

*cheese fondue*

**CHICAGO DEEP DISH PIZZA**

We've captured the flavors of Chicago's iconic pizza in this cheese fondue. Fresh garlic and beer are melted with Butterkäse, fontina and smoked mozzarella cheeses, layered with pizza rustica sauce, and topped with fresh basil and Parmesan.

**9.95 per person**

**GF** - Request to be made with gluten-free beer.

**PIZZA TOPPING DIPPERS**

Dip pizza dough knots, fresh bell peppers, mushrooms, grape tomatoes, pepperoncini, summer sausage and prosciutto in our Chicago Deep Dish Pizza fondue. **GF** - Request gluten-free bread in place of garlic knots.

For the ultimate Windy City experience, add our Artisanal Dippers, a selection of cured meats for just **3.95 more!** **GF**

*Fondue*  
**ACROSS**  
*America*

*Take a tasty tour of the United States without leaving your seat! Each dish pays tribute to an American culinary classic—done in our own way, of course. Enjoy individually or try all four courses.*

*4-Course Road Trip*

*choose an entrée*

**Deep South Comfort 41.95 per person**  
**Louisiana Gumbo 39.95 per person**

*salad*

**LOBSTER ROLL SALAD**

Enjoy a visit to the New England coast with our twist on the classic Lobster Roll. This made-to-order salad incorporates lobster mixed with house-made creamy tarragon dressing and celery, over a bed of spring salad greens, grape tomatoes, cucumber and croutons.

**6.95 per person**

**GF** - Request no croutons.

*entrées*

**DEEP SOUTH COMFORT**

Inspired by Southern home-style cooking, this main course will have you fryin' honey-buttermilk chicken, coconut-cilantro-lime shrimp, filet mignon and thick-cut pickles at your table in our cholesterol-free canola oil.

**23.95 per person**

*or*

**LOUISIANA GUMBO**

Dip on down to Bourbon Street with our take on a New Orleans staple. Cook Cajun-seasoned shrimp, filet mignon and chicken breast, along with smoky Andouille sausage in a flavorful gumbo bouillon broth.

**21.95 per person**

*chocolate fondue*

**NEW YORK CHEESECAKE**

The last stop on our trip is the Big Apple with our dipposable take on its famous dessert. White chocolate is melted with vanilla cheesecake batter and dusted with graham cracker crust. Change up your cheesecake flavor with each dipper, like tart strawberry or rich chocolate for a delicious ending to your tour of American flavor!

**8.95 per person** **GF** - Request no crust and a gluten-free dessert dipper plate.



\*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.

**CASCADE COCKTAIL**

Raise a glass to the Pacific Northwest, where cutting-edge mixology thrives and the craft beer never runs dry. Fresh strawberries are muddled with orgeat syrup, then shaken with Bombay Gin, fresh lemon juice and a dash of bitters, strained over ice and finished with wheat beer. **8.95 GF**

**DESERT HEAT**

Transport yourself to piercing blue skies and beautiful desert sunrises of the arid Southwest. Sauza Gold Tequila is shaken with Domaine de Canton Ginger Liqueur, mango syrup, fresh grapefruit and lime juice, strained over ice and rimmed with spice. **8.95 GF**

**Fondue**  
**ACROSS**  
**America**

*Celebrate the United Libations of America*

*This summer, raise a glass to the American spirit, with our selection of craft cocktails from all corners of the country.*

**FREEDOM MARTINI**

Make a stop at our nation's capital with this deliciously patriotic martini, which honors those who have served and sacrificed for our country. RumChata is shaken with creme de banana liqueur, Domaine de Canton Ginger Liqueur and pineapple juice, strained and garnished with fresh patriotic berries. A portion of all RumChata Freedom Bottle proceeds go to the Lone Survivor Foundation. **8.95 GF**

**TIKI BEACH**

One sip and you'll find yourself on a beach in SoCal, circa 1935, when Polynesian tiki drinks took over the West Coast. Sailor Jerry Spiced Rum is shaken with pineapple juice, fresh lime juice, orgeat syrup and a dash of nutmeg, strained over fresh ice and topped with ginger beer. **8.95 GF**

**KENTUCKY COOLER**

Experience the historic Bourbon Trail with our toast to the great state of Kentucky. Jim Beam White Label Bourbon is shaken with Cointreau orange liqueur, fresh lemon juice and simple syrup, strained over ice and topped with Sprite. **8.95 GF**

**AUSTIN CITY LEMONADE**

Cool off in Austin, home of Deep Eddy Vodka (and its namesake, the Deep Eddy Swimming Pool) with this refreshing raspberry lemonade. Deep Eddy Lemon Vodka is shaken with Domaine de Canton Ginger Liqueur, fresh lemon juice, simple syrup and fresh raspberries, strained over ice, and topped with club soda. **8.95 GF**

