

Chart Room Restaurant Afternoon Lounge Menu

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

Starters

Clam Chowder	\$7/\$13
new england style, parsley, bacon, house-made rolls	
House Salad	\$7
mixed greens, pickled red onion, half grape tomatoes, shaved carrot, choice of house-made dressing: <i>sweet chili garlic vinaigrette, honey stone ground mustard vinaigrette, buttermilk garlic, blue cheese</i>	
Golden Beet Salad	\$13
oven roasted golden beets, arugula, goat cheese, prosciutto, almond streusel, sweet chili vinaigrette	
Crab & Artichoke Dip	\$16
cream cheese, sour cream, parmesan, carrot & celery crudité, house-made rolls	
Baked Macaroni & Cheese	\$7
white cheddar, swiss, panko	
Cajun Prime Bites	\$23
prime rib bites, creamy horseradish, house-made bearnaise upon request	
Scallop Coquilles	\$22
bacon wrapped scallops with house-made bearnaise	
Fried Calamari	\$15
chipotle aioli	
Basket of Fries	\$4
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	\$20
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 (+\$4.00), Vegan Beyond Burger®(+\$4.00)	
\$1.50 add-ons: White Cheddar, Swiss, Blue Cheese, Pepper-Jack Cheese	
\$2.00 add-on: Applewood Bacon	

Beverages

coffee: regular/decaf \$3.00 variety of selected teas \$3.00 hot chocolate \$3.00 iced tea \$3.00
milk: small \$3.00 large \$4.50
juice: orange, apple, cranberry, passionfruit-guava- small \$3.00 large \$4.50
fountain soda: dr. pepper, coke, diet coke, sprite, barq's root beer, lemonade - \$3.00

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.