

FONDUE COMBINATIONS

4-COURSE TASTING MENU



SALAD

Choice of salad & dressing

Chef	Romaine, carrots, mozzarella cheese, chef rolls, cucumbers, tomatoes, mushrooms
Spinach	Spinach, feta cheese, sunflower seeds, tomatoes, mushrooms, cucumbers, carrots
Dressings	Sweet & Sour with Blue Cheese Crumbles, Honey Mustard, Lemon Tarragon, Ranch, & Balsamic Vinaigrette

CHEESE FONDUE

Choice of cheese fondue from our À La Carte Menu



ENTREE

Select an entree from the list below

Garden Vegetable	Assorted Farmer's Market vegetables	108
La Fondue	Chicken Japonaise, Polynesian Chicken, Swiss Chicken, Japanese Kurobuta, Teriyaki Sirloin, Wild Turkey	118
Wild Thing	Alligator, Buffalo, Wild Duck, Ostrich, Wild Boar, Venison	148
La Romantique	Chicken Japonaise, Black Tiger Shrimp, Filet Mignon, Lobster Tails	160
Surf & Turf	Pacific White Shrimp, Kobe Flat Iron, Lobster Tails, Day Boat Scallops	172
Fruit de Mer	Mahi Mahi, Swordfish, Tuna Saku, Sea Scallops, Pacific White Shrimp, Black Tiger Shrimp, Shrimp Japonaise, Snow Crab, Lobster Tails	184
Fondue Feast	Please select two (2) items from each column, for a total of six (6)	126

Chicken Japonaise
Polynesian Chicken
Swiss Chicken
Japanese Kurobuta
Teriyaki Sirloin
Mahi Mahi
Wild Turkey

Chinoise Cheddar
Swordfish
Australian Lamb
Black Tiger Shrimp
Pacific White Shrimp
Tuna Saku
Wild Duck

Wyoming Buffalo
Texas Venison
Texas Boar
Louisiana Alligator
Filet Mignon
Day Boat Scallops
Colossal Shrimp

Add-on 4oz of meat to your dish
Make your selection from the À La Carte menu

FONDUE COOKING METHODS

Grill	Euro-grill from Munich; our most popular cooking method
Court Bouillion	Vegetable broth of carrot, red pepper, and herbs
Punsch	Spiced red wine with cloves and rosemary
Lober Bisque	Sherry, wine, and cream; recommended with seafood +20

LE FREAK *A taste of everything we offer* 350

Chicken Japonaise	Chicken Breast	Texas Venison	Sea Scallops	Assortment of Vegetables
Polynesian Chicken	Filet Mignon	Australian Lamb	Black Tiger Shrimp	
Swiss Chicken	Louisiana Alligator	SRF American Wagyu	Cajun Spiced Mahi	
Japanese Kurobuta	Antelope	Colossal Shrimp	Snow Crab	
Teriyaki Sirloin	Wyoming Buffalo	Tuna Saku	Shrimp Japonaise	
Wild Turkey	Ostrich	Pacific White Shrimp	Lobster Tail	
Mahi Mahi	Wild Boar	Swordfish	Chinoise Cheddar	

CHOCOLATE FONDUE

Choice of chocolate fondue from our À La Carte Menu

A 20% service charge will be applied to all items

FONDUE À LA CARTE

INDIVIDUAL DISHES



CHEESE FONDUE

Includes 2 salads

CHEDDAR & BEER BLENDS

58

Classic Cheddar	Sharp Wisconsin cheddar, Worcestershire, mustard spice
Mediterranean	Sundried tomato, Parmesan, Romano
Cajun	Picante salsa, bay shrimp, cayenne
Bacon	Smoked bacon, buttermilk

SWISS & WHITE WINE BLENDS

62

Classic Swiss	Emmentaler, Gruyere
Basil Pesto	Swiss blend, Basil Pesto, Parmesan
Stinking Rose	Swiss blend, roasted garlic

FOUR CHEESE & WHITE WINE BLENDS

66

Four Cheese	Emmentaler, Gruyere, Raclette, Fontina
Kirschwasser	Kirschwasser brandy, nutmeg
Breaking Bleu	Pear cider, Maytag bleu cheese, toasted pecans
Wild Mushroom	Portobello, Shiitake mushrooms & white truffle oil



FONDUE BOURGUIGNON

12oz portions | Select one meat with any cooking method
4oz portions | Select any additional meats with combination dinner

50 | 18

Garden Vegetable
Chicken Breast
Chicken Japonaise
Polynesian Chicken
Wild Turkey
Teriyaki Sirloin
Mahi Mahi
Spiced Mahi Mahi

60 | 22

Chinoise Cheddar
Japanese Kurobuta
Australian Lamb
Black Tiger Shrimp
Pacific White Shrimp
Tuna Saku
Wild Duck

70 | 25

Ostrich
Wyoming Buffalo
Texas Venison
Wild Boar
Louisiana Alligator
Filet Mignon
Colossal Shrimp
Day Boat Scallops
Swordfish
Spiced Swordfish

130 | 45

SRF American Wagyu
Lobster Tail
Snow Crab



CHOCOLATE FONDUE

Choose from our Signature Fondues or create your own | 42

Flaming Tortoise	Milk chocolate, caramel, pecans, flambe
The Decadent One	Milk and dark chocolate, cinnamon, espresso, Kahlua, cream
Chocotastic	Dark chocolate, hazelnut mousse, mascarpone
Cookies & Cream	White chocolate and Oreos
Danger Mix	Milk, dark, OR white chocolate, English toffee bits
Big Chocolate	Dark chocolate, chili threads, Presidente brandy, cinnamon flambe
Create Your Own	Milk, dark, or white chocolate + (optional) Amaretto, Frangelico, Irish Cream, Grand Marnier, Godiva

**RAW FOOD
ADVISORY**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.