

## 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

**ARUGULA BERRY SALAD** 7/10  
arugula, strawberries, blueberries, red onion, Boar's Head® feta, red wine vinaigrette

## SOUP CUP/BOWL

**SEAFOOD CHOWDER** 7/10  
halibut, salmon, clams, potatoes, bacon

**FIVE STAR CHILI** 7/10  
pinto & kidney beans, ground beef, Italian sausage, tomatoes, peppers, onions

## 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

## 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

## DESSERTS

**WINTER APPLE BAKED ALASKA** 10  
lemon shortbread, apple mousse, apple cider caramel sauce, apple honey oat crumble

**VEGAN PUMPKIN PIE TART** 10  
cranberry Grand Mariner compote, maple coconut cinnamon chantilly

## 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

## 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

## 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

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

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

**TIRAMISU TRIFLE** 9  
lady finger sponge, zabaglione cream, grated dark chocolate



## 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>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 74 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>	- LONG TRACK IPA
<b>MIDNIGHT SUN</b>	- FESTBIER OKTOBERFEST - 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 LITE</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>	