

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

Appetizers

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

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

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

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

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

Tuna Poke Tower **\$26**
6oz. diced yellowfin tuna, house-made ponzu, green onion, wonton chips

Enticing Entrees (no substitutions)

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

10 oz. Wood Grilled Sirloin **\$46**
chimichurri, smashed fingerling potatoes, parmesan cheese, asparagus

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

Scallop Pesto Risotto **\$48**
house-made risotto, pea sprouts, porcini mushroom dust, red veined sole

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

Blackened Rockfish **\$35**
6.5 oz Rockfish, Patagonia shrimp, house-made au gratin potatoes, carrot puree, asparagus, blackened seasoning

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 **\$18**
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 (+\$3.00), Vegan Beyond Burger® (+\$3.00), 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**

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.