



# FLETCHER'S

EAT. DRINK. LOUNGE.

## STARTERS

CAULIFLOWER FRITTERS 16  
*Harissa Aioli*

MUSHROOM FONDUE 18  
*Classic Cheese Fondue, Buttery Bread Cubes & Roasted Mushroom*

LOBSTER BISQUE 16  
*Lobster, Tomato, Herbs, Sherry & Cream Sauce*

SEARED SCALLOPS 40  
*Butter Seared Scallops, Parsnip Puree, Chili Sauce, & Pebre*

SHORT RIB GRILLED CHEESE 20  
*Roasted Garlic Aioli, Beehive Promontory Cheddar, Tomato, and Arugula*

STEAMED MUSSELS 22  
*Shaved Garlic, Herbs, White Wine, House - Made Tomato Sauce & Grilled Bread*

## PRIX FIXE MENU SELECTIONS

### \$125

CHEDDAR CHIVE BISCUITS  
*Served with Bacon Jam*

FIRST COURSE  
*Choose one*

MODERN WEDGE  
*Bibb Lettuce, Point Reyes Blue Cheese Dressing, Charred Corn, Charred Scallions, Slab Bacon and Heirloom Cherry Tomato*

UGLY HEIRLOOM TOMATO SALAD  
*Tomatoes, Avocado, Arugula, Burrata Cheese, Aged Balsamic, Basil Pesto Vinaigrette, & Lemon Zest*

FLETCHER'S HOUSE SALAD  
*Mixed Greens, Honey Balsamic Vinaigrette, Roasted Chilled Cauliflower, Radish*

SECOND COURSE  
*Choose one*

BEEF SHORT RIB  
*Maple Roasted Butternut Squash Puree, Asparagus, Cabernet Demi-Glace & Cowboy Ketchup*

PEANUT CRUSTED SALMON  
*Sweet Thai Chili, Sushi Rice, House Made Pickled Cucumber And Micro Greens*

BUFFALO SIRLOIN  
*Seared Sirloin with Brussels Sprouts, Sage infused Cannellini Beans and Pebre*

ZUCCHINI SQUASH PURSE (VEGAN)  
*Lentils, Butter Nut Squash Hash, Quinoa, Ginger Carrot Puree & Vegan Beet Aioli*

### \$145

CHEDDAR CHIVE BISCUITS  
*Served with Bacon Jam*

FIRST COURSE  
*Choose one*

MODERN WEDGE  
*Bibb Lettuce, Point Reyes Blue Cheese Dressing, Charred Corn, Charred Scallions, Slab Bacon and Baby Tomato*

UGLY HEIRLOOM TOMATO SALAD  
*Tomatoes, Avocado, Arugula, Burrata Cheese, Aged Balsamic, Basil Pesto Vinaigrette Pine Nuts, and Lemon Zest*

BEEF SALAD  
*Arugula, Roasted Baby Beets, Goat Cheese, Sherry Vinaigrette & Pecans*

SECOND COURSE  
*Choose one*

WAGYU SIRLOIN  
*Potato Gratin, Swiss Chard & Fletcher's Herb Butter*

COLORADO LAMB POPS  
*Roasted Fingerling Potatoes, Baby Carrots, Cognac Sauce*

MOUNTAIN TROUT  
*Crawfish, Succotash, Slab Bacon, Thyme & Polenta*

SEARED RED SNAPPER  
*Squash & Coconut Curry Sauce*

## DESSERT COURSE

WARM BUTTER CAKE  
*Raspberry Coulis, Orange Sauce, Berries & Vanilla Bean Ice Cream*

STICKY TOFFEE PUDDING  
*Dates, Streusel Topping, Toffee Sauce & Bourbon Ice Cream*

CHOCOLATE CHIP COOKIE SKILLET  
*Gluten Free, Vanilla Bean Ice Cream, Chocolate Shavings*

CHAMPAGNE SABAYON  
*Champagne Custard with Fresh Berries*