

Cheese Fondues

A melted blend of delicious cheese and seasonings served with gourmet breads from our 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 and Fontina are \$3 additional*)

Cheddar Ale Fondue

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

Choose your ale: Stella Artois - light body lager
Yuengling - medium body, nutty flavor
Guinness - full-flavored stout

Harvarti Dill Fondue

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

Fontina Fondue

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

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 and hot sauce, served with tortilla chips
☛ add habañero fire sauce for extra heat & sweetness

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

Salads

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

Chef's Loaded Salad

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

Romaine Salad

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

Mushroom Salad

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

Seasonal Spinach Salad

Today's fresh select toppings on a bed of spinach

Fondue Cooking Styles

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

WHITE MERLOT & VEGETABLE, *Our Most Popular* - 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

CHICKEN BROTH, vegetables and chicken reduced down to a broth

PEANUT OIL, served with an Aphrodite filling and a light tempura batter ✿ *canola oil offered as an alternative upon request*

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

choose 1 below

Tofu (oil only)
Portobello Mushrooms
Rosemary New Potatoes
Button Mushrooms
Vegetable Medley

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

❁ 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
 \$48

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, teriyaki filet 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 lemon-basil 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:

WARM SAUCES

👉 Buffalo Hot Sauce
 👉 Green Curry
 👉 Habañero Fire

Au Pouvire
 Coconut Curry
 Drawn Butter
 Cognac Dijon
 Marinara
 Honey Barbecue

Asian Ginger
 Thai Peanut
 Wasabi Lime Aioli
 Hibachi Yum-Yum

Creamy Dill
 Sweet n' Sour
 Creamy Horseradish
 Cocktail Sauce

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 ❁