



Jeremiah's Pub

Serving Ketchikan Since 1986

PUB HOURS

Monday - Thursday

11 am - 11 pm

Friday

11 am - Midnight

Saturday

9 am - Midnight

Sunday

9 am - 11 pm

Kitchen closes prior to Pub closure hours

View our Menu online at
www.landinghotel.com/dining



Breakfast Favorites

Biscuits & Gravy

Two buttermilk biscuits topped with our house made country style sausage gravy served with hash browns 10.95

Breakfast Wrap

Scrambled eggs, bacon and cheddar cheese rolled in a flour tortilla topped with lettuce, tomato and green onions served with hash browns 13.95

Breakfast Pizza

Scrambled eggs, bacon, sausage and mozzarella cheese served with country gravy 16.99

Eggs & Omelettes

Served with your choice of toast and hash browns

Spanish Omelette

Green chilis, black olives, green onions, tomatoes, mozzarella cheese and salsa 14.95

B-E-S-T Omelette

Bacon, egg, sour cream and tomatoes 15.50

Denver Omelette

Green peppers, onion, ham and cheddar cheese 14.95

Crab Omelette

Crab meat, diced tomatoes and cheddar cheese 16.95

Shrimp Omelette

Alaska bay shrimp, green onions and tomatoes topped with cheddar cheese 16.95

Vegetable Omelette

Green onions, bell peppers, tomatoes and spinach topped with swiss cheese 14.95

The Scramble

Three eggs scrambled with diced ham and cheddar cheese 11.25

Steak and Eggs

8oz Top Sirloin and two eggs 18.99

Chicken Fried Steak

6oz steak topped with sausage gravy 16.99

The Complete Breakfast

Two eggs with your choice of ham, bacon or sausage and coffee or small juice 12.95

Griddle Favorites

Served with warm syrup and whipped butter

French Toast

French bread hand dipped in egg batter and grilled 8.95

Waffle

Old fashioned style 7.95

Cinnamon French Toast

Sliced cinnamon roll dipped in egg batter and grilled 10.99

Breakfast Meat

Bacon, ham or sausage links 5.00

Breakfast Sides

Cinnamon Roll

Served with cream cheese frosting 5.75

Toast

Two pieces 2.99

One Egg 2.40

Yogurt 3.00

With fruit and granola 4.25



Soups

Soup of the Day

Ask your server for today's soup Cup 4.25 Bowl 5.25

Tomato Bisque Soup

This creamy fire-roasted tomato bisque soup is great paired with our Beechers grilled cheese
Cup 4.25 Bowl 5.25

Clam Chowder

Hearty New England style chowder
Cup 6.00 Bowl 8.00

Sourdough Bowl

With soup of the day 12.99
Smoked Salmon or Clam Chowder 14.99

Smoked Salmon Chowder

Hearty New England style chowder with smoked salmon and croutons
Cup 7.00 Bowl 9.00

Salads

Served with our signature focaccia garlic bread

Steak House Salad

Sliced sirloin served on a bed of chopped greens with onions, tomatoes and bleu cheese crumbles 19.99

Caesar Salad

Romaine tossed with Caesar dressing, parmesan cheese and house made croutons
Luncheon 9.99 Entree 12.99

Soup & Salad

Soup of the day served with tossed greens
Cup 12.99 Bowl 13.99

Chicken Tender Salad

Crisp greens topped with sliced chicken tenders, tomatoes, cheddar cheese, bacon bits and green onions
Luncheon 12.50
Entree 16.50

Spinach Salad

Fresh spinach, chopped hard boiled egg, sliced red peppers and bacon bits served with a raspberry vinaigrette
Luncheon 11.99
Entree 13.99

Side Salad

Tossed greens garnished with sliced cucumbers, mushrooms and cherry tomatoes served with your choice of dressing 5.50

Salad Ad-Ons

Grilled Chicken add 6.99
Prawns add 9.99
Halibut add 13.99
Teriyaki Beef Strips add 6.99
Bay Shrimp add 7.99

Pizza

Six slice 10"

Cheese Pizza

A traditional favorite 13.99
With Pepperoni 15.99

Chicken Artichoke Ranch

Chicken breast, white onions, artichokes, mozzarella and ranch 17.99

Hawaiian Pizza

Ham, pineapple and mozzarella cheese 16.99

Veggie Pizza

Fresh spinach, tomatoes, mushrooms, onions and bell peppers with mozzarella cheese 14.99

Meat Lovers

Peperoni, ham, italian sausage and mozzarella cheese 17.99

Breakfast Pizza

Scrambled eggs, bacon, sausage and mozzarella cheese served with country gravy 16.99

Additional Toppings

Tomatoes, Onions, Olives, Green Peppers, Jalapeños, Mushrooms and Pineapple 1.00 each



Sandwiches

Served with your choice of soup of the day, coleslaw or beer battered french fries (unless noted *)

Honey Mustard Chicken

Grilled chicken breast, bacon and Swiss cheese topped with our house made honey mustard served on a hoagie roll 15.25

Halibut BLT

Grilled wild Alaskan halibut topped with bacon, lettuce and tomato served on a hoagie roll 21.99

Halibut Olympia

Wild Alaskan Halibut filet baked on a bed of onions in wine stock with a velvety sauce on a sesame bun 21.99

Chicken Caesar

Chicken breast, bacon, Caesar dressing and parmesan cheese served on a hoagie roll 15.25

Beef Teriyaki Strip

Teriyaki beef strips, grilled onions and mozzarella cheese served on a hoagie roll 16.25

Calamari Steak

Calamari steak beer battered and deep fried served on a sesame bun with lettuce, tomato and pickles 17.99

Monte Cristo

Grilled ham and turkey with American and Swiss cheese served on grilled french bread dipped in egg batter 15.25

Pilgrim

Sliced turkey, swiss cheese and thousand island grilled on sourdough 14.25

French Onion Steak

Top Sirloin served on grilled french bread with sautéed onions, melted mozzarella and cheddar cheese 21.49

Reuben

Corned beef with sauerkraut, Swiss cheese and thousand island on marbled rye bread 15.25

Chicken Philly

Grilled chicken breast with onions, assorted bell peppers and smoked gouda on a hoagie roll 16.95

Beechers Grilled Cheese

Beechers cheese grilled on your choice of bread served with tomato bisque soup 15.95

Wraps

Served with your choice of soup of the day, coleslaw or beer battered french fries

Halibut Taco

2 soft tortillas filled with Wild Alaskan Halibut, diced tomatoes, black olives, green onions, greens & salsa 18.99

Chicken Caesar Wrap

Chicken breast, bacon, parmesan cheese, chopped greens topped with Caesar dressing and rolled in a spinach wrap 15.25

Teriyaki Beef Wrap

Teriyaki beef strips, grilled onions, chopped greens and mozzarella cheese served in a spinach wrap 16.25



Burgers

Served with your choice of beer battered french fries, coleslaw or soup of the day

Hamburger

Burger patty served on a sesame bun with lettuce, tomato, onion and pickles
11.99

Jeremiah's Burger

Burger patty with ham, bacon, Swiss and American cheeses served on a sesame bun with lettuce, tomato, onion and pickles 16.99

Veggie Burger

Patty of nutritious vegetables and grain ingredients served on a sesame bun with lettuce, tomato, onion and pickles
13.25

Cheese Burger

Burger patty topped with american cheese served on a sesame bun with lettuce, tomato, onion and pickles
12.99

With Ham or Bacon 15.49

Mushroom Swiss Burger

Burger patty with sautéed mushrooms and Swiss cheese served on a sesame bun with lettuce, tomato, onions and pickles 13.99

Teriyaki Chicken Burger

Grilled chicken breast with teriyaki sauce topped with Swiss cheese and a pineapple ring on a sesame bun 14.95

Mid-West Burger

Burger patty with onion chutney, cottage bacon and smoked gouda served on a sesame bun 16.99

Blue Canoe Burger

Burger patty topped with bleu cheese crumbles served on a sesame bun with lettuce, tomato, onion and pickles 12.99

Patty Melt

Burger patty topped with swiss cheese and sautéed onion served on rye bread
13.25

Sliders

Served ala carte on a grilled brioche bun

BBQ Pulled Pork

Pulled pork with cole slaw, and cheddar cheese

Rueben

Grilled corned beef and sauerkraut with swiss cheese and thousand

Cheese Burger

Hamburger patty with american cheese, lettuce, tomato, pickle and onion

One 4.15 Two 7.75 Three 11.95

Halibut and Chips

Wild Alaskan Halibut hand dipped in our house made Alaskan Amber beer batter and deep fried to a golden perfection accompanied with tartar and lemon

Two Piece 16.99 Three Piece 20.99
Four Piece 24.99



Appetizers

Chicken Strips

5 breaded chicken tenders deep fried and served with our house honey dijon dipping sauce 14.99

Chicken Wings

8 spicy wings served with spiced barbecue sauce 14.99

Teriyaki Beef Strips

Tender beef strips sautéed with our teriyaki sauce 12.99

Onion Rings

10-12 rings dipped in beer batter and deep fried 10.99

Crab Stuffed Mushrooms

8 mushroom caps filled with crab dip and sautéed in a white wine sauce 14.99

Lumpia Shanghai

12 pieces of Chef Bong's specialty served with a spiced soy sauce 13.29

Herbed Focaccia

Focaccia bread brushed with basil, rosemary and extra virgin olive oil, topped with gorgonzola and parmesan cheese served with sun-dried tomato dipping sauce 6.99

Sweet Potato Fries

Served with our creamy ranch dressing 10.25

Fried Green Beans

Served with our creamy ranch dressing 9.99

Crab Stuffed Wontons

8 wontons stuffed with crab dip wrapped and deep fried served with hot mustard 14.99

Spinach Artichoke Dip

Cheese fondue with spinach & artichokes served with toasted mini bagels 15.00

Potstickers

8 pork pot stickers accented with ginger served with a spiced soy sauce 11.25

Crab Dip

Cheese fondue with crab meat served with grapes and pita chips 17.99

Calamari

Squid poppers fire dusted and deep fried served with tarter sauce 14.99

Prawns

8 prawns served in a garlic wine sauce or beer battered and deep fried 18.99

Potato Skins

7 skins topped with black olives, green onions, bacon bits, cheddar and mozzarella cheese served with salsa and sour cream 13.99

Potlatch Plate

An ample portion of deep fried halibut, prawns, onion rings, lumpia shanghai and sautéed teriyaki beef strips

Perfect for sharing! 33.99



Pasta

Served with our signature Focaccia garlic bread

Jeremiah's Alfredo

Linguine tossed in our house cream sauce with garlic and herbs 17.50

Penne with Asparagus

Penne and fresh asparagus tossed with garlic, extra virgin olive oil, pine nuts and parmesan cheese 18.50

Spaghetti

Spaghetti noodles served with meatballs and marinara sauce 16.99

Build Your Own Pasta

Served with our signature focaccia garlic bread

Choose Your Noodle

Penne, Linguine or Spaghetti

Choose Your Sauce

Marinara

Wine, Garlic & Olive Oil

Alfredo Cream

Sun-dried Tomato Cream

12.99

Choose Your Protein

Grilled Chicken add 6.99

Teriyaki Beef Strips add 6.99

Prawns add 9.99

Bay Shrimp add 7.99

Halibut add 13.99

Meatballs add 4.99

Pine Nuts add 3.00

Choose Your Vegetables

Fresh Seasonal Vegetable

Medley add 3.00

Fresh Asparagus or Spinach

add 4.00

Mushrooms, Onions, Bell

Peppers or Artichoke hearts,

Garlic or Diced Tomatoes

add 1.75

Dinner Entrees

Served with soup of the day, fresh steamed vegetable medley, signature focaccia garlic bread and your choice of buttered linguine, baked potato or beer battered french fries (unless noted *)

Stuffed Prawns

Six large prawns stuffed with crab and rolled in seasoned bread crumbs 31.99

Seafood Sauté

Scallops, bay shrimp, calamari and halibut sautéed in a garlic white wine 32.99

Bacon Wrapped Scallops

8 scallops wrapped with bacon topped with hollandaise sauce 31.99

Maple Glazed Salmon

8 oz salmon filet baked to perfection with a succulent maple glaze 27.99

Halibut Olympia

8 oz Wild Alaskan Halibut filet baked on a bed of onions topped with a velvety sauce and bread crumbs 35.99

Chicken Skillet

Chicken breast, broccoli and smoked gouda served in a sizzling platter 25.99

Chicken Picatta

8 oz chicken breast sautéed with artichokes, mushrooms and capers in a butter sauce 23.99

Fried Chicken

4 piece chicken fried to a golden perfection 19.99

Top Sirloin

8 oz sirloin topped with three onion rings 21.99

Rib Eye

12 oz prime beef topped with three onion rings 29.00

New York

12 oz prime beef topped with three onion rings 31.99

Tavern Styled Pot Roast*

Chuck roast, white onions, vegetables, garlic, dark beer and molasses served with our focaccia garlic bread 20.99



Desserts

Fruit & Cream Pie

Freshly baked, ask your server for today's selections 6.25
A 'la mode 7.25

Strawberry Shortcake

Two buttermilk biscuits with strawberries topped with whipcream 6.25

Chocolate Mud Pie

An ice cream specialty with a chocolate graham cracker crust and layers of ice cream topped with whip cream, chocolate syrup and maraschino cherries
Enough to share 8.50

Chocolate Volcano

Chocolate bundt cake with rupturing fudge center Served Hot 8.50
With Strawberries & Whip Cream 10.50

Old-Fashioned Hand Dipped Milk Shake

Choice of chocolate, vanilla or strawberry; topped with whip cream 6.00

Ice Cream Sundaes

Ask your server for special toppings
One Scoop 4.95 Two Scoops 6.00

Housemade Cookies

Two cookies or one jumbo 2.00

Managers Corner

Duckhorn Napa Valley Wines

The quality of Duckhorn Vineyards' wines has always been based on a commitment to selecting the finest fruit. Whether carefully sourcing grapes from top sites in the Napa Valley or committing itself to estate vineyards, the winery was built on the belief that great wines begin in the Vineyard. At Duckhorn Vineyards this has always meant an emphasis on site and terroir.

Chardonnay

Aromas of nectarine, vanilla & cream to its bright entry & rich silky texture, a vibrant & complex Chardonnay
Simply delicious paired with our Seafood Saute 86

Sauvignon Blanc

Aromas of passion fruit, papaya, ginger & star fruit along with layers of grapefruit & melon
Pairs perfectly with our Halibut Olympia 86

Merlot

Aromas of ripe cherry, plum & black fig with hints of leather, cedar, coffee & chocolate
Perfectly paired with our Charbroiled Rib Eye
115

Cabernet Sauvignon

Mint & berry aromas with hints of spices.
Firm tannins and a medium finish
Try this with our Steak House Salad
115

