

the *Little Dipper*  
LUNCH  
★

Pick Two \$10 or Pick Three \$14  
SALAD | SOUP | CREPE | QUICHE | GRILLED PROTEIN | SLIDER  
PAN FRIED RAVIOLI | CHEESE FONDUE | CHOCOLATE FONDUE  
A'La Carte PRICING is listed and may be shared as small plates

<b>SALAD</b>	\$8 large, \$5 side -- top with grilled chicken, shrimp, scallops or tofu \$4
BALSAMIC VIN	SEASONAL SPINACH A bed of spinach topped with ingredients to match the season, <b>(GF)</b>
RASPBERRY VIN	CHEF Greens, turkey, cheddar, carrots, tomatoes, egg, croutons, cucumbers, and onion <b>(GF -NO CROUTON)</b>
LEMON-BASIL	ROMAINE Romaine, parmesan, croutons tossed in Caesar dressing, topped with anchovies <b>(GF -NO CROUTON)</b>
RANCH	MUSHROOM Mixed greens, shaved button mushrooms, julienne zucchini <b>(GF)</b>
BLUE CHEESE	GARDEN Mixed greens, tomatoes, carrots, onion, cucumbers, and croutons <b>(GF -NO CROUTON)</b>
HONEY MUSTARD	
CAESAR	
CHEF'S FEATURE	

*Chalkboard Daily Features*

SOUP | CREPES | QUICHE  
SWEET & SAVORY

<b>GRILLED PROTEIN (GF)</b>	TOFU, \$8
	CHICKEN, \$10
	SHRIMP, \$10
	SCALLOPS, \$10
	MIXED VEGGIES, \$8

*At the Dipper we like to Dip...*  
Pick a dipping sauce to pair with your protein or ravioli:  
creamy dill, asian ginger, wasabi lime aioli,  
hibachi yum-yum, habaero fire, creamy horseradish

<b>PAN FRIED RAVIOLI</b>	FROM MELINA'S FRESH PASTA: PIMENTO CHEESE & FEATURED RAVIOLI, \$8
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<b>SLIDERS</b>	SEARED TUNA WITH PINEAPPLE JALAPEÑO SALSA, \$10 <b>(GF -NO BUN)</b>
	GRILLED CHICKEN WITH BUFFALO HOT SAUCE & BLUE CHEESE, \$9 <b>(GF -NO BUN)</b>
	MARINATED PORTOBELLA WITH AVOCADO, RED ONION, WASABI-LIME AIOLI, \$9

✿ Reserve our Party Room for your next afternoon bridal shower, baby shower or corporate lunch ✿

# Classic Cheese Fondues

small serves two/large serves four

SERVED WITH FRUITS, VEGETABLES & GOURMET BREADS FROM LOAF BAKERY

★ SUPREME DIPPERS - add on a charcuterie assortment, \$5 small, \$9 large

**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

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

**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 habañoero sauce and salsa, served with tortilla chips, ✿ add jalapeños 50¢, \$14/\$22

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

## 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, bananas, pineapple, 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 & 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 oreos

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

**SIMPLY PLAIN MILK WHITE-OR- DARK CHOCOLATE BLEND** in a LIQUOR \$3

Tuaca® (vanilla)  
Banana liqueur  
Champagne

Grand Marnier® (orange)  
Chambord® (raspberry)  
Frangelico® (hazelnut)

## SWANKY UPGRADES

\$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 Rumpleminze® 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\*\*

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

**ALL CHEESES & CHOCOLATES CAN BE MADE (GF), PLEASE LET US KNOW**