Each cheese fondue comes with artisan bread and seasonal vegetables for dipping. We buy certain fruits and vegetables locally when in season. Please choose one cheese fondue per cooktop at your table.

**CHEDDAR**
Aged, medium-sharp cheddar and Emmenthaler Swiss cheeses, lager beer, garlic and seasonings. 8.95 per person

**FIESTA**
Cheddar cheese blend with lager beer, salsa and jalapeño peppers, made as spicy as you like. 9.25 per person

**QUATTRO FORMAGGIO**
Butterkäse and fontina cheeses, roasted garlic, basil and tomato pestos, mozzarella and Parmesan. 9.50 per person

**FRESH! SPINACH ARTICHoke**
Fontina and Butterkäse cheeses, fresh spinach, artichoke hearts and garlic. 8.95 per person

**CLASSIC ALPINE**
Aged Gruyère, Raclette and fontina cheeses blended with white wine and fresh garlic and finished with a dash of nutmeg. 9.25 per person

**BACON & BRIE**
Baby brie, our creamy Classic Alpine cheeses, white wine, bacon, lemon juice, pepper and scallions. 9.95 per person

**INDIVIDUAL ENTRÉE SELECTIONS**
All entrées include seasonal vegetables and signature dipping sauces.

- **TERIYAKI-MARINATED SIRLOIN** 22.95
- **ALL-NATURAL BREAST OF CHICKEN** 16.95
- **WILD MUSHROOM SACCHETTI** 15.95
- **HONEY ORANGE DUCK BREAST** 23.95
- **SALMON FILET** 23.95
- **FILET MIGNON** 27.95
- **ANDOUILLE SAUSAGE** 17.95
- **PACIFIC WHITE SHRIMP** 21.95
- **CHICKEN POTSTICKERS** 17.95
- **SPINACH & ARTICHoke RAVIOLI** 14.95

**MEMPHIS-STYLE BBQ PORK MEDALLION** 23.95

- **CERTIFIED ANGUS BEEF® SIRLOIN** 25.95
- **SESAME-CRUSTED AHI TUNA** 22.95
- **GARLIC CHILI CHICKEN BREAST** 18.95
- **SHRIMP DIABLO** 22.95

- **GOOD EARTH VEGETARIAN**
Edamame or onion rings, artichoke hearts, baby Portobello mushrooms, asparagus, Thai peanut-marinated tofu, spinach and artichoke ravioli and wild mushroom sacchetti. 19.95 • *As a 4-Course Experience* 37.95

Not available with **FONDUE BY YOU**.

**FONDUE BY YOU**
Our Chef invites you to create your own combination of three individual items above. 24.95

**Fondue by You with your choice of cheese fondue, salad and chocolate fondue. 37.95**

Before placing your order, please inform your server if a person in your party has a food allergy.
COOKING STYLES

Our entrées can be prepared with any of the premium cooking styles listed below.

SEASONED COURT BOUILLON
Fresh, seasoned vegetable broth. Complimentary

MOJO
Caribbean-seasoned bouillon with a distinctive fresh-garlic flavor and a citrus flare. 5.95 per pot

COQ AU VIN
Burgundy wine infused with fresh herbs, spices and mushrooms. 5.95 per pot

BOURGIGNONNE
European-style fondue in cholesterol-free/0g trans-fat canola oil. Served with tempura and sesame batters. 6.95 per pot

4-COURSE EXPERIENCE

Select one cheese fondue per cooktop.

Select your individual salad.

Select your individual entrée from below.

Select one chocolate fondue per cooktop.

THE CLASSIC*
Our most popular combination! Certified Angus Beef® sirloin, Memphis-style BBQ pork medallion, Pacific white shrimp, herb-crusted all-natural breast of chicken and teriyaki-marinated sirloin. 45.95

SURF & TURF*
A succulent cold water lobster tail paired with premium filet mignon and wild mushroom sacchetti. 51.95

FRENCH QUARTER*
Premium filet mignon, all-natural breast of chicken and Pacific white shrimp seasoned with Cajun spices and accompanied by flavorful andouille sausage. 41.95

PACIFIC RIM*
Teriyaki-marinated sirloin, honey orange duck breast, Pacific white shrimp and chicken potstickers. 38.95

LAND & SEA*
Premium filet mignon, herb-crusted chicken and Pacific white shrimp. 41.95

STEAK LOVERS*
Premium filet mignon, teriyaki-marinated sirloin and Certified Angus Beef® sirloin. 42.95

FONDUE FUSION*
Cold water lobster tail accompanied by garlic chili chicken breast, shrimp diablo, honey orange duck breast and wild mushroom sacchetti. 49.95

FONDUE DELIGHT*
Premium filet mignon and a succulent cold water lobster tail paired with all-natural breast of chicken, Pacific white shrimp and wild mushroom sacchetti. 51.95

ADD A COLD WATER LOBSTER TAIL TO ANY 4-COURSE EXPERIENCE. 13.95

DON’T FORGET ABOUT THE CHOCOLATE
Your experience wouldn’t be complete without chocolate fondue, of course. See our dessert menu for all the decadent details.

Kids’ menu available upon request. • Gluten-free menu available upon request.