



FONDUE FOUR-COURSE EXPERIENCE
PRICE PER GUEST BASED ON THE ENTRÉE

===== SALAD =====

Step 1: Choose 1 salad & 1 dressing per guest

Chef	Romaine, Carrots, Mozzarella Cheese, Chef Rolls, Cucumbers, Tomatoes, Mushrooms
Spinach [V]	Spinach, Feta Cheese, Sunflower Seeds, Tomatoes, Mushrooms, Cucumbers, Carrots
Dressings [V]	Sweet & Sour with Bleu Cheese Crumbles, Honey Mustard, Lemon Tarragon, Ranch, Balsamic Vinaigrette

===== CHEESE FONDUE =====

Step 2: Choose 1 cheese fondue to share per 2 guests

Served with artisan bread, soft pretzel, pickles, fresh vegetables, fruit

CHEDDAR & BEER BLENDS

Classic Cheddar [V]	Sharp Wisconsin Cheddar, Emmentaler, Worcestershire, Mustard Spice
Cajun	Cheddar Blend, Picante Salsa, Bay Shrimp, Cayenne, Crystal Hot Sauce
Mediterranean [V]	Cheddar Blend, Sun-Dried Tomato, Parmesan, Romano
Bacon	Cheddar Blend, Smoked Bacon, Buttermilk

SWISS & WHITE WINE BLENDS

Classic Swiss [V]	Emmentaler, Gruyère
Basil Pesto [V]	Swiss Blend, Basil Pesto, Parmesan
Stinking Rose [V]	Swiss Blend, Roasted Garlic

FOUR CHEESE & SPARKLING WHITE WINE BLENDS

Four Cheese [V]	Emmentaler, Gruyère, Raclette, Italian Fontina, Nutmeg
Kirschwasser [V]	Four Cheese Blend, Kirschwasser Brandy, Nutmeg
Breaking Bleu [V]	Four Cheese Blend, Hard Apple Cider, Maytag Bleu Cheese, Toasted Pecans
Wild Mushroom [V]	Four Cheese Blend, Portobello, Shiitake Mushrooms, White Truffle Oil

===== ENTRÉE =====

Step 3.1: Choose 1 entrée per guest | 8 oz

Garden Vegetable[V]	Chef’s Selection of Seasonal Vegetables	70
La Fondue*	Chicken Japonais, Polynesian Chicken, Swiss Chicken, Japanese Kurobuta Pork, Teriyaki Sirloin, Wild Turkey	80
Wild Thing*	Louisiana Alligator, Nilgai Antelope, Wyoming Buffalo, Wild Duck, Texas Venison, Texas Wild Boar	93
La Romantique*	Chicken Japonais, Teriyaki Sirloin, Black Tiger Shrimp, Filet Mignon, Lobster Tails	108
Surf & Turf*	Pacific White Shrimp, SRF American Wagyu, Lobster Tails, Snow Crab	118
Fruit de Mer*	Mahi Mahi, Swordfish, Tuna Saku, Day Boat Scallops, Pacific White Shrimp, Black Tiger Shrimp, Shrimp Japonaise, Colossal Shrimp, Lobster Tails, Snow Crab	126
Fondue Feast*	Choose 1 item from each column – 3 items per guest	88

Chicken Japonais	Chinoise Cheddar	Colossal Shrimp	4 oz à la carte add-ons available
Polynesian Chicken	Japanese Kurobuta	Day Boat Scallops	
Swiss Chicken	Australian Lamb	Filet Mignon	
Teriyaki Sirloin	Black Tiger Shrimp	Texas Venison	
Mahi Mahi	Pacific White Shrimp	Texas Wild Boar	
Swordfish	Tuna Saku	Nilgai Antelope	
Wild Turkey	Wild Duck	Wyoming Buffalo	

LE FREAK*				
A Taste of Everything We Offer 12 oz 180				
Chicken Japonais	Spiced Mahi Mahi	Louisiana Alligator	Colossal Shrimp	Shrimp Japonaise
Polynesian Chicken	Japanese Kurobuta	Wild Duck	Chinoise Cheddar	Day Boat Scallops
Swiss Chicken	Chicken Breast	Texas Wild Boar	Tuna Saku	Black Tiger Shrimp
Teriyaki Sirloin	Australian Lamb	Texas Venison	Swordfish	Lobster Tail
Wild Turkey	Nilgai Antelope	Pacific White Shrimp	Spiced Swordfish	Garden Vegetables
Mahi Mahi	Wyoming Buffalo	SRF American Wagyu	Filet Mignon	

COOKING METHODS
Step 3.2: Choose 1 cooking method per cooktop

Grill	Euro-grill from Munich
Court Bouillon	Vegetable Chicken Broth of Carrot, Red Pepper, Herbs
Punsch	Spiced Red Wine with Cloves and Rosemary
Lobster Bisque (+25)	Sherry, Wine, and Cream; Recommended with Seafood



CHOCOLATE FONDUE

Step 4: Choose 1 chocolate fondue to share per 2 guests
Served with cream puffs, cookie dough, marshmallows, pirouette cookies, Snickers, Rice Krispie Treats, cream cheese balls, pound cake, fresh fruit

Flaming Tortoise [V]	Milk Chocolate, Caramel, Pecans, Flambé
The Decadent One [V]	Milk and Dark Chocolate, Cinnamon, Espresso, Kahlúa, Cream
Chocotastic [V]	Dark Chocolate, Hazelnut Mousse, Mascarpone
Cookies & Cream [V]	White Chocolate and Oreos
Danger Mix [V]	Milk, Dark, or White Chocolate, English Toffee Bits
Big Chocolate [V]	Dark Chocolate, Chili Threads, Presidente Brandy, Cinnamon Flambé
Create Your Own [V]	Milk, Dark, or White chocolate + (Optional) Amaretto, Frangelico, Irish Cream, Grand Marnier, Godiva, Kahlúa, Brandy

FONDUE À LA CARTE
INDIVIDUAL DISHES

CHEESE FONDUE

Includes 2 salads from step 1 & 1 choice of cheese fondue from step 2

CHEDDAR & BEER BLENDS	66
SWISS & WHITE WINE BLENDS	68
FOUR CHEESE & SPARKLING WHITE WINE BLENDS	72

FONDUE BOURGUIGNON*

4 oz portions	Choose 3+ items from any column Also available as add-ons
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22	26	30	38
Garden Vegetable[V]	Chinoise Cheddar	Colossal Shrimp	SRF American Wagyu
Chicken Breast	Japanese Kurobuta	Day Boat Scallops	Lobster Tails
Chicken Japonais	Australian Lamb	Filet Mignon	Snow Crab
Polynesian Chicken	Black Tiger Shrimp	Texas Venison	
Swiss Chicken	Pacific White Shrimp	Texas Wild Boar	
Teriyaki Sirloin	Tuna Saku	Nilgai Antelope	
Spiced Mahi Mahi	Wild Duck	Wyoming Buffalo	
Spiced Swordfish		Louisiana Alligator	
Wild Turkey			

CHOCOLATE FONDUE

Choice of chocolate fondue from step 4 above	54
Late-night chocolate-only Per guest Last service 9 pm	28
Extra salad	16
Extra large fondue upgrade	25

FOOD SAFETY NOTICE | *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.

WINES BY THE GLASS

CHAMPAGNE

NV Charles Armand "Blanc de Blancs," France 18

WHITE WINES

2022 Fritz Haag Riesling, Germany 18

2024 Oxford Landing Sauvignon Blanc,
Australia 14

2023 E. Guigal, Côtes du Rhône Blanc,
France 16

2025 Logan Farrell, Chardonnay, Napa 19

2023 Cuvelier Los Andes, Rosé of Malbec,
Argentina 16

RED WINES

2021 Aston "Estate," Pinot Noir, Sonoma 24

2022 Turley Zinfandel, Napa 18

2021 E. Guigal, Côtes du Rhône, France 20

2021 Ancient Peaks Merlot, Paso Robles 16

2014 Spot Dog, Cabernet Sauvignon, Napa 20

2023 Quilt Cabernet Sauvignon, Napa 30

DESSERT WINES

Manoella Reserve Tawny 16

2018 Quinta de Noval LBV Porto 14

Clos Guirhoul Late Harvest Jurançon 16

CRAFT COCKTAILS

STRAWBERRY FRENCH 75 20

*gin, strawberry syrup, simple syrup, lemon
juice, sparkling wine*

LYCHEE ROSE 20

*gin, lychee liqueur, coconut water, lemon
juice*

WHITE LINEN 18

*gin, lemon juice, elderflower, cucumber,
soda water*

BLOOD ORANGE COSMO 20

*vodka, lime juice, blood orange concentrate,
orange liqueur, simple syrup*

CLASSIC PALOMA 18

tequila blanco, lime juice, sparkling grapefruit

CLASSIC MARGARITA 20

*tequila blanco & reposado, orange liqueur,
lime juice*

MAI TAI 21

rum, orgeat, orange liqueur

MIDNIGHT OIL 21

*rum, banana liqueur, ginger liqueur,
coffee, vanilla extract*

BARREL-AGED OLD FASHIONED 24

*single-barrel bourbon, rye bourbon, madeira,
bitters, demerara sugar*

AÑEJO ESPRESSO MARTINI 28

*añejo tequila, espresso, coffee liqueur,
vanilla simple syrup, chocolate bitters*

CHOCOLATE MARTINI 22

*vodka, chocolate liqueur, half and half,
chocolate bitters*

SPRITS

WHISKY

The Glenlivet 12-year Single Malt Scotch	20
Macallan 12-year Highland Single Malt, Scotch	22
Johnnie Walker Blue Label, Blended Scotch	45
Hibiki Harmony, Japanese Whisky	28
Shibui White Oak, Japanese Whisky	38
Four Roses Single Barrel, Bourbon	14
Michter's Kentucky Straight Rye, Rye Whiskey	16
Tullamore Dew, Irish Whiskey	12
Basil Hayden's, Bourbon	14
Woodford Reserve, Bourbon	14
Jefferson's, Bourbon	18

TEQUILA

Don Fulano Añejo	22
Casamigos Reposado	16
Casamigos Blanco	14
Mezcal Derrumbes	16

VODKA

Grey Goose	18
Tito's	14
Carbonadi	22

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Hendrick's	18
Bombay Sapphire	16

COGNAC

Rémy Martin XO	55
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RUM

Zacapa XO	35
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BEERS

Modelo, Mexican Lager, 4.4%	9
Laguna Baja, Mexican Lager, 5.0%	10
Cold Snap, White Ale,	10
Samuel Adams, MA, 5.3%	10
Guinness, Irish Stout, 4.2%	12
Coors Light	8
Organic Hard Kombucha	7

NON-ALCOHOLIC

Soda, Root Beer, Ginger Ale	4
Shirley Temple, Roy Rogers	5
Iced Tea, Decaf Iced Tea	6
Sparkling Grapefruit, Ginger Beer	6
Natural Spring Water, Sparkling or Still	9
Espresso	4
Americano	5
Mocha, Cappuccino	7

WINES BY THE BOTTLE

BUBBLES

2014 Henriët Bazin 1er Cru Brut, Villers-Marménée, Champagne	128
NV Laurent Perrier "Harmony," Demi-sec, Champagne	112
NV Charles Armand "Blanc de Blancs" Brut, France	100
2015 Louis Roederer "Cristal," Reims, Champagne	475
2013 Perrier-Jouët "Belle Époque," Rosé, Champagne	325
NV René Geoffroy "Rosé de Saignée," Champagne	78
NV Delamotte "Premier Cru," Le Mesnil, Champagne	128

½ bottle

CHARDONNAY

2018 Mount Eden "Estate," Santa Cruz Mountains	112
2017 Brosseau, Chalone Appellation	84
2022 Trefethen "Estate," Oak Knoll District, Napa Valley	76
2018 Keenan "Early Bird," Napa Valley	72
2015 Henry Fessy "Vire Clesse," Burgundy, France	90

OTHER WHITES, LOCAL AND ABROAD

2014 Domaine du Colombier Grenache Blanc, Southern Rhône, France	66
2022 Domaine Thierry Merlin Cherrier Appellation Sancerre, Loire Valley	74
2018 Skylark "Orsi Vineyards" Pinot Blanc, Mendocino County	46
2022 Rochioli "Estate" Sauvignon Blanc, Russian River Valley	118

PINOT NOIR

2021 Joseph Phelps "Freestone Vineyards," Sonoma Coast	112
2021 Antiquum Farm "Luxuria," Willamette Valley	134
2020 Samuel Louis Smith's Spear Vineyard, Sta, Rita Hills	84
2022 Domaine Latour Marsannay Rouge France	68
2023 En Route "Les Pommiers," Russian River Valley	92
2022 Flanagan "Beauty of Three" Pinot Noir, Sonoma Coast	80

CABERNET SAUVIGNON

2020 Jordan, Alexander Valley	142
2020 Caymus, Napa Valley	179
2021 Flanagan Proprietary Red "Beauty of Three," Bennett Valley	78
2023 Martis, Alexander Valley	84
2018 Joseph Phelps "Insignia," Napa Valley	425
2019 Col Solare "Red Mountain," Washington	142
2014 Spot Dog, Napa Valley	96
2017 Far Niente "Bella Union," Napa Valley	124
2023 Quilt Cabernet Sauvignon, Napa	125
2016 Château Haut Coulon Côtes de Bordeaux, France	88
2016 Lyeth Estate Cabernet Sauvignon, Sonoma	82

1-liter bottle

OTHER RED WINES OF NOTE

2021 Santa Duc Châteauneuf-du-Pape, France	122
2021 Barnett Vineyards "Spring Mountain District," Merlot, Napa Valley	112
2021 Kathryn Kennedy Lateral, Merlot Blend, Napa Valley	76



FONDUE FAMILY FOUR-COURSE EXPERIENCE

Daily | 242 for 3 • 258 for 4

===== SALAD =====

Step 1: Choose 1 salad & 1 dressing per guest

Chef	Romaine, Carrots, Mozzarella Cheese, Chef Rolls, Cucumbers, Tomatoes, Mushrooms
Spinach [V]	Spinach, Feta Cheese, Sunflower Seeds, Tomatoes, Mushrooms, Cucumbers, Carrots
Dressings [V]	<i>Sweet & Sour with Bleu Cheese Crumbles, Honey Mustard, Lemon Tarragon, Ranch, Balsamic Vinaigrette</i>

===== CHEESE FONDUE =====

Step 2: Choose 1 cheese fondue per party

Served with artisan bread, soft pretzel, pickles, fresh vegetables, fruit

Classic Cheddar [V]	Sharp Wisconsin Cheddar, Emmentaler, Worcestershire, Mustard Spice
Cajun	Cheddar Blend, Picante Salsa, Bay Shrimp, Cayenne, Crystal Hot Sauce
Basil Pesto [V]	Emmentaler, Gruyère, Basil Pesto, Parmesan
Stinking Rose [V]	Swiss Blend & Roasted Garlic
Four Cheese [V]	Emmentaler, Gruyère, Raclette, Italian Fontina & Nutmeg
Wild Mushroom [V]	Four Cheese Blend, Portobello, Shiitake Mushrooms, White Truffle Oil

===== ENTRÉE =====

Step 3: Choose 2 items from each column

16 oz | 6 items total per party

Chicken Japonaise	Chinoise Cheddar	Colossal Shrimp
Polynesian Chicken	Japanese Kurobuta	Day Boat Scallops
Swiss Chicken	Australian Lamb	Filet Mignon
Teriyaki Sirloin	Black Tiger Shrimp	Texas Venison
Mahi Mahi	Pacific White Shrimp	Texas Wild Boar
Swordfish	Tuna Saku	Nilgai Antelope
Wild Turkey	Wild Duck	Wyoming Buffalo

===== CHOCOLATE FONDUE =====

Step 4: Choose 1 chocolate fondue per party

Served with cream puffs, cookie dough, marshmallows, pirouette cookies, Snickers, Rice Krispie Treats, cream cheese balls, pound cake, fresh fruit

Flaming Tortoise [V]	Milk Chocolate, Caramel, Pecans, Flambé
The Decadent One [V]	Milk and Dark Chocolate, Cinnamon, Espresso, Kahlúa, Cream
Chocotastic [V]	Dark Chocolate, Hazelnut Mousse, Mascarpone
Cookies & Cream [V]	White Chocolate and Oreos
Danger Mix [V]	Milk, Dark, or White Chocolate, English Toffee Bits
Big Chocolate [V]	Dark Chocolate, Chili Threads, Presidente Brandy, Cinnamon Flambé

Most Ordered | [V] = vegetarian



FONDUE THREE-COURSE EXPERIENCE

Sunday 11 am - 3 pm | 50 per guest

===== SALAD =====

Step 1: Choose 1 salad & 1 dressing per guest

Chef	Romaine, Carrots, Mozzarella Cheese, Chef Rolls, Cucumbers, Tomatoes, Mushrooms
Spinach [V]	Spinach, Feta Cheese, Sunflower Seeds, Tomatoes, Mushrooms, Cucumbers, Carrots
Dressings [V]	<i>Sweet & Sour with Bleu Cheese Crumbles, Honey Mustard, Lemon Tarragon, Ranch, Balsamic Vinaigrette</i>

===== CHEESE FONDUE =====

Step 2: Choose 1 cheese fondue to share per 2 guests

Served with artisan bread, soft pretzel, pickles, fresh vegetables, fruit

Classic Cheddar [V]	Sharp Wisconsin Cheddar, Worcestershire & Mustard Spice
Cajun	Cheddar Blend, Picante Salsa, Bay Shrimp, Cayenne, Crystal Hot Sauce
Basil Pesto [V]	Emmentaler, Gruyère, Basil Pesto & Parmesan
Stinking Rose [V]	Swiss Blend & Roasted Garlic
Four Cheese [V]	Emmentaler, Gruyère, Raclette, Italian Fontina & Nutmeg
Wild Mushroom [V]	Four Cheese Blend, Portobello, Shiitake Mushrooms, White Truffle Oil

===== CHOCOLATE FONDUE =====

Step 3: Choose 1 chocolate fondue to share per 2 guests

Served with cream puffs, cookie dough, marshmallows, pirouette cookies, Snickers, Rice Krispie Treats, cream cheese balls, pound cake, fresh fruit

Flaming Tortoise [V]	Milk Chocolate, Caramel, Pecans, Flambé
The Decadent One [V]	Milk and Dark Chocolate, Cinnamon, Espresso, Kahlúa, Cream
Chocotastic [V]	Dark Chocolate, Hazelnut Mousse, Mascarpone
Cookies & Cream [V]	White Chocolate and Oreos
Danger Mix [V]	Milk, Dark, or White Chocolate, English Toffee Bits
Big Chocolate [V]	Dark Chocolate, Chili Threads, Presidente Brandy, Cinnamon Flambé

* 4 oz à la carte add-ons available | All guests must order an experience

Most Ordered | [V] = vegetarian | 20% gratuity for parties of 6+