

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

FIVE STAR CHILI 6/10
pinto beans, kidney beans, ground beef, Italian sausage, peppers, onion, tomato, topped with cheese and onions

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 
Rockefeller sauce, grilled broccolini, roasted fingerling potatoes

GRILLED ALASKAN SALMON 34 
chimichuri, roasted brussel sprouts, fingerling potatoes

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

WHITE SAUCE 13/18
Alfredo sauce, spinach, bacon, caramelized onions, Roma tomatoes, mozzarella, provolone

CHICKEN BACON RANCH 14/20
marinated chicken breast, bacon, mozzarella, provolone, Roma tomatoes, red onion, Ranch dressing, Italian parsley

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

PUMPKIN WALNUT CHEESE CAKE 10
pumpkin cheesecake, walnut streusel, caramel sauce, whipped cream

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

SPECIALTY COCKTAILS

FROSTED BLUEBERRY LEMONDROP	13
<i>fresh blueberries, blueberry vodka, triple sec, house sweet & sour with a cane sugar rim</i>	
ITALIAN MARGARITA	12
<i>El Jimador Reposado tequila, Aperol, triple sec, muddled citrus, rosemary sprig, dried orange wheel</i>	
SUNSET LEMONADE	12
<i>Empress 1908 gin, fresh squeezed house rosemary lemonade</i>	
GLACIER MARTINI	15
<i>Bombay Sapphire 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>	
COOPER UNION	18
<i>Green Spot Irish whiskey, St. Germain, Laphroaig 10 yr, orange bitters, lemon twist</i>	
FLETCHER'S HOT BUTTER RUM	11
<i>house made Hot Butter Rum batter, Kirk & Sweeny Reserva Dominican rum, topped with whipped cream</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, 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>	
TEXTBOOK	11
<i>Napa Valley, California, 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
BLUE MOON	6
BUD LIGHT	5
BUDWEISER	5
CORONA	6
DOUBLE SHOVEL APPALANCHE CIDER	8
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
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>	
SIDURI	16
<i>Russian River Valley, California, US</i>	
CHIANTI	
VILLA DA FILICAJA	8
<i>Tuscany, Italy</i>	
MERLOT	
DONATI	9
<i>Central Coast, California, US</i>	
MALBEC	
CATENA VISTA FLORES	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

Parties of 8 or more will be subject to a 20% auto gratuity.

Jan 14 th 2023