

A'LA CARTE MENU the Little Dipper

Cheese Fondues

A MELTED BLEND OF CHEESES SERVED WITH
FRUITS, VEGETABLES AND GOURMET BREADS FROM
OUR LOCAL BAKERY, GREAT HARVEST



SWITZERLAND'S ORIGINAL FONDUE

Gruyere, Emmentale and Parmigiano melted in a white wine base with nutmeg, kirsch and garlic
a'la carte: small \$11 / large \$19

CHEDDAR ALE FONDUE

Blend of Cheddar and Emmentale in a beer base blended with garlic and dry mustard
Choose your ale - Pilsner, Amber or Guinness!
a'la carte: small \$11 / large \$19

TUSCAN FONDUE

Provolone, Mozzarella and Parmigiano melted with dry white wine and Italian spices
a'la carte: small \$11 / large \$19

HAVARTI DILL FONDUE

Smooth and creamy Havarti melted in a sweet white wine with garlic and dill
a'la carte: small \$13 / large \$21

BAJA CHEDDAR FONDUE

White Cheddar cheese melted down in a beer base, queso style served with tortilla chips
* add habaero sauce for extra heat & sweetness
a'la carte: small \$11 / large \$19

FONTINA FONDUE

Mild Italian white cheese melted in a white wine base blended with fresh basil and garlic
a'la carte: small \$13 / large \$21

MAKE IT A MEAL!

Add grilled chicken and shrimp to any cheese for a full meal!
SMALL \$20 OR LARGE \$40

From the Grill...

GRILLED SKEWERS shrimp or chicken with vegetables served with asian ginger sauce
\$10 chicken OR shrimp....\$12 combination

SCALLOPS grilled or blackened served with asian ginger sauce \$12 small plate

Lobster a'la Carte, prepared steamed by our chef - \$MARKET PRICE

Salads Add grilled chicken \$3, shrimp \$4, scallops \$4

SEASONAL SPINACH Today's fresh select toppings on a bed of spinach, \$8 large, \$5 side

CHEF Mixed greens, turkey, carrots, tomatoes, egg, croutons, cucumbers, cheddar cheese and onion, \$8 large, \$5 side

ROMAINE Romaine hearts, parmesan and croutons tossed in a homemade Caesar dressing and topped with anchovies, \$7 large, \$4 side

MUSHROOM Mixed greens, shaved button mushrooms and julienne zucchini, \$7 large, \$4 side

❁ 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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A'LA CARTE MENU *the Little Dipper*

Dessert Fondues

fondue on front 

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

\$12 small / \$19 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

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

MILK & COOKIES milk chocolate surrounding white chocolate and crushed oreos

SIMPLE MILK CHOCOLATE, WHITE CHOCOLATE -OR- DARK CHOCOLATE

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

Add a flavored liqueur from the list below...\$3

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

Swanky Fondues

\$15 small / \$22 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® topped with chopped peppermint patties

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

CHEESECAKE AND BERRIES \$7

accompanied by a taste of dark chocolate fondue

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

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