

Set-Ups, Wine, & Beer

Fisher's Club is one of a few remaining bottle clubs in Minnesota. We provide the set-up and you provide the liquor.

Basic Set-up: Choice of Tonic, Sweet, Sour, or Soda and slice of lemon, lime, or a cherry Short or Tall \$ 1.75

Martini: Dry Vermouth, Lemon Twist or Olives
On the Rocks: \$ 2.00 Up with Shaker \$ 2.50

Manhattan: Sweet Vermouth, Maraschinos
On the Rocks: \$ 2.00 Up with Shaker \$ 2.50

Gimlet: Lime Juice, Lime Slice
On the Rocks: \$ 2.00 Up with Shaker \$2.50

Old Fashioned: Sugar Syrup, Bitters, Cherry, and Orange Slice
On the Rocks: \$ 2.00 Up with Shaker \$2.50

Margarita: Margarita Mix, Slice of Lime, salted glass
On the Rocks: \$2.00 Up with Shaker \$ 2.50

Beer

Domestic Beer on Tap: **Olde Johnnie Ale, Grain Belt Premium**
1/2 Pint \$1.75 Pint \$ 3.00 Pitcher \$12.50

Import Beer on Tap: **New Castle**
1/2 Pint \$2.75 Pint \$4.25 Pitcher \$17.50

Domestic Beer: **Coors Lite, Fat Tire, Miller Lite, MGD, Leinenkugel, Honey Weis, Hamm's** (in can), **MGL, Bud and Bud Lite, O'Doul's** \$3.25

Cold Spring Craft Beers: Pale Ale, Moonlight Ale, Honey Almond Weiss \$4.00
John Henry 3-Lick \$4.50

Cold Spring Hard Lemonade: \$2.50
Imported Bottled Beer: **Stella Artois, Corona, Corona Lite** \$4.00

White Wines

Douglass Hill Chardonnay, California \$4.75 \$17.00

Our House white. This Chardonnay showcases a balance of fruit flavors from start to finish: apples, pears, and a hint of vanilla. Great with walleye, scallops, and chicken.

Capri Chablis, California \$4.75 \$ 8.00 carafe

This bright, crisp Chablis is a sunny golden color and its flavors tiptoe between sweet and dry. The carafe is over two glasses.

Beringer White Zinfandel, California \$4.85 \$17.50

White Zin drinkers, you know this is your wine: well-rounded sweetness, hints of berry and melon.

Pampano Pinot Grigio, Argentina \$6.75 \$25.00

The name means "a healthy vine root." This refreshing Pinot Grigio delivers fresh, ripe, fruity flavors and a fine silky finish. P.G. drinkers – this one will please you.

Shine Riesling, Germany \$7.25 \$27.00

You'll taste peach, pear, and apple in this Riesling, and it is liquid gold in color with a bit of blush. This classic German wine is silky smooth with just enough sweetness to remind you of a soft, warm May day.

Yali Sauvignon Blanc, Chile \$7.25 \$27.00

This is a delightfully crisp, dry white. Its grapefruit, lime, and peach flavors leap within the glass and it offers a smooth, polished, and flavorful finish.

L'Orangerie Chardonnay 2008, France \$7.75 \$28.00

Here in Stearns County we award prizes for Century Farms. The Lorgetil family has been tending their French vineyard since 1620, and this wine of

100% Chardonnay grapes aged in stainless steel showcases their experience. Aromas of grapefruit and peaches are followed by apple, with a smooth but-tery finish.

Ventisquero Sauvignon Blanc, Chile \$7.75 \$28.00

This memorable wine starts with citrus aromas so powerful they're orchard-like. The bouquet is followed with beautifully balanced flavors of tropical fruits: mango, lemon, orange. One of our favorite whites.

Prosecco Sparkling Wine, Italy — \$10.00

This demi-bottle holds about two and a half glasses of a truly lovely Italian sparkling wine. The sweetness and flavors are so well balanced that really anyone will enjoy it. You can share your bottle, or know that the demi size allows you to enjoy it all yourself. You'll feel appropriately continental and sophisticated, right here at Fisher's Club.

Red Wines

Douglass Hill Merlot, California \$4.75 \$17.00

Our House red. This is a smooth Merlot with berry aromas and flavors of jammy raspberries and vanilla. Good with steak, ribs, & spicy fish tacos.

Sabor Real Toro Tempranillo 2006, Spain \$8.75 \$32.00

The aroma of this Tempranillo is complex - almost smoky - perhaps of roast-ing espresso, and it is loaded with flavors of blackberry, warm Spanish earth, and spice. All of this and its finish is full, round and very balanced.

Nugan Vista Cabernet Sauvignon, 2008, Australia \$9.25 \$34.00

This Cab is of deep crimson with a purple hue and boasts a rich, flavorful blend of plum, black currant, and cassis. A concentration of red berries, earth, and spice are present, with soft tannins for a superb finish.

Yali Cabernet Camenere 2008, Chile \$7.25 \$27.00

Red berry flavors are the foundation of this delightfully blended Cab, with spicy notes from the Carmenere grape; hints of vanilla, chocolate, and coffee finish the taste. It is a well-structured, medium-bodied wine to be enjoyed all season.

Ventisquero Reserve Camenere 2008, Chile \$9.25 \$34.00

The color of this wine is an intensely deep ruby red and tastes of plum and dark chocolate. Telling you it has excellent structure makes it sound like an architectural statement, and in a way it is: this wine is smooth, uncomplicated, and has a beautifully polished finish.

Tortoise Creek Merlot, California \$7.75 \$28.00

This Merlot is full of fresh, bright aromas and flavors of red cherries, blackber-ries, and summer herbs. It is round, rich, and ripe with soft tannins and a smooth finish.

Zuccardi Malbec (series A), Argentina \$9.75 \$36.00

We could call this the Marilyn Monroe or Mae West of our red wines: it's a full-bodied Malbec just bursting with black currant aromas and flavors of black cherry and chocolate. Its velvety smooth finish might just bring to mind Marlene Dietrich.

Juan Gil 2007, Spain \$12.75 \$45.00

It is known that the more the grape must struggle to grow, the more intense the flavors and it is so with this complex, powerful red made from Monastrell grapes. Rich and berry loaded, it is long in flavor with ripe, sweet tannins, red cherries, and a delightful, toasted aroma. Mmmm!

Appetizers and Sides

Beer Battered Onion Rings	\$6.00
Sunfish Chips	\$10.50
<i>Lightly breaded & fried, homemade tartar sauce on the side. As featured in the Star Tribune.</i>	
Shrimp Cocktail	\$9.00
<i>The classic, served on crushed ice with our own zesty cocktail sauce.</i>	
French Fries, Regular or Sour Cream and Chives	\$4.75
Chilled Herring, served with crackers (usually Saltines)	\$5.00
Fisher's Classic Hors d'oeuvres Tray	\$9.50
<i>Meatballs in our own Barbecue Sauce, Garlic Toast, Liver Pate, Pickled Herring, Crackers, Carrots, & Celery. Serves 3-4</i>	
Collegeville Artisan Bread Basket	\$6.75
Potato, Sweet or Baked	\$3.75
Flo Fisher's Cole Slaw	\$3.25
<i>While on baseball tour in New York City with her husband "Showboat," Flo bought this recipe from the hotel chef at the 21 Club.</i>	
Sally & Hazel's Perfect Potato Salad	\$5.00
<i>A few years back, the duo spent an entire summer in Eggs and Potatoes. This perfect recipe is the result.</i>	
Bavarian Pretzel Basket	\$8.50
<i>Four handmade pretzels that are soft and chewy inside with a slight crunch to the outside. Served warm with a side of our homemade mustard sauce. Single Pretzel \$2.25</i>	

Salads

Supper Club Spinach Salad	\$10.50 Entrée	\$6.00 as side salad
<i>Fresh Spinach, Feta Cheese, Black Olives, Red Onion, Raspberry Vinaigrette & Artisan Bread.</i>		
Fisher's Traditional Side Salad	\$3.50	
<i>Crisp, chilled Iceberg lettuce, sliced Cucumbers, Radishes, Tomatoes, & Croutons.</i>		
Swiss Apple Salad	\$10.50 Entrée	\$6.00 as side salad
<i>A fresh blend of romaine lettuce, chopped crisp apples, Swiss cheese, and cashews. Topped with our own poppy seed dressing. Served with a side of Artisan bread</i>		
Mandarin Salad	\$10.50 Entrée	\$6.00 as side salad
<i>A blend of romaine lettuce, chopped celery, mandarin slices, and caramelized almonds. Finished with our specially blended vinegar and oil dressing. Includes side of Artisan bread.</i>		
<i>Add Grilled Chicken Breast or Grilled Shrimp to Entrée Salad \$4.50</i>		

Sandwiches and Baskets

Walleye Pike Sandwich with Homemade Tartar Sauce, Lettuce & Tomato	\$10.50
<i>We use the same legendary walleye as our Famous Dinner.</i>	
Our Signature Grilled Reuben	\$10.50
<i>Corned beef mounded on a thick slice of onion rye bread topped with Swiss cheese, zesty sauerkraut, traditional dressing, and then grilled. A Fisher's favorite.</i>	
Sirloin Steak Sandwich, Grilled, Topped with Caramelized Onions & Sautéed Mushrooms on a Ciabatta Bun	\$10.75
<i>This Sandwich is so good you just might have midday longings for it. We do!</i>	
Grilled Chicken Breast Sandwich with a delicious basil pesto sauce, lettuce, and tomato	\$9.25
Grilled Hamburger, Traditional or Hand Pattied	\$7.50
<i>Make it a Cheeseburger for \$1.00 more.</i>	
Shrimp Basket	\$7.50
<i>A generous amount of lightly battered and fried Shrimp, spicy sauce on the side.</i>	
Chicken Wing Basket	\$9.00
<i>The wings are breaded and deep fried. Served with sides of BBQ or hot sauce.</i>	

~ Items above served with crispy regular or seasoned fries. ~
~ Add \$1.00 to substitute other potato or Fisher's Traditional Side Salad ~

Steak and Ribs

Top Sirloin, 10 oz. of tender, marbled and flavorful beef grilled as you desire	\$19.75
Saturday-Only Prime Rib	10 oz. \$13.95 13 oz. \$16.95
<i>Pampered with Fisher's special rub, then slow roasted to a perfect, tender finish. Prepared medium rare unless otherwise requested.</i>	
Tenderloin, 8 oz. Filet	\$21.25
Ribs, slow cooked to melt off the bone, then brushed with Chef Pat's zesty barbeque sauce.	\$18.75
<i>Traditional Sauce - slightly sweeter - also available.</i>	
<i>~ Items above served with choice of baked potato, sweet potato, fries, or homemade potato salad. Includes coleslaw or Fishers Side Salad & dinner roll. Add \$2.50 to substitute the Spinach side salad. ~</i>	

Fish, Seafood, & Chicken

Fisher's Famous Walleye Dinner Large Order \$19.50 Regular Order \$16.75
This is the legendary, secret recipe walleye you've heard about. Lightly breaded & deep fried. Serve with coleslaw and choice of our homemade potato salad, sweet potato, baked potato or french fries. Dinner roll or traditional pumpemickel bread available upon request. NOTE: Our walleye come from the deep cold lakes of Canada. While the individual fillets are naturally of various sizes, you are assured of generous portions. Fisher's walleye fillets may also be prepared without breading, lightly seasoned and broiled.

Seafood Special. A Fisher's Favorite	\$21.50
<i>Includes broiled scallops, deep fried Colossal Gulf shrimp, & walleye fillet.</i>	
Colossal Gulf Shrimp	\$16.75
<i>Butterflied, deep fried & served tails-on with our zesty cocktail sauce or homemade tartar sauce.</i>	
Scallops	\$19.25
<i>Lightly seasoned, broiled to perfection and drizzled with a roasted garlic cream sauce.</i>	
Shrimp Cocktail Dinner	\$19.25
<i>A large platter of Cold, Peeled Shrimp, served tails-on with our zesty cocktail sauce.</i>	
<i>~ Items above served with choice of baked potato, sweet potato, fries, or homemade potato salad. Includes coleslaw or Fishers Side Salad & dinner roll. Add \$2.00 to substitute the Spinach side salad. ~</i>	
Broasted Chicken	One-quarter \$9.25 One-half \$11.50
<i>Crisp and juicy, served with French Fries and Fisher's Traditional Side Salad. Add \$1.50 for all white meat.</i>	

Desserts

Tablesides S'Mores	\$8.50
<i>Toast your own s'more at your table! Fresh marshmallows, chocolate squares, and graham crackers are served, and you toast them over an open flame. Enough for four S'Mores.</i>	
Homemade Pie Pies changing daily, Add Vanilla Ice Cream for \$1.00.:	\$6.25
Beebopareebop™ Rhubarb Pie	\$6.25
<i>Homemade here with a crust that rivals the best. Available seasonally and as the pie maker's summer schedule allows. Add Vanilla Ice Cream for \$1.00.</i>	
Powdermilk Biscuits® Strawberry Shortcake	The Alice Portion (serves 2) \$10.50, Regular Portion \$6.50
<i>Legends all have origins; this one might be here.</i>	

Children's Meal (10 or younger)

Choice of cheese quesadilla, chicken nuggets, or macaroni & cheese	\$5.00
<i>Includes fruit cup, applesauce, or french fries.</i>	

Beverages

Home-brewed Iced Teas: Choice of Traditional or Daily Specialty Tea	\$2.50
Milk, Soda (Coke products), Lemonade, Arnie Palmer	\$2.00
Fresh brewed Coffee, Regular or Decaf.	\$1.50