

## SALAD HALF/WHOLE

ADD CHICKEN 9 | HALIBUT 12 | SALMON 9

**CAESAR SALAD** 7/10

fresh croutons, romaine, Boar's Head® parmesan blend, caesar dressing

**FLETCHER'S CHOP SALAD** 10/15

romaine, Roma tomatoes, avocado, bacon, Boar's Head® blue cheese crumbles, white balsamic vinaigrette

**SUMMER BERRY SALAD** 7/10

arugula, strawberries, blueberries, Boar's Head® feta, red wine vinaigrette

## SOUP CUP/BOWL

**SEAFOOD CHOWDER** 7/10

halibut, salmon, clams, potatoes, bacon

**CHICKEN NOODLE** 7/10

chicken, egg noodles, celery, carrots, yellow onions

## 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** 16

parmesan, garlic, & artichoke hearts 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** 30

Alaskan Amber beer battered halibut, tartar sauce, pub fries

**GRILLED RIBEYE**  42

mushroom risotto, grilled broccolini

**SEARED ALASKAN HALIBUT**  38

chimichurri, grilled broccolini, roasted fingerling potatoes

**GLAZED ALASKAN SALMON** 36

honey dijon glaze, asparagus, roasted fingerling potatoes

**LASAGNA BOLOGNESE** 24

spinach pasta, mozzarella, provolone, prosciutto, alfredo & marinara sauce

## PASTA HALF/WHOLE

**ALASKAN SEAFOOD SCAMPI** 32

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

**SPAGHETTI & MEATBALLS** 19/25

housemade meatballs, marinara sauce topped with Boar's Head® parmesan blend

**FETTUCINE ALFREDO** 19/25

grilled chicken breast, mushrooms, alfredo sauce (substitute shrimp for 20/26)

**BEEF STROGANOFF** 19/25

flat iron steak, mushrooms, yellow onions, caraway, sour cream, egg noodles

## SANDWICHES

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

**FLETCHER'S BURGER** 19

chef's special sauce, lettuce, red onion, tomato, Boar's Head® Vermont Cheddar (vegetarian Beyond patty also available)

**HALIBUT SANDWICH** 24

sautéed or beer battered, lettuce, tomato, red onion, caper-dill aioli

**NEW YORK STEAK SANDWICH** 22

toasted baguette, sautéed mushrooms, Boar's Head® blue cheese, arugula, horseradish aioli

**FRIED CHICKEN SANDWICH** 18

fried chicken breast, chipotle mayo, romaine lettuce, tomato, red onion

## PIZZA SIZE 8"/12"

**PEPPERONI** 15/20

marinara, mozzarella, provolone

**SICILIAN** 17/22

pepperoni, Italian sausage, bacon, prosciutto, basil, marinara, mozzarella, provolone

**WHITE SAUCE** 15/20

alfredo sauce, spinach, bacon, caramelized onions, Roma tomatoes, mozzarella, provolone

**CHICKEN BACON RANCH** 16/22

marinated chicken breast, bacon, mozzarella, provolone, Roma tomatoes, red onion, ranch dressing, Italian parsley

**GREEK**  15/20

marinara, artichoke hearts, roasted garlic, sun-dried tomatoes, Kalamata olives, red onion, Boar's Head® feta, mozzarella

**MARGHERITA**  15/20

marinara, fresh mozzarella, basil, heirloom tomatoes

## DESSERTS

**BAKED ALASKA** 10

yellow butter cake, white chocolate cherry mousse, hand-fired meringue, mixed berry coulis

**CRÈME BRÛLÉE** 9

vanilla bean custard, caramelized sugar crust

**ANGEL FOOD CAKE** 10

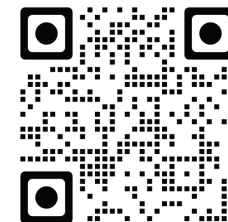
strawberry romanov, whipped cream, berries

**FLETCHER'S MUD PIE** 10

vanilla ice cream, chocolate mousse, caramel, bittersweet ganache blended and fused together over an oreo cookie crust

**RHUBARB CUSTARD TART** 12

honey oat crumble, crème anglaise



## SPECIALTY COCKTAILS

<b>FROSTED BLUEBERRY LEMONDROP</b>	13
<i>fresh blueberries, blueberry vodka, triple sec, house-made sweet &amp; sour with a cane sugar rim</i>	
<b>BLOOD ORANGE MARGARITA</b>	12
<i>Corazón Reposado tequila, triple sec, blood orange purée, agave nectar</i>	
<b>BLACK MANHATTAN</b>	19
<i>WhistlePig Piggyback 6-year rye whiskey, Amaro Averna, black walnut bitters, angostura bitters, Luxardo cherry</i>	
<b>CRANBERRY MULE CRUSH</b>	12
<i>Denali Spirits 907 vodka, cranberry simple syrup, lime juice, ginger beer, fresh mint</i>	
<b>YELLOWSTONE OLD FASHIONED</b>	12
<i>Yellowstone bourbon, Angostura bitters, Luxardo cherry, orange peel</i>	
<b>PAPER PLANE</b>	18
<i>Four Roses bourbon, Amaro Nonino, Aperol, fresh lemon juice</i>	
<b>PARISIAN PEAR 75</b>	11
<i>Prosecco, New Amsterdam Vodka, fresh lemon juice, pear syrup</i>	
<b>STRAWBERRY THYME SPRITZ</b>	12
<i>Bombay Sapphire gin, Aperol, lemon juice, house-made strawberry thyme simple syrup, soda water</i>	

## MOCKTAILS

<b>BUZZ FREE MUSER</b>	7
<i>muddled red raspberries, orange juice, sweet &amp; sour, grenadine, soda water</i>	
<b>KENTUCKY MULE</b>	11
<i>Kentucky 74 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>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>SONOMA-CUTRER</b>	12
<i>"Russian River Ranches", California, US</i>	
<b>ROSÉ</b>	
<b>DOMAIN DE COURON</b>	7
<i>Ardèche, France</i>	

## LOCAL TAPS

PINT 8

<b>ALASKAN</b>	- AMBER - WHITE
<b>49TH STATE</b>	- SOLSTICE 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>	7
<b>AMSTEL LIGHT</b>	7
<b>BLUE MOON</b>	7
<b>BUD LIGHT</b>	6
<b>BUDWEISER</b>	6
<b>COORS LIGHT</b>	6
<b>CORONA</b>	7
<b>GUINNESS STOUT</b>	8
<b>HEINEKEN</b>	7
<b>MICHELOB ULTRA</b>	6
<b>MIDNIGHT SUN SOCKEYE RED IPA</b>	7
<b>MILLER LIGHT</b>	6
<b>HEINEKEN 0.0</b>	7



## PINOT NOIR

<b>KINGS RIDGE</b>	9
<i>Willamette Valley, Oregon, US</i>	
<b>SIDURI</b>	16
<i>Russian River Valley, California, US</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>	
<b>RED BLEND</b>	
<b>MARIETTA OLD VINE RED</b>	8
<i>(Zinfandel blend) California, US</i>	
<b>NOVELTY HILL RED</b>	10
<i>(Bordeaux blend) Columbia Valley, Washington, US</i>	