

FONDUE TASTING MENU

PRICED PER PERSON
2 PERSON MINIMUM



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	66
La Fondue*	Chicken Japonaise, Polynesian Chicken, Swiss Chicken, Japanese Kurobuta, Teriyaki Sirloin & Wild Turkey	72
Wild Thing*	Alligator, Buffalo, Wild Duck, Ostrich, Wild Boar & Venison	86
La Romantique*	Chicken Breast, Black Tiger Shrimp, Filet Mignon & Lobster Tails	92
Surf & Turf*	Pacific White Shrimp, SRF American Wagyu, Day Boat Scallops & Lobster Tails	106
Fruit de Mer*	Mahi Mahi, Swordfish, Tuna Saku, Day Boat Scallops, Pacific White Shrimp, Black Tiger Shrimp, Shrimp Japonaise, Colossal Shrimp & Lobster Tails	114
Fondue Feast*	Please select one (1) item from each column, for a total of three (3) items	76

Chicken Japonaise
Polynesian Chicken
Swiss Chicken
Teriyaki Sirloin
Mahi Mahi
Wild Turkey
Spiced Mahi Mahi

Chinoise Cheddar
Japanese Kurobuta
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

Substitute for a premium selection
20
SRF American Wagyu
Lobster Tail
Ostrich

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
Lobster Bisque	Sherry, wine, and cream; recommended with seafood +25

LE FREAK* *A taste of everything we offer* 175

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	Spiced Mahi Mahi	
Japanese Kurobuta	Wyoming Buffalo	Colossal Shrimp	Shrimp Japonaise	
Teriyaki Sirloin	Wild Duck	Tuna Saku	Spiced SwordFish	
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

Please take note: a 20% service charge is included on the bill and the entirety of that charge goes to our staff

FONDUE À LA CARTE

INDIVIDUAL DISHES



CHEESE FONDUE

Include 2 salads

CHEDDAR & BEER BLENDS

60

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

SWISS & WHITE WINE BLENDS

64

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

FOUR CHEESE & SPARKLING WHITE WINE BLENDS

68

Four Cheese	Emmentaler, Gruyere, Raclette, Italian Fontina & nutmeg
Kirschwasser	Kirschwasser brandy, four cheese blend & nutmeg
Breaking Bleu	Hard apple cider, four cheese blend, 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

60 | 22

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

72 | 26

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

84 | 30

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

145 | 50

SRF American Wagyu
Lobster Tail
Ostrich



CHOCOLATE FONDUE

Choose from our Signature Fondues or create your own | 48

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, Kahlua, Brandy

**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. Please inform your server of any allergies or dietary restrictions.