

Dinner - \$33

Cheese Fondue

Choose one. Each comes with artisan breads and seasonal vegetables for dipping.

Classic Alpine - Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

Wisconsin Cheddar - Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

Salad

Caesar Crisp - romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-dusted pine nuts, with Caesar dressing.

California Mixed - baby salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with Raspberry Walnut Vinaigrette.

Entree

Our chef invites you to create your own combination entrée by selecting any Must choose 3 different items individual items below. All entrées include seasonal vegetables and signature dipping sauces.

All-Natural Breast of Chicken

Filet Mignon

Teriyaki-marinated Sirloin

Memphis-Style BBQ Pork Medallion

Lemon Basil Chicken

Pacific White Shrimp

Artichoke Hearts

Thai Peanut-marinated Tofu

Featured Pasta

Cooking Styles

Seasoned Court Bouillon - Fresh seasoned vegetable broth.

Coq au Vin Burgundy - wine infused with fresh herbs, spices and mushrooms. 5.45 per pot

Mojo Caribbean - seasoned bouillon with a distinctive garlic flavor and citrus flair. 5.45 per pot