

## A'LA CARTE MENU *Little Dipper*

*Classic Cheese Fondues* small serves two/large serves four  
SERVED WITH FRUITS, VEGETABLES & GOURMET BREADS

**SWITZERLAND'S ORIGINAL** Gruyere, Emmenthale and Parmigiano melted in a white wine base with nutmeg, kirsch and garlic, \$14 / \$22

**CHEDDAR ALE** Cheddar and Emmenthale in a beer base blended with worcestershire, garlic and dry mustard, Choose your ale - light lager or dark full bodied \$14/\$22

**TUSCAN** Provolone, Mozzarella and Parmigiano melted with white wine, sun-dried tomatoes and Italian spices, \$14/\$22

**BAJA CHEDDAR** White Cheddar in a beer base, queso style with habaero sauce and salsa, served with tortilla chips, \* add jalapeos 50¢, \$14/\$22

**HAVARTI DILL** Smooth and creamy Havarti melted in sweet white wine with garlic and dill, \$17/\$25

**FONTINA** Mild Italian cheese melted in a white wine base with fresh basil and garlic, \$17/\$25

**MAKE IT A MEAL.** Add grilled chicken and shrimp to any cheese for a full meal!  
small: \$21 / \$24 -OR- large: \$41 / \$44

*From the Grill...* pick a dipping sauce: creamy dill, asian ginger, wasabi lime aioli, hibachi yum-yum, habaero fire, creamy horseradish or any other of your choice

**CHICKEN MEDAILLONS & SHRIMP** grilled or blackened, served with grilled veggies, \$12

**SCALLOPS** grilled or blackened, served with grilled veggies, \$12

**GOURMET GRILLED CHEESE** choose from fontina basil, havarti dill, cheddar or swiss, \$6

**LOBSTER A'LA CARTE** prepared steamed by our chef - \$MARKET PRICE

*Salads* \$8 large, \$5 side - Add grilled chicken \$3, shrimp \$4, scallops \$4

**SEASONAL SPINACH** Today's fresh select toppings on a bed of spinach

**CHEF** Mixed greens, turkey, carrots, tomatoes, egg, croutons, cucumbers, cheddar, and onion

**ROMAINE** Romaine, parmesan and croutons, tossed in homemade Caesar, topped with anchovies

**MUSHROOM** Mixed greens, shaved button mushrooms and julienne zucchini

**GARDEN** Mixed greens, carrots, tomatoes, onion, cucumbers and croutons

**SOUP OF THE DAY** \$5 bowl

\* 20% gratuity will be added to parties of six or more \*  
Wednesday Ladies Night Special includes swiss, cheddar, tuscan, baja and "timeless chocolates." All others are \$3 additional

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## Dessert Fondues

Choose Your Dippers:

- ★ CLASSIC DIPPERS - strawberries, bananas, pineapple, cream puffs, marshmallows and pretzels
- ★ FRUIT PLATE - strawberries, bananas, pineapple, apples, dried apricots and kiwi
- ★ SUPREME DIPPERS - rice crispies, chocolate chip cookie squares, pound cake, oreos, strawberries, pineapple, bananas, cream puffs, marshmallows & pretzels (add \$5 small, \$9 large)

### Timeless Favorites \$14 small / \$22 large

TURTLE caramel and dark chocolate topped with nuts

TRIPLE PLAY dark chocolate, peanut butter and caramel

HALF & HALF half dark chocolate and half peanut butter

FLUFFERNUTTER milk chocolate, marshmallow cream and peanut butter

BLACK & TAN dark chocolate with caramel topped with Himalayan pink salt

MILK & COOKIES milk chocolate and white chocolate, topped with crushed

S'MORES milk chocolate and marshmallow cream topped with graham cracker crumbs

SIMPLE MILK CHOCOLATE, WHITE CHOCOLATE -OR- DARK CHOCOLATE

Be your own chef and create a unique chocolate blend with any of the liqueurs below... \$3

Grand Marnier® (orange)	Banana liqueur	Chambord® (raspberry)
Frangelico® (hazelnut)	Champagne	Tuaca® (vanilla)

### Swanky Fondues \$17 small / \$25 large

BERRY WHITE white chocolate topped with a mixed berry brandy sauce

AZTEC dark chocolate blended with Patron® Cafe XO, cinnamon and red chili spices

MOCHA AMARETTO bittersweet chocolate blended with Kahlua® Mocha and Amaretto

MINT CHOCOLATE milk chocolate and Rumplemintz® with crushed peppermint patties

DOUBLE YOUR PLEASURE dark chocolate with white chocolate & a hint of Grand Marnier®

CHEESECAKE & BERRIES \$7, accompanied by a side of chocolate fondue

\*\* add a slice of cheesecake to any fondue for only \$4\*\*

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