



2019 Teacher Appreciation Day

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.