

IN-ROOM DINING DINNER MENU

SALADS (HALF / WHOLE)

(Add chicken 9, halibut 15, salmon 12, or shrimp 9)

Caesar Salad Fresh croutons, romaine, Boar's Head® parmesan blend, caesar dressing	8 / 11
Fletcher's Chop Salad (Gluten Free) Romaine, Roma tomatoes, avocado, bacon, Boar's Head® blue cheese crumbles, white balsamic vinaigrette	12 / 16
Arugula Berry Salad (Gluten Free) Arugula, strawberries, blueberries, red onion, Boar's Head® feta, red wine vinaigrette	8 / 11

SOUPS (CUP / BOWL)

Seafood Chowder Halibut, salmon, clams, potatoes, bacon	9 / 13
Chicken Noodle Soup Chicken, fresh vegetables, egg noodles	8 / 12

SANDWICHES

(Served with pub fries. Substitute house salad or soup 2)

Fletcher's Burger Chef's special sauce, lettuce, red onion, tomato, Boar's Head® Vermont Cheddar (vegetarian Beyond patty also available)	19
BBQ Alaskan Salmon Sandwich Grilled salmon, pickled onions, arugula, plum tomatoes, BBQ sauce, potato bun	24
Prosciutto Caprese Focaccia Sandwich Prosciutto, fresh mozzarella, plum tomatoes, arugula, pesto, house-made focaccia	18
Classic French Dip Boar's Head® beef London Broil, provolone, horseradish aioli, au jus, baguette	19

PIZZAS (8" / 12")

Pepperoni Marinara, mozzarella, provolone	15 / 20
Sicilian Pepperoni, Italian sausage, bacon, prosciutto, basil, marinara, mozzarella, provolone	17 / 22
White Sauce Alfredo sauce, spinach, bacon, caramelized onions, Roma tomatoes, mozzarella, provolone	15 / 20

Chicken Bacon Ranch	16 / 22
Marinated chicken breast, bacon, mozzarella, provolone, Roma tomatoes, red onion, ranch dressing, Italian parsley	
Greek (Meat Free)	17 / 22
Marinara, artichoke hearts, roasted garlic, sun-dried tomatoes, Kalamata olives, red onion, Boar's Head® feta, mozzarella	
Margherita (Meat Free)	15 / 20
Marinara, fresh mozzarella, basil, heirloom tomatoes	

DESSERTS

Passionfruit Baked Alaska	10
Passionfruit center, hard orange sauce, coconut crumble	
Crème Brûlée	10
Vanilla bean custard, caramelized sugar crust	
Fletcher's Mud Pie	10
Vanilla ice cream, chocolate mousse, caramel, bittersweet ganache blended over an Oreo cookie crust	
Lemon Strawberry Tiramisu	10
Lemon sponge, strawberry jam, lemon curd, white chocolate shavings, strawberry dust	
Berry Cobbler Pizza	10
Shortbread crust, blueberry compote, streusel, house-made vanilla bean ice cream	

BEVERAGES

We offer a wide selection of beer, wine by the glass or bottle, premium spirits, and non-alcoholic beverages. Our offerings rotate regularly, so feel free to ask what's available when you order.

NON-ALCOHOLIC BEVERAGES

Soft drinks, juices, coffee, iced tea, and mocktails are available.

BEER

Enjoy a rotating selection of draft and bottled beers, including several local Alaskan brews.

SPIRITS

We offer a full bar with a wide variety of spirits, including premium vodkas, whiskeys, tequilas, rums, liqueurs and specialty cocktails.

WINE BY THE GLASS OR BOTTLE

SPARKLING

Bisol Jeio 8/28
(Prosecco, Italy)

WHITE WINES

Dr. L Riesling 9/32
(Mosel, Germany)

Saveé Sea Sauvignon Blanc 9/32
(Marlborough, New Zealand)

Willamette Valley Pinot Gris 9/32
(Oregon, US)

Cambria Chardonnay “Katherine’s Vineyard” 9/32
(Santa Maria Valley, California, US)

Sonoma-Cutrer Chardonnay “Russian River Ranches” 12/44
(California, US)

ROSÉ

Domaine de Couron Rosé 7/28
(Ardèche, France)

RED WINES

Kings Ridge Pinot Noir 9/32
(Willamette Valley, Oregon, US)

Siduri Pinot Noir 16/60
(Russian River Valley, California, US)

J. Lohr Merlot 9/32
(Paso Robles, California, US)

Catena Vista Flores Malbec 9/32
(Mendoza, Argentina)

Justin Cabernet Sauvignon 14/52
(Paso Robles, California, US)

Rock & Vine Cabernet Sauvignon 10/36
(Central Coast, California, US)

Marietta Old Vine Red 8/28
(Zinfandel blend, California, US)

Novelty Hill Red Bordeaux Blend 10/36
(Columbia Valley, Washington, US)