobiko caviar, Bulls blood microgreens, Jakolof bay oysters
1 oz Traditional Hakutsuru sake \$8.50 -or- 1 oz milk Sayuri nogori sake \$9.50

Appetizers

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

Tuna Poke Tower **\$26**
6 oz. yellowfin diced tuna, sriracha ponzu, avocado mousse, honeydew and cantaloupe, tortilla chips

Seafood Cake Trio **\$19**
salmon cake & orange zest - halibut cake, lemon zest, cantaloupe - rockfish cake, lemon zest, honeydew
all served with a red pepper reduction

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

3 Halibut Ceviche Cups **\$28**
halibut, jalapenos green, red bell peppers, red onions, cilantro, avocado mousse, served with tortilla chips

Patagonian Shrimp Cocktail Martini **\$14**
5 house brined Patagonian shrimp, cocktail sauce, lemon, microgreens

Jackoloff Bay Oysters **3 Oysters \$16/Half Dozen \$30**
Served with side of shaved horseradish root, house-made cocktail sauce

Deep-Fried Brie **\$16**
deep fried panko breaded brie, bell pepper sweet chili sauce, garlic bread, brunoise, honeydew, cantaloupe

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 Alder Wood Fired Grill

14 oz. USDA Prime Ribeye **\$58**
chimichurri smashed fingerling potatoes, parmesan cheese green onions, asparagus

8 oz. Baseball Sirloin Surf and Turf **\$76**
house-made potato au gratin, asparagus, beurre blanc sauce

Cowboy Short Rib **\$43**
fingerling potatoes, vegetable mirepoix, asparagus, sweet chili barbecue sauce

Top Sirloin Baseball Steak **\$46**
chimichurri house-made potato au gratin, asparagus

Alaskan Colossal King Crab Leg Dinner **\$MP**
fingerling potatoes, asparagus, drawn butter, parmesan cheese, green onions, additional legs at \$MP

Alaskan Colossal King Crab Leg **\$MP**
leg by itself, drawn butter

From the Pan (no substitutions)

Halibut Iliamna **\$48**
seared halibut topped with 2 oz. of our crab & artichoke dip, saffron risotto, lemon cream sauce, parmesan crisp, asparagus

Alderwood Smoked Pan-Seared Pork Belly **\$29**
served with a potato puree, carrot puree, blueberry gastrique, pea sprouts, microgreens

Seafood Fettuccini Alfredo **\$36**
halibut, spot prawns, mussels, green onions, parmesan crisp

Blackened Rockfish **\$35**
6.5 oz Rockfish, 4 Alaskan spot prawns, riced fingerling potato cake, carrot puree, asparagus, blackening seasoning

Pesto Risotto Pan Seared U10 Kodiak Scallops **\$48**
house-made risotto, pea sprouts, microgreens

Mediterranean Pan Seared Tuna **\$26**
yellowfin tuna seared rare, potato puree, tomato and olive tapenade, sorrel microgreens

Comfort Food

Alaskan Fish & Chips **Ling Cod \$21/Halibut \$24**
two 2.5 oz. pieces of beer battered Alaskan fish of choice, house-made tartar sauce, cilantro lime slaw, beer battered fries

Build a Burger **\$17**
all burgers served on a brioche bun with lettuce, tomato, pickle, red onion, beer battered fries, gluten free bun \$1.50

Protein choices: Kachemak Burger, Elk Burger (+\$2.00), Vegan Beyond Burger® (+\$2.00), BBQ Bacon Burger (+\$4.00)

\$1.50 add-ons: White Cheddar, Gruyere Swiss, Blue Cheese, Pepper-Jack Cheese

\$2.00 add-on: Applewood Bacon

Parmesan White Truffle Fries **\$12**

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