

Cheese Fondues

A melted blend of delicious cheese and seasonings served with gourmet breads from local bakery, Great Harvest, fresh fruits and vegetables for dipping

✿ Each entree is served with a cheese fondue for the table and salad (*Havarti Dill is an additional \$3*)

Cheddar Ale Fondue

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

Choose your ale: Stella Artois - light in flavor and color
Yuengling - medium body, nutty flavor
Guinness - a full-flavored dark beer

Tuscan Sun-Dried Tomato Fondue

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

Switzerland's Original Fondue

Gruyere, Emmentale and Parmigiano-Reggiano 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 and hot sauce, served with tortilla chips

✿ add habanero fire sauce for extra heat & sweetness

Harvarti Dill Fondue

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

Salads

All of our dressings are homemade, choose from lemon-basil vinaigrette, balsamic vinaigrette, ranch, Caesar, honey mustard, raspberry vinaigrette, crumbled blue cheese

Chef's Loaded Salad

California mix of greens topped with turkey, tomatoes, cucumbers, cheddar cheese, carrots, croutons, egg and red onion

Mushroom Salad

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

Romaine Salad

Crisp romaine hearts, anchovies, garlic croutons tossed in a homemade Caesar dressing and topped with Parmesan cheese

Spinach-Strawberry Salad

Spinach, strawberries, blue-cheese crumbles and walnuts

Fondue Cooking Styles

✿ You will cook your main entree in one of our four cooking styles - choose one style for the table (*port & beef broth and white merlot & veggie are an additional \$5*)

Peanut Oil

Served with an Aphrodite filling and a light tempura batter

✿ canola oil may be offered as an alternative upon request

Chicken Broth

A variety of vegetables and chicken reduced down to a broth

Port and Beef Broth

A port wine and beef reduction flavored with rosemary, spices and a side of fresh veggies...\$5

White Merlot and Vegetable Broth

A Little Dipper Original! An array of vegetables and spices blended with a rich white merlot and a side of fresh veggies...\$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

\$27

Chicken Trio

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

\$18

Southern Pork Tenderloin

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

\$18

The Seafood Collection

Fresh assortment of sashimi tuna, scallops and shrimp

\$25

Italian Vegetarian

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

\$18

Vegetarian's Delight

Tofu, button mushrooms, portobellos and seasonal vegetables served with a light tempura batter

The tofu is best cooked in hot peanut oil

\$16

Upon request, vegetarians may enjoy a separate fondue pot for cooking

The "Undecided"

You are your own chef with a choice from any of the selections below

\$25

choose 3 below

Chicken -teriyaki, blackened or plain

Pork -teriyaki, blackened or plain

Shrimp -teriyaki, blackened or plain

Filet* -teriyaki, blackened or plain

Sashimi Tuna* -teriyaki, blackened or plain

Scallops* -teriyaki, blackened or plain

Featured Ravioli

**double filet, tuna or scallops is an additional \$3*

choose 1 below

Tofu (oil only)

Portobello Mushrooms

Rosemary New Potatoes

Button Mushrooms

Vegetable Assortment

❁ Lobster A'la Carte

Include a lobster tail with any entree prepared by our chef and 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

Our chef has selected the perfect assortment to be shared by two
❁ Includes a cheese fondue for the table, two salads and four dipping sauces

Instant Karma
A popular combination of filet mignon, chicken and shrimp
\$45

The Full Moon
Two lobster tails, filet mignon, sashimi tuna, shrimp and chicken
\$85

Surf n' Turf
Shrimp, filet mignon and a special lobster-stuffed ravioli
\$55

Tsunami
Asian potstickers stuffed with chicken and vegetables, filet mignon and sashimi tuna
\$55

The Big Dipper
A lobster tail, filet mignon, sashimi tuna and shrimp
\$65

Meat Connoisseur
Premium meat sampling which includes filet mignon, chicken and pork tenderloin
\$50

Entrees for Four

Easy options for the whole table to share!

❁ Includes a cheese fondue for the table, garden salad tossed in house vinaigrette served family-style and eight dipping sauces

The Perfect Gathering
Two lobster tails, filet mignon, shrimp, chicken and sashimi tuna
\$145

Zen
Filet mignon, shrimp, sashimi tuna and featured ravioli
\$100

Coastal Craving
Sashimi tuna, shrimp, scallops and a special lobster-stuffed ravioli
\$120

Fab Four
Filet mignon, pork tenderloin, shrimp and chicken
\$100

homemade dipping sauce choices:

SERVED WARM

❁ Buffalo Hot Sauce	Drawn Butter
Coconut Curry	Cognac Dijon
Honey Barbecue	Au Pouivre
Marinara	❁ Habañero Fire

SERVED COLD

Cocktail Sauce	Creamy Dill
Thai Peanut	Sweet n' Sour
Wasabi Lime Aioli	Creamy Horseradish
Asian Ginger	Honey Dijon

A few fun rules to live by when indulging in fondue:

- ❁ 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 ❁