

## 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

**ARUGULA 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

## 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

## 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   
chimichurri, grilled broccolini, roasted fingerling potatoes

**GLAZED ALASKAN SALMON** 34   
honey dijon glaze, asparagus, roasted fingerling potatoes

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

## 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

**FETTUCCINE 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

## 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

**NEW YORK STEAK SANDWICH** 18  
toasted baguette, sauted mushrooms, blue cheese, arugula, pub fries

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

## 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

## DESSERTS

**BLUEBERRY BAKED ALASKA** 10  
devil's food chocolate cake, white chocolate blueberry mousse, hand-fired meringue

**CRÈME BRÛLÉE** 9  
vanilla bean custard, caramelized sugar crust

**KEY LIME CALAMANSI TART** 10  
shortbread tart shell, citrus curd, whipped cream, mango coulis

**FLETCHER'S MUD PIE** 10  
vanilla ice cream, chocolate mousse, caramel, bittersweet ganache blended and fused together over an oreo cookie crust

**CLASSIC BANANA PUDDIN'** 8  
layers of banana and coconut custard, whipped cream, 'nilla wafers

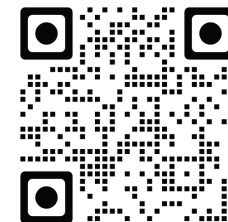
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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



## SPECIALTY COCKTAILS

<b>FROSTED BLUEBERRY LEMONDROP</b>	13
<i>fresh blueberries, blueberry vodka, triple sec, house sweet &amp; sour with a cane sugar rim</i>	
<b>SUMMER HAZE MARGARITA</b>	12
<i>El Jimador Reposado tequila, Banhez Mezcal, agave nectar, Cointreau float, fresh lemon and orange wedge</i>	
<b>BLACK MANHATTAN</b>	19
<i>Port Chilkoot rye whiskey, Amaro Averna, black walnut bitters, angostura bitters, Luxardo cherry</i>	
<b>QUEEN BEE'S KNEES</b>	13
<i>Port Chilkoot 50 Fathoms Gin, honey simple syrup, lemon juice, ginger beer, fresh mint</i>	
<b>YELLOWSTONE OLD FASHIONED</b>	12
<i>Yellowstone bourbon, Angostura bitters, Luxardo cherry, orange peel</i>	
<b>ALASKAN BOULEVARDIER</b>	17
<i>Port Chilkoot Boatwright bourbon, Campari, sweet vermouth, orange bitters, burnt orange peel</i>	
<b>BLACKBERRY BOURBON SOUR</b>	12
<i>Four Roses bourbon, housemade simple syrup, lemon juice, fresh blackberries, orange wedge</i>	
<b>BLOOD ORANGE COSMO</b>	12
<i>New Amsterdam vodka, housemade lemon sour, blood orange puree, orange wedge</i>	

## MOCKTAILS

<b>BUZZ FREE MUSER</b>	7
<i>muddled red raspberries, orange juice, sweet &amp; sour, grenadine, soda water</i>	
<b>RITUAL MULE</b>	11
<i>Ritual N/A Whiskey, ginger beer, fresh lime, soda water</i>	
<b>BLACKBERRY LEMONADE</b>	7
<i>house made blackberry syrup, sweet &amp; sour, lemonade, fresh blackberries, lemon</i>	
<b>BLUEBERRY REFRESHER</b>	7
<i>house made blueberry syrup, fresh rosemary, lemon, soda water</i>	

## WINES BY THE STEM

<b>SPARKLING</b>	
<b>BISOL JEIO PROSECCO</b>	8
<i>Veneto, Italy</i>	
<b>WYCLIFF BRUT</b>	8
<i>California, US</i>	
<b>RIESLING</b>	
<b>DR. L</b>	9
<i>Mosel, Germany</i>	
<b>SAUVIGNON BLANC</b>	
<b>SAVEÉ SEA</b>	9
<i>Marlborough, New Zealand</i>	
<b>PINOT GRIS</b>	
<b>WILLAMETTE VALLEY</b>	9
<i>Willamette Valley, Oregon, US</i>	
<b>CHARDONNAY</b>	
<b>CAMBRIA</b>	9
<i>"Katherine's Vineyard", Santa Maria Vly, California, US</i>	
<b>TEXTBOOK</b>	11
<i>Napa Valley, California, US</i>	
<b>LOCAL FEATURED CHARDONNAY</b>	
<b>BELL'S VINEYARD</b>	10
<i>(Unoaked), Anchorage, Alaska, US</i>	
<b>ROSE</b>	
<b>DOMAIN DE COURON</b>	7
<i>Ardèche, France</i>	

## LOCAL TAPS 8 PINT/28 PITCHER

<b>ALASKAN</b>	- AMBER - WHITE
<b>DENALI</b>	- TWISTER CREEK IPA
<b>DOUBLE SHOVEL</b>	-(ROTATING) CIDER
<b>KING STREET</b>	- HEFEWEIZEN - IPA - PILSNER
<b>MATANUSKA</b>	- ASTRO PHUZ IPA - LONG TRACK IPA
<b>MIDNIGHT SUN</b>	- SUN THIEF PORTER

## BREWS BY THE NECK

<b>ALASKAN HARD SELTZER</b>	6
<b>AMSTEL LIGHT</b>	6
<b>BLUE MOON</b>	6
<b>BUD LIGHT</b>	5
<b>BUDWEISER</b>	5
<b>CORONA</b>	6
<b>DOUBLE SHOVEL APPALANCHE CIDER</b>	8
<b>GUINNESS STOUT</b>	7
<b>HEINEKEN</b>	6
<b>MICHELOB ULTRA</b>	5
<b>MIDNIGHT SUN SOCKEYE RED IPA</b>	6
<b>MILLER GENUINE DRAFT</b>	5
<b>MILLER LIGHT</b>	5
<b>MOOSEHEAD</b>	6
<b>O'DOULS AMBER</b>	5
<b>PILSNER URQUELL</b>	6
<b>SIERRA NEVADA</b>	5
<b>ST. PAULI</b>	5



## HOUSE RED

<b>MARIETTA OLD VINE RED</b>	8
<i>California, US</i>	
<b>PINOT NOIR</b>	
<b>KINGS RIDGE</b>	9
<i>Willamette Valley, Oregon, US</i>	
<b>SIDURI</b>	16
<i>Russian River Valley, California, US</i>	
<b>CHIANTI</b>	
<b>VILLA DA FILICAJA</b>	8
<i>Tuscany, Italy</i>	
<b>MERLOT</b>	
<b>DONATI</b>	9
<i>Central Coast, California, US</i>	
<b>MALBEC</b>	
<b>CATENA VISTA FLORES</b>	9
<i>Mendoza, Argentina</i>	
<b>CABERNET SAUVIGNON</b>	
<b>JUSTIN</b>	14
<i>Paso Robles, California, US</i>	
<b>ROCK &amp; VINE</b>	10
<i>Central Coast, California, US</i>	