

DECK MENU



Cheese Fondues small serves two/large serves four

SERVED WITH FRUITS, VEGETABLES & GOURMET BREADS

SWITZERLAND'S ORIGINAL Gruyere, Emmentale and Parmigiano melted in a white wine base with nutmeg, kirsch and garlic, \$15 / \$23

CHEDDAR ALE Cheddar and Emmentale in a beer base blended with worcestershire, garlic and dry mustard, Choose your ale - light lager or dark full bodied \$15 / \$23

TUSCAN Provolone, Mozzarella and Parmigiano melted with white wine, sun-dried tomatoes, red onions, and Italian spices, \$15 / \$23

PEPPER-JACK, Monterrey Jack and White Cheddar cheese melted in a beer base with a blend of fresh peppers and paprika, \$15 / \$23

BAJA CHEDDAR White Cheddar in a beer base, queso style with habañero sauce and salsa, served with tortilla chips, * add jalapeños 50¢, \$15 / \$23

HAVARTI DILL* Creamy Havarti melted in sweet white wine with garlic and dill, \$18 / \$26

FONTINA* Mild Italian cheeses melted in white wine with fresh basil and garlic, \$18 / \$26

MAKE IT A MEAL, Add grilled chicken and shrimp to any cheese for a full meal!
small: \$23 / \$26* -OR- large: \$43 / \$46*

From the Grill Pick a dipping sauce: hibachi yum-yum, asian ginger, wasabi lime aioli, creamy dill, habañero fire, creamy horseradish or any other of your choice

CHICKEN MEDAILLONS & SHRIMP grilled or blackened, served with grilled veggies, \$12

SCALLOPS grilled or blackened, served with grilled veggies, \$14

GOURMET GRILLED CHEESE choose from fontina basil, havarti dill, cheddar or swiss, \$7

LOBSTER A'LA CARTE prepared steamed by the chef - \$18

Salads \$8 large, \$5 side - Add grilled chicken \$4, shrimp \$5, scallops \$5

SEASONAL SPINACH Today's fresh select toppings on a bed of spinach

CHEF Mixed greens, turkey, carrots, tomatoes, egg, croutons, cucumbers, cheddar, and onion

ROMAINE Romaine, parmesan and croutons, tossed in homemade Caesar, topped with anchovies

MUSHROOM Mixed greens, shaved button mushrooms and julienne zucchini

GARDEN Mixed greens, carrots, tomatoes, onion, cucumbers and croutons

SOUP OF THE DAY \$5 bowl

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, pineapple, bananas, cream puffs, marshmallows & pretzels (add \$5 small, \$9 large)

Timeless Favorites \$15 small / \$23 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

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

SIMPLE MILK CHOCOLATE, WHITE CHOCOLATE -OR- DARK CHOCOLATE

DIY - create a unique chocolate blend with any of the liqueurs below... \$3

Grand Marnier® (orange) Banana liqueur Chambord® (raspberry)

Frangelico® (hazelnut) Champagne Tuaca® (vanilla)

Swanky Fondues \$18 small / \$26 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**