

# Welcome to The Little Dipper!

*Thank you for coming ~ relax & enjoy*

Dinner includes 3 courses, with one common pot for cooking:  
\$70 per couple --or-- \$36 entree for one

## Course One - Classic Cheese Fondues

SHARED BY THE TABLE, served with fresh breads, fruits and vegetables for dipping

**Switzerland's Original** - Gruyere, Emmentale and Parmigiano melted in a white wine base and blended with nutmeg, garlic and Kirsch, a cherry flavored brandy

**Baja Cheddar** - White Cheddar cheese melted in a beer base with salsa, garlic, haba ero fire and hot sauce, served with chips  
👉 add jalape os for 50¢

**Pepper-Jack** - Monterrey Jack and White Cheddar cheese melted in a beer base with a blend of fresh peppers and paprika

**Cheddar Ale Fondue** - Blend of sharp Cheddar and Emmentale cheeses melted in a beer base with worcestershire, garlic and dry mustard - Choose your ale: light lager or full-bodied dark

**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

### Premium Cheese Options, \$3 additional:

**Fontina Fondue** - Mild Italian white cheese melted in a white wine base with fresh basil and garlic ...add \$3 to entree price

**Havarti Dill Fondue** - Smooth and creamy Havarti melted in a crisp white wine base with garlic and dill ...add \$3 to entree price

## Course Two - Soup or Salad

CHOOSE ONE PER PERSON

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

### 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

### Romaine Salad

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

### Chef's Loaded Salad

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

### Garden Salad

Mixed greens topped with carrots, tomatoes, onions, cucumbers, and croutons

### She-Crab Soup (add \$1)

-or- Soup of the Day

❁ Shared Meal Option: Includes cheese fondue for two, two salads and the entree for one

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

\*Course Three Choose 3 items for one person --or-- Choose 4 items for two people  
(☼ add \$1 for designated options)

Chicken Breast | Pork Tenderloin | Andouille Sausage | Shrimp  
☼ Filet Mignon | ☼ Scallops | ☼ Sashimi Tuna | ☼ Mahi | ☼ Lobster Ravioli  
Chicken & Vegetable Potstickers | Featured Ravioli | Portobello Mushrooms | Rosemary Potatoes  
Button Mushrooms | Vegetable Medley | Tofu ~ cooked in oil recommended  
Steamed Lobster Tail - choose as one item for \$15, or a la carte for \$18

**\* The Health Department asks us to remind you that these items must be cooked to order to prevent risk of foodborne illness.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.**

homemade dipping sauces:

CHOOSE 4 for an entree for TWO -or- 3 for an entree for ONE

☞ Buffalo Hot Sauce	Au Poivre	Cocktail Sauce	Thai Peanut
☞ Coconut Curry	Creamy Dill	Honey Barbecue	Wasabi Lime Aioli
☞ Habañero Fire	Asian Ginger	Creamy Horseradish	Hibachi Yum-Yum
☞ Carriibbean Jerk BBQ	☞ Bomb Sauce	Marinara	Sweet n' Sour

## ENTREE A'la Carte SIDE ITEMS

\$1 items - Rosemary Potatoes, Vegetable Medley, Portobello Mushrooms, Button Mushrooms, Tofu  
\$4 items - Pork Tenderloin, Shrimp, Chicken Breast, Andouille Sausage, Featured Ravioli  
\$5 items - Sashimi Tuna, Filet Mignon, Scallops, Lobster Ravioli, Potstickers

Fondue Cooking Styles Choose one cooking style for the table

TRADITIONAL PEANUT OIL, served with an Aphrodite filling and a light tempura batter ☼ canola oil is also offered upon request  
HOMEMADE CHICKEN BROTH, vegetables and chicken reduced down to a broth

### PREMIUM COOKING STYLE OPTIONS

WHITE MERLOT & VEGETABLE, 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

Upon request, vegetarians and those with special diets may enjoy a separate fondue pot for cooking