



FONDUE, FRIENDS, AND MIMOSAS

Lunch Saturday & Sunday 1 p.m. to 3 p.m.

cheese fondue

Please choose one cheese fondue per pot. **\$8.50 per person**
Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Wisconsin Cheddar

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

Spinach Artichoke

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

Fiesta

Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like.

charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives
\$10.95 per plate

entrée*

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

Create your own entrée: choose 3 items for \$18.95

Add a lobster tail to your entrée for \$9.95

Shrimp

Teriyaki-Marinated Sirloin
Memphis-Style BBQ Pork
Honey Orange Duck Breast

Certified Angus Beef® Sirloin

Smoky Andouille Sausage
Sesame-Crusted Ahi Tuna

All-Natural Chicken Breast

Wild Mushroom Sacchetti
Atlantic Salmon
Chicken & Vegetable Potstickers

Vegetarian Entrée \$15.95

Artichoke Hearts, Portobello Mushrooms,
Fresh Asparagus, Ginger Teriyaki Tofu,
and Sun-Dried Tomato & Mascarpone Ravioli

Child's Entrée \$10.95 (up to 12 years)

Teriyaki-Marinated Sirloin, All-Natural
Chicken Breast, Shrimp and Sun-Dried
Tomato & Mascarpone Ravioli

cooking styles

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

Seasoned Court Bouillon

Seasoned Vegetable
Broth

Mojo

Caribbean-Inspired |
Garlic | Cilantro |
Citrus

Bourguignonne

Canola Oil | Panko |
Sesame Tempura
Batter

Coq au Vin

Burgundy Wine |
Mushrooms | Scallions
| Garlic

Cast Iron Grill

Tabletop Grilling

chocolate fondue

Please choose one chocolate fondue per pot. **\$8.50 per person**

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.

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.