

Chart Room Restaurant Lunch Menu

Alaskan Seafood Chowder	\$9 / \$16
scallops, shrimp, rockfish, halibut, salmon, cod, chopped clams, topped with parsley and bacon, served with a roll	
House Salad	\$7 half / \$12 full
mixed greens, pickled red onion, grape tomatoes and shaved carrot, choice of: <i>sweet chili garlic vinaigrette, honey mustard vinaigrette, buttermilk garlic, blue cheese, or herb vinaigrette</i>	
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	
Gorgonzola Steak Salad	\$28
mixed greens, 6oz. grilled angus sirloin cooked to order, gorgonzola, kalamata olives, pickled red onion, sun dried tomato, grilled pear, balsamic walnut vinaigrette	
add a protein to your salad: shrimp \$9, chicken \$8, rockfish \$12, salmon \$12, halibut \$15	
Crab & Artichoke Dip	\$17
crabmeat and artichoke hearts baked in a rich cheese cream sauce, served with crudites and rolls	
Baked Pesto Macaroni & Cheese	\$10
elbow pasta baked in a rich white cheddar sauce, topped with panko bread crumbs	
Calamari Steaks	\$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	
Crispy Brussel Sprouts	\$13
flash fried brussel sprouts, local birch syrup aioli, candied pecans, dried pancetta, Alaskan Salt Co. Spit Salt	
Kachemak Burger	\$20
Angus 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
Elk Meatloaf	\$28
bacon wrapped elk meatloaf with mashed potatoes, seasonal vegetables and demi-glace	
Seafood Fettuccini Alfredo	\$28
sautéed halibut, scallops, and shrimp in a creamy alfredo sauce	
Tortellini & Sausage	\$19
four cheese tortellini, Alaskan Sausage, roasted red peppers, marinara, fresh mozzarella, grilled focaccia	
Alaskan Fish & Chips	Cod \$23 / Halibut \$29
two pieces of beer battered Alaskan fish of choice, tartar sauce, cilantro lime slaw, beer battered fries	

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.