

# ALPINE BIG NIGHT OUT



• FOR A LIMITED TIME ONLY •

## TAKE A CULINARY JOURNEY TO THE PLACE WHERE FONDUE ORIGINATED...

We are taking you back to the birthplace of fondue, the Alps.

This feature menu highlights the delicious recipes of oldeworld Switzerland, Germany and France.

### FIRST COURSE

#### Alp and Dell Cheese Fondue

A delicious combination of white wine, garlic, whole grain mustard and nutmeg, with a smooth blend of award-winning Gruyère, Raclette and Fontina cheeses.

### SECOND COURSE

#### Alpine Ridge Salad

A bed of mixed greens topped with oven roasted tomatoes, award-winning Gruyère, Raclette and Fontina cheeses, hard-boiled eggs and honey roasted almonds, topped with a robust shallot vinaigrette.

### THIRD COURSE

#### Fondue Feast \*

Filet Mignon, Sauerbraten NY Strip, Nueske's Applewood Smoked Bratwurst, Hefeweizen Marinated Shrimp, Roasted Garlic Crusted Chicken, Sun Dried Tomato Ravioli and Fresh Vegetables.

#### Fondue Fusion \*

Lobster Tail, Filet Mignon, Sauerbraten NY Strip, Nueske's Applewood Smoked Bratwurst, Hefeweizen Marinated Shrimp, Roasted Garlic Crusted Chicken, Sun Dried Tomato Ravioli and Fresh Vegetables.

#### Lobster Indulgence \*

Twin Lobster Tails, Sauerbraten NY Strip, Nueske's Applewood Smoked Bratwurst, Hefeweizen Marinated Shrimp, Roasted Garlic Crusted Chicken, Sun Dried Tomato Ravioli and Fresh Vegetables.

### ENTRÉE COOKING STYLES

#### Coq au Vin

Flavors of fresh herbs, mushrooms, garlic, spices and burgundy wine.

#### Mojo Style

Caribbean seasoned bouillon with distinctive flavors of fresh garlic with a citrus flair!

#### Court Bouillon

Homemade, seasoned vegetable broth.

#### Bourguignonne

European-style fondue in cholesterol-free canola oil. 0g trans-fat oil.

### FOURTH COURSE

#### White Chocolate Apple Cobbler Fondue

White chocolate with seasoned apples, streusel topping and spices.

All entrées are cooked tableside in any of our four flavorful cooking styles located above.

Regular menu item substitutions allowed. Ask your server for details.



STIR THINGS UP.