



# Thursdate.

## 4 - c o u r s e menu

**\$55 PER PERSON**

*minimum of two required for four-course dinner*

### **First Course**

Choose one cheese fondue to share from the à la carte menu.

### **Third Course**

#### **Big Night Out Fondue**

Premium Filet Mignon\*  
Teriyaki-Marinated Sirloin\*  
Herb-Crusted Chicken Breast\*  
Salmon Filet\*  
Vegetable Potstickers\*  
Shrimp\*

***Add a Lobster Tail\* for an even Bigger Night Out. \$19***

### **Second Course**

Choose a salad or soup from the à la carte menu, one per person.

### **Fourth Course**

#### **Sparkling Chocolate Fondue**

White chocolate flavored fondue melted with sparkling wine and garnished with fresh strawberries and whipped topping. *GF*

Served with a variety of sweet treats and fresh fruits.

*Prepare your entrée with your choice of cooking style from the à la carte menu, one per cooktop.*

\*OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. THESE RAW ITEMS ARE PROVIDED FOR YOU (CUSTOMER) TO COOK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.