



The Chart Room Restaurant Evening Menu

Soup

Alaskan Seafood Chowder **\$9 / \$16**
scallops, shrimp, rockfish, halibut, salmon, cod, chopped clams, topped with parsley and bacon, served with a roll

Salads

House Salad **\$7 half / \$12 full**
mixed greens, pickled red onion, grape tomatoes and shaved carrot, choice of:
sweet chili garlic vinaigrette, honey mustard vinaigrette, buttermilk garlic, blue cheese

Caesar Salad **\$15**
tender leaves of romaine tossed with caesar dressing, shredded parmesan, croutons

Golden Beet Salad **\$17**
roasted golden beets, arugula, goat cheese, crispy prosciutto and almond streusel, sweet chili vinaigrette

Mediterranean Salmon Salad **\$28**
grilled sockeye salmon on a bed of our house greens, grape tomatoes, pepperoncinis, green olives, artichoke hearts, parmesan cheese, herb vinaigrette

add a protein to your salad: shrimp \$9, chicken \$8, rockfish \$12, salmon \$12, halibut \$15

Shareable Small Plates

Crab & Artichoke Dip **\$17**
crabmeat and artichoke hearts baked in a rich cheese cream sauce, served with crudites and rolls

Baked Macaroni & Cheese **\$9**
elbow pasta baked in a rich white cheddar sauce, topped with panko bread crumbs

Filet and Mushroom Steak Bites **\$23**
eight ounces of filet tips and mushrooms, served with creamy horseradish sauce

Pan Seared Alaskan Weathervane Scallops **\$26**
wrapped in bacon, topped with local birch syrup and sea salt

Flash Fried Calamari **\$16**
tender calamari served on a spicy marinara and lemon caper aioli

Alaskan Bay Oysters **3 Oysters \$14 / Half Dozen \$24 / Dozen \$42**
served with cocktail sauce and champagne mignonette

Oysters Rockefeller **3 Oysters \$15 / Half Dozen \$26 / Dozen \$44**
baked creamed spinach, bacon, and parmesan, served with a side of hollandaise

Manilla Clams **\$19**
fresh steamer clams, tomato, basil, garlic, lemon juice, white wine, and house roasted garlic butter

Coconut Prawns **\$16**
four large prawns, served on an orange-horseradish marmalade sauce and sriracha

Almond Crusted Brie **\$15**
hand breaded with crushed almonds and panko, served with toast points and marionberry jam



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From the Alder Wood Fire Grill

16oz. Certified Angus Ribeye	\$52
mashed potatoes, seasonal vegetables, topped with maître d'hôtel butter, alder salt	
8oz. Certified Angus Filet Mignon	\$44
asparagus, au gratin potatoes, topped with crab butter	
add a half cluster of Alaskan golden king crab	\$MP
Chicken and Wild Mushroom Risotto	\$30
grilled chicken breast served on creamy risotto with wild mushrooms, roasted red bell peppers, spinach, and artichoke hearts	
Grilled Alaskan Salmon	\$30
served on sautéed yukons, grilled asparagus, mango bbq sauce	

Summer Entrée Selections

Halibut Iliamna	\$42
seared halibut topped with our crab & artichoke dip, served with saffron risotto, with lemon cream sauce, and seasonal vegetables	
Blackened Rockfish	\$35
pan seared rockfish with cajun spice, served with shrimp, au gratin potatoes, carrot purée, asparagus, and lemon butter sauce	
Seafood Fettuccini Alfredo	\$36
sautéed halibut, scallops, and shrimp in a creamy alfredo sauce	
Alaskan Crab Leg Dinner	One pound \$MP / Two Pounds \$MP
Alaskan golden king crab, choice of seasonal vegetables or au gratin potatoes	
Colossal King Crab Leg	\$MP
steamed crab leg with drawn butter	
Alaskan Fish & Chips	Cod \$23 / Halibut \$29
two pieces of beer battered Alaskan fish of choice, tartar sauce, cilantro lime slaw, beer battered fries	
Kachemak Burger	\$20
ground beef served on a brioche bun with lettuce, tomato, pickle, red onion, beer battered fries	
Elk Burger or Vegan Beyond Burger	\$24
served on a brioche bun with lettuce, tomato, pickle, red onion, beer battered fries	
add-ons: applewood bacon, cheddar, swiss, blue cheese, pepper-jack cheese, gluten-free bun	\$1.50 each

A La Carte

Seasonal Vegetables \$6	Au Gratin Potatoes \$6	Fries \$4	Mushrooms \$4
Fingerling Potatoes \$6	Mashed Potatoes \$6	Saffron Risotto \$6	

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

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.