

Classic Cheese Fondues

Melted blend of cheese and seasonings served with gourmet breads from our local Red-Eye Bakery, fresh fruits and vegetables for dipping

Cheddar Ale Fondue

Blend of sharp Cheddar and Emmentale cheeses melted in a beer base with worcestershire, garlic and dry mustard

Choose your ale: light lager or full-bodied dark

Tuscan Sun-Dried Tomato Fondue

Blend of three Italian cheeses - Provolone, Mozzarella and Parmigiano, melted in dry white wine with sun-dried tomatoes, red onion and Italian spices

Switzerland's Original Fondue

Gruyere, Emmentale and Parmigiano melted in a white wine base and blended with nutmeg, garlic and Kirsch, a cherry flavored brandy

Baja Cheddar Fondue

White Cheddar cheese melted in a beer base with salsa, garlic, habañoero fire and hot sauce, served with chips

👉 add jalapeños for 50¢

Premium Cheese Fondues

Fontina Fondue

Mild Italian white cheese melted in a white wine base with fresh basil and garlic ...add \$3 to entree price

Havarti Dill Fondue

Smooth and creamy Havarti melted in a crisp white wine base with garlic and dill ...add \$3 to entree price

Salads

All of our dressings are homemade, choose from balsamic vinaigrette, lemon-basil vinaigrette, ranch, citrus vinaigrette, raspberry vinaigrette, caesar, honey mustard, crumbled blue cheese, chef's choice dressing

Mushroom Salad

California mix of greens, shaved button mushrooms, topped with julienne zucchini

Chef's Loaded Salad

Assorted greens topped with turkey, tomatoes, cucumbers, cheddar cheese, carrots, croutons, egg and red onion

Seasonal Spinach Salad

Today's fresh select toppings on a bed of spinach

Garden Salad

Mixed greens topped with carrots, tomatoes, onions, cucumbers, and croutons

Romaine Salad

Crisp romaine hearts, anchovies, garlic croutons tossed in a homemade caesar topped with parmesan

Soup of the Day ~seasonal

Fondue Cooking Styles

Choose one cooking style for the table

TRADITIONAL PEANUT OIL, served with an Aphrodite filling and a light tempura batter 🌸 *canola oil is also offered upon request*
HOMEMADE CHICKEN BROTH, vegetables and chicken reduced down to a broth

PREMIUM COOKING STYLE OPTIONS

WHITE MERLOT & VEGETABLE, rich vegetable stock blended with merlot, served with a side of veggies...\$5

ASIAN FIREPOT, vegetable broth flavored with Sake, ginger root and crushed red pepper served with a side of veggies...\$5

PORT & BEEF, a port wine and beef reduction broth flavored with rosemary, spices and a side of veggies...\$5

SEASONAL BROTH, our chef blends unique spices and flavors to complement the season, ask for today's selection...\$5

Entrees for One

❁ Includes a cheese fondue for the table, a salad and three dipping sauces

Filet Mignon with Portobello Mushrooms

Choice cut filet prepared three different ways including blackened, glazed in teriyaki, and simply plain, \$29

Southern Pork Tenderloin

Delicious assortment of pork tenderloin including teriyaki pork, blackened pork and simply plain, \$20

Italian Vegetarian

Featured ravioli served with zucchini, yellow squash and cherry tomatoes, finished with a rosemary garnish, \$20

Chicken Trio

Chicken medallions prepared three ways including blackened, glazed in teriyaki, and simply plain, \$20

The Seafood Collection

Fresh assortment of sashimi tuna, scallops and shrimp, \$27

Vegetarian's Delight

Tofu, button mushrooms, portobellos and mixed vegetables, \$18

The tofu is best cooked in hot peanut oil and is served with a light tempura batter to be cooked until golden brown

Upon request, vegetarians and those with special diets may enjoy a separate fondue pot for cooking

The "Undecided"

You are your own chef with a choice from any of the selections below, \$27

choose 3 below - teriyaki, blackened or plain

Chicken	Filet Mignon*	Andouille Sausage
Pork	Scallops*	Featured Ravioli
Shrimp	Sashimi Tuna*	Chicken & Vegetable Potstickers

*add \$3 for a double portion of filet, scallops or tuna

choose 1 below

Tofu (cooked in oil recommended)
Marinated Portobello Mushrooms
Rosemary New Potatoes
Button Mushrooms
Vegetable Medley

Entree A'la Carte Items

❁ With an entree add up to two extra proteins and unlimited sides ❁

❁ Five Dollars

Sashimi Tuna
Filet Mignon
Scallops
Lobster Ravioli
Potstickers

❁ Four Dollars

Pork Tenderloin
Shrimp
Chicken Breast
Andouille Sausage
Featured Ravioli

❁ One Dollar Sides

Rosemary Potatoes
Vegetable Medley
Portobello Mushrooms
Button Mushrooms
Tofu

❁ Lobster Tail

Include a lobster tail with any entree steamed to order, served with drawn butter
\$ market price

❁ Shared Meal

Includes cheese fondue for two, two salads and the entree of your choice
\$10 in addition to entree cost

Entrees for Two

❁ Includes a cheese fondue, two salads, and four dipping sauces

Instant Karma

A popular combination of filet mignon, chicken and shrimp, \$52

Tsunami

Asian potstickers stuffed with chicken and vegetables, teriyaki filet and sashimi tuna, \$59

The Full Moon

Two lobster tails, filet mignon, sashimi tuna, shrimp and chicken, \$89

The Big Dipper

A lobster tail, filet mignon, sashimi tuna and shrimp, \$69

Surf n'Turf

Shrimp, filet mignon and lobster-stuffed ravioli, \$59

Meat Connoisseur

Premium meat sampling which includes filet mignon, chicken and pork tenderloin, \$54

Entrees for Four

❁ Includes a cheese fondue, eight dipping sauces for the meal, and family style salad - romaine salad tossed in homemade caesar -or- garden salad tossed in a citrus vinaigrette

The Perfect Gathering

Two lobster tails, filet mignon, shrimp, chicken and sashimi tuna
\$152

Coastal Craving

Scallops, filet mignon, shrimp and special lobster-stuffed ravioli
\$128

Zen

Filet mignon, shrimp, sashimi tuna and featured ravioli
\$108

Fab Four

Filet mignon, pork tenderloin, shrimp and chicken
\$108

homemade dipping sauces:

🍴 Buffalo Hot Sauce

🍴 Coconut Curry

🍴 Habañero Fire

🍴 Carribbean Jerk BBQ

Au Poivre

Creamy Horseradish

Asian Ginger

Marinara

Cognac Dijon

Cocktail Sauce

Honey Barbecue

Creamy Dill

Thai Peanut

Wasabi Lime Aioli

Hibachi Yum-Yum

Sweet n' Sour

A few fun rules to live by when indulging in fondue with us...

- ☀️ Make this an "experience" - have fun, relax and enjoy your company and conversation
- ☀️ Proper fondue etiquette is to cook with your fondue fork, but use your regular fork for eating
- ☀️ Use your small plate for the cooked food, keeping the uncooked portion on a separate plate
- ☀️ A Little Dipper rule to remember - if the food falls off your fondue fork while cooking in the pot, you must kiss the person beside you or buy them a drink!

❁ 20% gratuity will be added to parties of six or more ❁

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.