

SALAD HALF/WHOLE

ADD CHICKEN 9 | HALIBUT 12 | SALMON 9

CAESAR SALAD 6/10
fresh croutons, romaine, shaved parmesan, Caesar dressing

FLETCHER'S CHOP SALAD 9/15
romaine lettuce, Roma tomatoes, avocado, bacon, blue cheese crumbles, white balsamic vinaigrette

SPINACH SALAD 6/10
feta, button mushrooms, onion, balsamic vinaigrette

SOUP CUP/BOWL

SEAFOOD CHOWDER 6/10
halibut, salmon, clams, potatoes, bacon

CHICKEN NOODLE 6/10
egg noodles, chicken, carrots, celery, onion

HOUSE FAVORITES

ALASKA HALIBUT & CHIPS 27
Alaskan Amber beer battered halibut, tartar sauce, pub fries

GRILLED RIBEYE 38 
mushroom risotto, grilled broccolini

SEARED ALASKAN HALIBUT 36 
caper & dill cream sauce, mashed red skin potatoes, grilled broccolini

GRILLED ALASKAN SALMON 34 
blueberry pico de gallo, mashed red skin potatoes, grilled asparagus

LASAGNA BOLOGNESE 22
spinach pasta, mozzarella, provolone, prosciutto, Alfredo & marinara sauce

SANDWICHES

SERVED WITH YOUR CHOICE OF HOUSE SALAD, SOUP, OR PUB FRIES

FLETCHER'S BURGER 18
chef's special sauce, lettuce, red onion, tomato cheddar cheese

(vegetarian Beyond patty also available)

PASTRAMI REUBEN 16
sauerkraut, hot pastrami, Thousand Island dressing, Swiss cheese

STEAK & PROVOLONE 20
flat iron steak, caramelized onions, mushrooms, horseradish aioli

FRIED CHICKEN SANDWICH 16
fried chicken breast, chipotle mayo, romaine lettuce, tomato, red onion

DESSERTS

PEANUT BUTTER PIE 8
graham cracker crust, chocolate ganache, creamy peanut butter filling, topped with whipped cream, chocolate sauce

VANILLA CRÈME BRÛLÉE 8
rich vanilla custard with a flame caramelized sugar crust

STARTERS

CALAMARI FRITTI 18
served with spicy jalapeño cilantro aioli & roasted red pepper aioli

STUFFED PRAWNS 19
mozzarella, provolone, & spinach stuffed prawns wrapped in apple wood smoked bacon

ARTICHOKE DIP 14
cheesy, garlicky, artichoke dip served with toast points

BLACKENED HALIBUT TACOS 18
topped with Pico de Gallo, spicy mayo

ALASKA OYSTERS 4 EA 
in the half shell with traditional mignonette

OYSTERS ROCKEFELLER 5 EA 
broiled in the half shell with parmesan, spinach, bacon

PASTA

HALF/WHOLE

ALASKAN SEAFOOD SCAMPI 25
halibut, salmon, shrimp, Kalamata olives, sun-dried tomatoes & clam broth atop fettuccine pasta

SPAGHETTI & MEATBALLS 18/24
house made meatballs, marinara sauce topped with grated Parmesan

FETTUCINE ALFREDO 18/24
grilled chicken breast, mushrooms, Alfredo sauce

(substitute shrimp for 19/25)

BEEF STROGANOFF 18/24
flat iron steak, mushrooms, onion, caraway, sour cream, egg noodles

PIZZA

SIZE 8"/12"

PEPPERONI 13/18
marinara, mozzarella, provolone

SICILIAN 15/20
pepperoni, Italian sausage, bacon, prosciutto, basil, marinara, mozzarella, provolone

CRUNCHY SPINACH 13/18
Alfredo sauce, spinach, bacon, caramelized onions, Roma tomatoes, mozzarella, provolone

FOUR CHEESE 13/18
marinara, mozzarella, provolone, parmesan, feta

REINDEER SAUSAGE & PEPPERS 14/20
marinara, mozzarella, provolone, bell pepper trio, red onions

GREEK 13/18 
artichoke hearts, roasted garlic, sun-dried tomatoes, Kalamata olives, red onion, feta, mozzarella, marinara

MARGHERITA 13/18 
marinara, fresh mozzarella, basil, heirloom tomatoes

KEY LIME PIE 8
tangy key lime pie on graham cracker crust, whipped cream

FLETCHER'S MUD PIE 8
chocolate mousse ice cream, chocolate ganache, caramel, Oreo cookie crust

NEW YORK CHEESECAKE 10
New York cheesecake served with fresh berries & berry sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Split plate charge \$3 Parties of 8 or more will be subject to a 20% auto gratuity.

Fletcher's

Hotel Captain Cook
Explore the flavors

DINING HOURS
11:30am - 11:00pm daily
BAR HOURS
11:30am - 12:00am daily

SPECIALTY COCKTAILS

FROSTED BLUEBERRY LEMONDROP	13
<i>fresh blueberries, blueberry vodka, triple sec, house sweet & sour with a cane sugar rim</i>	
BLOOD ORANGE MARGARITA	12
<i>El Jimador Reposado tequila, triple sec, agave nectar, muddled fresh blood oranges & limes</i>	
SUNSET LEMONADE	12
<i>Empress 1908 gin, fresh squeezed house rosemary lemonade</i>	
GLACIER MARTINI	15
<i>Magellan gin, St. Germain, rosemary simple syrup, muddled lemons & limes, Absente Absinthe wash</i>	
FOUR ROSES OLD FASHIONED	12
<i>Four Roses bourbon, Angostura bitters, Luxardo cherry, orange peel</i>	
GD SAZERAC	12
<i>George Dickel rye, Peyshaud bitters, Angostura Bitters, Absenthe</i>	
SAGE ADVICE	14
<i>Banhez Ensemble joven mezcal, house infused sage simple syrup, muddled lemons</i>	
LEMON GRASS MOSCOW MULE	12
<i>New Amsterdam vodka, lemon grass simple syrup, ginger beer, muddled limes</i>	

MOCKTAILS

BUZZ FREE MUSER	7
<i>muddled red raspberries, orange juice, sweet & sour, grenadine, soda water</i>	
RASPBERRY VANILLA NOJITO	7
<i>fresh red raspberries, mint, house sweet & sour, vanilla syrup, soda water</i>	
BLACKBERRY LEMONADE	7
<i>house made blackberry syrup, sweet & sour, lemonade, fresh blackberries, lemon</i>	
BLUEBERRY REFRESHER	7
<i>house made blueberry syrup, fresh rosemary, lemon, soda water</i>	

WINES BY THE STEM

SPARKLING

BISOL JEIO PROSECCO	8
<i>Veneto, Italy</i>	
WYCLIFF BRUT	8
<i>California Champagne, US</i>	
RIESLING	
DR. L	9
<i>Mosel, Germany</i>	
SAUVIGNON BLANC	
KIM CRAWFORD	9
<i>Marlborough, New Zealand</i>	
PINOT GRIS	
WILLAMETTE VALLEY	9
<i>Willamette Valley, Oregon, US</i>	
CHARDONNAY	
CAMBRIA	9
<i>"Katherine's Vineyard", Santa Maria Vly, California, US</i>	
STAGS' LEAP	12
<i>Napa Valley, California, US</i>	
ROSÉ	
TERRITORIAL	9
<i>Willamette Valley, Oregon, US</i>	

LOCAL TAPS

7 PINT/22 PITCHER

ALASKAN	- AMBER - WHITE
DENALI	- GROVE IPA
KENAI RIVER	- PENINSULA BREWER'S RSV
KING STREET	- HAZY IPA - IPA - PILSNER
MATANUSKA	- DEEP POWDER PORTER - LONG TRACK IPA - PACHANGA NORTE

BREWS BY THE NECK

ALASKAN HARD SELTZER	6
AMSTEL LIGHT	6
ANGRY ORCHARD CIDER	6
BLUE MOON	6
BUD LIGHT	5
BUDWEISER	5
CORONA	6
GUINNESS STOUT	7
HEINEKEN	6
MICHELOB ULTRA	5
MIDNIGHT SUN SOCKEYE RED IPA	6
MILLER GENUINE DRAFT	5
MILLER LIGHT	5
MOOSEHEAD	6
O'DOULS AMBER	5
PILSNER URQUELL	6
PYRAMID HEFEWEIZEN	6
SIERRA NEVADA	5
ST. PAULI	5

HOUSE RED

MARIETTA OLD VINE RED	8
<i>California, US</i>	
PINOT NOIR	
KINGS RIDGE	9
<i>Willamette Valley, Oregon, US</i>	
RAMEY	16
<i>Russian River Valley, California, US</i>	
CHIANTI	
VILLA DA FILICAJA	8
<i>Tuscany, Italy</i>	
MERLOT	
RODNEY STRONG	9
<i>Sonoma County, California, US</i>	
MALBEC	
SIESTA "TAUHAN"	9
<i>Mendoza, Argentina</i>	
CABERNET SAUVIGNON	
JUSTIN	14
<i>Paso Robles, California, US</i>	
ROCK & VINE	10
<i>Central Coast, California, US</i>	

Split plate charge \$3

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May 17th 2022