



PROM NIGHT DINNER

cheese fondue

Please choose one cheese fondue. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Fiesta

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

Spinach Artichoke

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

Wisconsin Cheddar

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

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Black Tie

All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin • Shrimp

cooking styles

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

Cast Iron Grill

Tabletop Grilling

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

Seasoned Court Bouillon

Seasoned Vegetable Broth

chocolate fondue

Please choose one chocolate fondue. Enjoy fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownie for dipping with your choice of the following chocolate fondues.

Flaming Turtle

It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

Yin & Yang

This fondue satisfies dark and white chocolate cravings in an artfully balanced fondue dessert.

\$29.95 per person

Tax and gratuity not included. Includes choice of non-alcoholic specialty drink from below.

WATERMELON COOLER

Cucumber | Watermelon | White Cranberry Juice | Lime | Sprite

THE BEE'S TEA

Orange Juice | Honey | Lemon | Lavender Syrup | Iced Tea

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.