



# Ladies Night Out

## cheese fondue

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

### Bacon & Brie

Baby brie, our creamy Classic Alpine cheeses, white wine, bacon, lemon juice, pepper and scallions.

### Loaded Baked Potato Cheddar

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

### Quattro Formaggio

Award-winning Butterkäse and Fontina cheeses with garlic, basil and tomato pestos and mozzarella and parmesan.

## charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives  
13.25 per plate

## entrée\*

Entrée includes seasonal vegetables and signature dipping sauces.

All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin • Shrimp  
Wild Mushroom Sacchetti

• Add a lobster tail to your entrée. 10.95 •

## 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

### Coq au Vin

Burgundy Wine |  
Mushrooms | Scallions  
| Garlic

### Bourguignonne

Canola Oil | Panko |  
Sesame Tempura  
Batter

### Cast Iron Grill

Tabletop Grilling

## 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.

### Bananas Foster

Bananas and cinnamon in white  
chocolate flambéed tableside.

### Caramel Toffee Crunch

Creamy milk chocolate blended with  
caramel and topped with crunchy Heath  
Bar™ pieces.

### Dark Mint Cookie

Dark chocolate swirled with crème de  
menthe and topped with chocolate mint  
cookie crumbles.

## sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 5.95 per plate

**\$34 per person**

Includes any Cheese, the Featured Entree and any Chocolate. Tax and gratuity not included.

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.