

# The Fondue Menu

## Cheese Fondue

\$7.95 Per Person

Imported Gruyere, aged Wisconsin Swiss and Dutch Edam cheeses blended with white wine and spices. Served with fresh baked French, Wheat and Dark Pumpernickel breads and apple wedges for dipping.

## Cocktail Shrimp

\$6.95

Enjoy Five succulent Shrimp served with our own cocktail sauce.

## Mushroom Caps

\$4.95

Six Mushroom Caps served with gourmet cream cheese filling.

## Fresh Vegetable Plate

\$5.95

An assortment of Fresh vegetable with your choice of dipping sauce.

## Dinner Salad

\$2.95

A bed of Fresh Romaine Lettuce and Spinach Leaves topped off with shredded carrots and seasoned croutons, with your choice of dressing.

## Flaming Chocolate Fondue

\$6.95 per Person

A pot of our Famous Dark Hazelnut Chocolate flamed with orange liqueur accompanied by homemade pound cake, strawberries, bananas, fresh pineapple, seedless grapes and marshmallows. Substitute our Carmel or Chocolate/Carmel swirl at no extra charge.

## Chesse & Chocolate Fondue

\$13.95 Per Person

Start off with our delicious Cheese Appetizer Fondue, followed by a dinner salad with your choice of dressing.

Finished off by our Famous Flaming Chocolate Fondue

*For Low-Fat Fondue substitute Our Flavorful Beef Base Broth for Our Traditional Peanut Oil.  
For an Extra Rich Flavor add our Burgundy Wine \$1.50*

**All Fondue meals include our delicious Cheese Fondue appetizer, a dinner salad, and assortment of fresh Broccoli, Cauliflower, Mushrooms, Bellpeppers, Onion Rings, Baby Potatoes and Summer Squash.  
Our delightful house sauces and our Famous Flaming Chocolate Fondue Dessert**

**Gourmet Combination**

\$26.95 per Person

A delicious sampling of our finest Aged Beef Tenderloin, Tiger Shrimp, Plump Atlantic Sea Scallops and tender boneless Chicken Breast.

**International**

\$23.95 per Person

Aged Beef Tenderloin, Tiger Shrimp, and tender boneless Chicken Breast

**Deluxe Seafood**

\$24.95 per Person

Tiger Shrimp and Plump Atlantic Sea Scallops

**Vegetarian**

\$15.95 per Person

A delicious assortment of fresh Broccoli, Cauliflower, Mushrooms, Bellpeppers, Onion Rings, Baby Potatoes and Summer Squash.

**Land and Sea**

A. Aged Beef Tenderlion, Tiger Shrimp, and Plump Atlantic Sea Scallops.

\$23.95 per Person

B. Tiger Shrimp, Plump Atlantic Sea Scallops, and tender boneless Chicken Breast

\$20.95 per Person

C. Aged Beef Tenderloin and tender boneless Chicken Breast

\$20.95 per Person

D. Aged Beef Tenderloin

\$22.95 per Person

E. Tender Boneless Chicken Breast

\$18.95 per Person

F. Boneless Marinated Pork Tenderloin

\$18.95 per Person

G. Tender boneless Chicken Breast and Boneless Marinated Pork Tenderloin

\$18.95 per Person

*WARNING: All meats and vegetables must be cooked prior to eating to prevent food borne illness.*

*Do not place ice or water in oil pots, as they can result in serious injury.*

*A gatuity of 18% will be added to parties of six or more.*