

# SMALL PLATES

**HOUSE MADE SOURDOUGH BREAD** house butter 6

**FRENCH ONION SOUP** crostini, gruyere 9

**FARMER'S PLATE** select cheeses, fruit, truffle honey, toast 13

**NOLA SHRIMP SCAMPI** spicy beer & butter, spicy mayo, scallions, toast 14

**ALASKAN KING CRAB CAKES** sriracha aioli 18

**ALASKAN CRAB & ARTICHOKE DIP** french bread crostini 17

**SEARED AHI TUNA** pickled ginger, wasabi, soy 15

**SPICY CALAMARI** smoked pepper aioli 14

**ALASKAN KING CRAB** 1/2 lb steamed, drawn butter, lemon 20

**HANGER STEAK SKEWERS** chimichurri 15

# SALADS

**MIXED GREENS** tomato, croutons, choice of dressing 8

**WEDGE** iceberg, bacon, rogue river blue, tomato, balsamic, blue cheese dressing 9

**CAESAR** small 8 entrée 10 chicken 15 seafood 23

**SESAME CRUSTED AHI** greens, asian pears, pickled cucumbers, toasted almonds, sesame miso dressing 19

**BISTRO STEAK SALAD** grilled hanger steak, sunny side up egg, red onion, cherry tomato, mixed greens, rogue river blue, choice of dressing 20

# PUB FARE

**THE GA BURGER** house ground beef, house made bun, fries 13  
cheese 2 bacon 2 mushrooms 2

**AMERICAN KOBE BURGER** 1/2 lb patty, bacon, gruyere cheese, arugula, onion, tomato, smoked red pepper mayo, red chile ketchup, fries 19

**SALMON AVOCADO CLUB** sockeye, bacon, avocado, lettuce, tomato, spicy aioli, house made sourdough bread, fries 19

**ALE BATTERED ALASKAN HALIBUT** fries, house tartar sauce 19

# ENTREES

- ALASKAN KING CRAB** 1.5 lb, steamed, drawn butter, lemon, chef's choice starch and vegetable 49
- GRAND ALEUTIAN SEAFOOD CIOPPINO** king crab, prawn, mussel, cod, spicy tomato stew, crusty sourdough 38
- MISO BLACK COD** smoked alaskan sablefish, grilled shiitakes, miso, sake, maple, mirin, kabbouleh rice 35
- CHART HALIBUT** parmesan crusted, spinach, gruyere cream, crispy leeks 36
- MEDITERRANEAN SALMON** polenta cake, eggplant and cherry tomato compote 28
- SESAME CRUSTED AHI TUNA** seared rare, wasabi, soy, ginger, kabbouleh rice 28
- SPICE RUBBED RIBEYE STEAK** 12 oz. certified USDA prime grade, house steak sauce, chef's choice starch & veg 34
- BONE-IN RIBEYE** 32 oz 100% certified angus, sauce soubise, chef's choice starch & veg 46
- SMOKEHOUSE FILET OF BEEF** 100% certified angus, bleu cheese butter, onion straws, chef's choice starch & veg 42
- CHICKEN FETTUCINE AL FREDO** airline chicken breast marinated in pesto & chardonnay with parmesan cream, roasted tomato & garlic, fresh herbs, sourdough toast 28
- CAPONATA** zucchini, mozzarella, eggplant, tomato, onion, garlic, crunchy kale 26
- FRIED CHICKEN** smashed potato, bacon-pepper cream, hot sauce 21

# SPECIALS

- LAMB** cilantro crusted lollipops, couscous salad with garlic-infused olive oil 33
- ROAST DUCK** pan-seared breast, chardonnay-plum sauce, sautéed napa cabbage and swiss chard 36

## Welcome to the Chart Room

Our mission is to serve classic steak and seafood in a creative way, with service that will be precise and approachable, in an ambiance that will be elegant, yet comfortable and inviting, to ensure a dining experience that will make you want to become a regular. While a large portion of our seafood menu is sourced from Alaska, our remote location is a challenge we have learned to overcome with creativity and teamwork. We offer more than 50 wines and 30 beers and have a great tasting dish to pair them with. Bon Apetit.

*20% gratuity will be added to tables of six or more  
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness*