

# HOWARD COUNTY RESTAURANT WEEKS

July 27th - August 8th

As one of Howard County's finest restaurants, we are proud to be serving some of our menu items with locally grown products to save you money AND the environment.

Thank you for joining us! Your three-course fondue experience with us this evening includes: salad, entrée, and your choice of either cheese fondue or chocolate fondue.

## FIRST COURSE

Select one of our five cheese fondues, prepared tableside with assorted breads, vegetables and Granny Smith apples for dipping

## SECOND COURSE

Choose from five individual salads, freshly prepared.

## THIRD COURSE\*

Sundried Tomato Chicken, Shrimp Diablo, Teriyaki Sirloin and Gorgonzola Ravioli with homemade sauces and fresh vegetables.

## FOURTH COURSE

The perfect ending to your dining experience. Our chocolate fondues are served with pound cake, brownies, Rice Krispies Treats®, marshmallows and an assortment of fresh fruits for dipping. Your server will present you with a dessert menu.

**\$30.09 per person**

(excludes tax and gratuity)

\*Coq au Vin and Mojo cooking styles are an additional \$5.00 per pot

Can't decide between the cheese and the chocolate?  
You can add on the fourth course for an additional \$5 per person.