



BRUNCH MENU

cheese fondue

Choose one cheese fondue below or from our dinner menu. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Classic Alpine

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

Wisconsin Cheddar

Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives
12.50 per plate

entrée*

Our chef invites you to create your own combination entrée by selecting any 3 individual items below. All entrées include seasonal vegetables and signature dipping sauces.

Memphis-Style BBQ Pork
Shrimp
Atlantic Salmon

Teriyaki-marinated Sirloin
Andouille Sausage
Certified Angus Beef® Sirloin

All-Natural Breast of Chicken
Chicken Potstickers
Featured Ravioli

• Add a lobster tail to your entrée. 13.95 •

cooking styles

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

Coq au Vin
Burgundy wine infused with fresh herbs, spices and mushrooms. 5.95 per pot

Mojo
Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. 4.95 per pot

Seasoned Court Bouillon
Fresh seasoned vegetable broth. Complimentary

Bourguignonne
European-style fondue in cholesterol-free / 0g trans-fat canola oil. 6.25 per pot

chocolate fondue

For a perfect ending to the experience, indulge in delicious chocolate fondue served with fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownies for dipping.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 6.50 per plate

\$29.95 per person

Tax and gratuity not included.

Tito's Bloody Mary
\$5.95

Grand Marnier Sparkling Peach Mimosa
\$6.95

American Style Italian Soda (Non-Alc)
\$3.95

Before placing your order, please inform the owner, manager or your server if a person in your party has a food allergy. *Our Fondue-style service may result in the undercooking of certain ingredients. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.