



Thursday.

4 - course menu

\$48⁰⁰ 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

Premium Filet Mignon*
Teriyaki-Marinated Sirloin*
Herb-Crusted Chicken Breast*
Shrimp*
Atlantic Salmon*
Wild Mushroom Sacchetti*

(402-452 cal per serving)

*GF with substitutes for Teriyaki Sirloin,
Herb Chicken and Sacchetti*

♥ **Add a Lobster Tail* for an even Bigger Night Out.** (110-152 cal) GF \$14

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

Second Course

Choose a salad 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*

(314 cal per serving)

Served with a variety of sweet treats and fresh fruits (489-504 cal)

Gluten-free dippers available upon request.

♥ **Add a La Marca Prosecco split for a sparkling toast for two.** 187ml GF (138 cal) \$13

*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. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



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♥ **JNSQ, Rosé, "Cru", CA** *GF*
(562 cal) Btl \$52

♥ **Modern Old Fashioned**
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*
(195 cal) \$11

♥ **Love Martini**
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF* (188 cal) \$11

♥ **Whiskey Business**
Maker's Mark Bourbon, Jameson Irish Whiskey, Jim Beam Bourbon, Jack Daniel's Whiskey, Lemonade, Filthy Black Cherry Syrup, Coca-Cola, Lemon Wedge, Filthy Black Cherry *GF* (184 cal) \$11