



VALENTINES CELEBRATION 2019

DRINKS

SPARKLING COSMO 10

Stoli citros vodka, grand marnier, pama liqueur, lime juice

KARAMEL KISS 10

Stoli karamel vodka, Baileys kahlua

APPETIZERS

SWEET POTATO BISQUE 10

Roasted scallop

STEAK ROLLS 16

Zucchini, peppers, green onions, carrots

JERK SHRIMP KABOBS 18

Red peppers, onions, pineapple

JUMBO LOBSTER RAVIOLI FREE FORMED 19

Jicama, mango slaw & cilantro lime aioli

SALADS

HOUSE 8

Mixed lettuce, toasted sunflower seeds, reggiano cheese, creamy peppercorn dressing

CAESAR 11

Romaine hearts, parmesan cheese, croutons, anchovies

QUINOA COBB SALAD 13

Avocado, goat cheese, yellow pepper, celery, red onions, tomatoes

MEATS

SEARED CENTER CUT FILET 8oz / 50

Au gratin potatoes, asparagus 12oz / 60

22oz BONE-IN RIBEYE 55

Mashed potatoes, chard grilled broccolini

16oz PORK CHOP 38

Broccolini, honey bacon roasted apples, red wine demi



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FISH & SEAFOOD

GRILLED HALIBUT 35

Lobster cavatelli, apricot salad

COLD WATER LOBSTER TAILS 65

Buttered broccolini

CHILEAN SEA BASS 48

Grilled mangos, baby bok choy, green olives, red pepper sauce

GRILLED SALMON 31

Quinoa, kale, ginger vinaigrette

FLETCHER'S ACCLAIMED 32

WALLEYE DINNER

*Chef's vegetable, au gratin potato,
and tartar sauce choice pan fried or grilled*

SURF & TURF COMBOS

Add onto any entrée

LOBSTER TAIL ~ 1 each 20

DIVER SCALLOPS ~ 3 each 16

WALLEYE FILET ~ 1 each 15

SIDES

HUNTER MUSHROOMS 8

HAND-CUT FRIES 7

ASPARAGUS 8

MASHED POTATOES 7

BÉARNAISE SAUCE 3

DESSERT

CHOCOLATE LAVA CAKE 8

4 CHOCOLATE COVERED STRAWBERRIES 8