



LADIES' NIGHT MENU

cheese fondue

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

Green Goddess Cheddar

Lager beer, garlic and our creamy Green Goddess swirled into our cheddar and Swiss cheese blend, then topped with freshly cracked black pepper.

charcuterie board

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

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Petite Feast

Teriyaki-Marinated Sirloin
All-Natural Breast of Chicken
Shrimp
Wild Mushroom Sacchetti

29

The Grand Feast

Filet Mignon
Herb-Crusted Chicken
Scallops
Wild Mushroom Sacchetti

33

The Vegetarian

Asparagus
Ginger Teriyaki Tofu
Vegetable Polpettes
Artichoke Hearts
Wild Mushroom Sacchetti

25

• 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.

DISARONNO® Meltdown

Silky white chocolate swirled with Disaronno® Originale Amaretto and flambéed tableside.

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

Pricing is per person. Please no sharing with Ladies' Night menu. No discounts valid with Ladies' Night menu. Please let your server know if you'll need separate checks prior to ordering.

Tax and gratuity not included.

Featured Cocktail

\$6

House Wine (5oz)

\$5

All bottles of Wine

20% Off

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.