

Chart Room Restaurant Evening 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:
sweet chili garlic vinaigrette, honey stone ground mustard vinaigrette, buttermilk garlic, blue cheese

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 sauce, house-made bearnaise sauce on request

Scallop Coquilles \$22
bacon wrapped scallops with house-made bearnaise

Fried Calamari \$15
chipotle aioli

From the Land

14oz. USDA Ribeye \$MP
your choice of seasonal vegetable medley or house-made au gratin potatoes, house-made bearnaise on request

10oz. USDA Prime Rib \$45
served traditional style or with a Cajun style sear, au jus and horseradish sour cream,
your choice of seasonal vegetable medley or house-made au gratin potatoes

From the Sea (no substitutions)

Halibut Iliamna \$42
seared halibut topped with 2 oz. of our crab & artichoke dip, saffron risotto, lemon cream sauce, seasonal vegetable medley

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

Seafood Fettuccini Alfredo \$36
halibut, scallops, shrimp, fettuccini, alfredo sauce

Alaskan Crab Leg Dinner \$MP
your choice of 1-2 lb of Norton Sound clusters, weighed at service line, or Colossal King Crab legs,
your choice of seasonal vegetable medley or house-made au gratin potatoes

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

A La Carte Vegetable Medley \$6 House-Made Au Gratin Potatoes \$6 Fries \$4

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.