

# 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	72
La Fondue*	Chicken Japonaise, Polynesian Chicken, Swiss Chicken, Japanese Kurobuta, Teriyaki Sirloin & Wild Turkey	80
Wild Thing*	Alligator, Antelope, Buffalo, Ostrich, Wild Boar & Venison	95
La Romantique*	Chicken Japonaise, Black Tiger Shrimp, Filet Mignon & Lobster Tails	102
Surf & Turf*	Pacific White Shrimp, SRF American Wagyu, Snow Crab & Lobster Tails	116
Fruit de Mer*	Mahi, Swordfish, Tuna Saku, Day Boat Scallops, Pacific White Shrimp, Black Tiger Shrimp, Shrimp Japonaise, Colossal Shrimp, Snow Crab & Lobster Tails	128
Fondue Feast*	Please select one (1) item from each column, for a total of three (3) items	84

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**  
25  
SRF American Wagyu  
Lobster Tail  
Snow Crab  
Ostrich

### FONDUE COOKING METHODS

<b>Grill</b>	Euro-grill from Munich; our most popular cooking method
<b>Court Bouillon</b>	Vegetable broth of carrot, red pepper, and herbs
<b>Punsch</b>	Spiced red wine with cloves and rosemary
<b>Lobster Bisque</b>	Sherry, wine, and cream; recommended with seafood +25

### LE FREAK\* *A taste of everything we offer* 180

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

## CHOCOLATE FONDUE

Choice of chocolate fondue from our À La Carte Menu

An 20% gratuity will be added on parties over 6

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# FONDUE À LA CARTE

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## INDIVIDUAL DISHES



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### CHEESE FONDUE

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Include 2 salads

#### CHEDDAR & BEER BLENDS

Classic Cheddar	Sharp Wisconsin cheddar, Worcestershire & mustard spice	60
Cajun	Picante salsa, bay shrimp, cayenne & Crystal hot sauce	64
Mediterranean	Sundried tomato, Parmesan & Romano	68
Bacon	Smoked bacon & buttermilk	72

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#### SWISS & WHITE WINE BLENDS

Classic Swiss	Emmentaler, Gruyere & nutmeg	60
Basil Pesto	Swiss blend, Basil Pesto & Parmesan	64
Stinking Rose	Swiss blend & roasted garlic	72

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#### FOUR CHEESE & SPARKLING WHITE WINE BLENDS

Four Cheese	Emmentaler, Gruyere, Raclette, Italian Fontina & nutmeg	68
Kirschwasser	Kirschwasser brandy, four cheese blend & nutmeg	68
Breaking Bleu	Hard apple cider, four cheese blend, Maytag bleu cheese & toasted pecans	72
Wild Mushroom	Portobello, Shiitake mushrooms & white truffle oil	78

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### FONDUE BOURGUIGNON

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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  
Nilgai Antelope  
Louisiana Alligator  
Filet Mignon  
Colossal Shrimp  
Day Boat Scallops  
Swordfish  
Spiced Swordfish

145 | 50

SRF American Wagyu  
Lobster Tail  
Snow Crab  
Ostrich



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### CHOCOLATE FONDUE

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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, Kahlúa, 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, Kahlúa, 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.