

## Four Course Classic



Create your own four-course fondue experience with your fondue favourites and a choice of one entrée. Prices listed in 3<sup>rd</sup> course Entrée fondue are per couple for all four courses.

### The 1<sup>st</sup> course starts with:

Your choice of any of our homemade soups or salad,  
 Broccoli Bacon Salad  
 Mushroom Soup (v)  
 Tomato Chickpea Soup (v).

### The 2<sup>nd</sup> Course consists of Cheese Fondue:

Bacon Cheddar Cheese, Traditional Swiss, Smoked Cheddar, Vegan Tomato Herb (v) or Black Truffle Cheese (add \$7). Descriptions of the cheese fondues are listed on the 3rd page.

### The 3<sup>rd</sup> course is the Entrée Fondue:

All Entrees include roasted potatoes & our homemade sauces

<p style="text-align: center;"><b>Featured Evening Out</b>  <b>\$92 Per Couple</b> (\$47 per person)                      Teriyaki Beef Tenderloin,                      Chicken Breast, Farmer Sausage,                      Pork Tenderloin, Black Tiger                      Shrimp &amp; Perogies</p>	<p style="text-align: center;"><b>Vegetarian \$90 Per Couple</b> (\$46 per person)                      An assortment of Ravioli, Tortellini, Tofu,                      Perogies &amp; Falafel Balls                      (Recommended cooking method is broth or oil)</p> <p style="text-align: center;"><b>Vegan \$90 Per Couple</b> (\$46 per person)                      An Assortment of Falafel Balls, Tofu,                      Vegetables &amp; Vegan Meatballs                      (Recommended cooking method is broth or oil)</p>
<p style="text-align: center;"><b>Sea Feast</b>  <b>\$97 Per Couple</b> (\$50 per person)                      Red Snapper, Black Tiger Shrimp,                      Atlantic Sea Scallops, Calamari,                      Wild Alaskan Salmon &amp;                      Canadian Blue Tip Mussels</p>	<p style="text-align: center;"><b>Keto</b>  <b>\$ 100 Per Couple</b> (\$51 per person)                      Beef Tenderloin, Farmer Sausage, Duck Breast,                      Leg of lamb, Salmon and Chicken Breast</p>

A 16% gratuity will be added to groups of 7 people or more

Add 3 oz. Beef Tenderloin, Chicken Breast, Wild Alaskan Sockeye Salmon, Mussels, Calamari, Black Tiger Shrimp, Tortellini, Snapper, Ravioli, Farmer Sausage, Pork Tenderloin, Tofu OR Falafel's for \$6

Add a 4oz. East Cost Lobster Tail to your fondue for \$12 or 2 for \$22

Add 3oz. Duck, Scallops, Langostino Meat OR Leg of Lamb for \$10

### **The 4<sup>th</sup> course Chocolate Fondue:**

Flaming Turtle Chocolate, The Original Dark/White/Milk or Butterscotch, Yin & Yang, S'mores, Coconut Chocolate and Mocha. Descriptions of the chocolate fondues are listed on the 4th page.

### **Entrée Cooking Styles**

**Garlic Ginger Vegetable Broth-** Vegetable broth infused with minced garlic, ginger and lemon

**Bourguignonne-** Go European with this cooking style in cholesterol-free canola oil/og trans-fat

**\$6 Hot Rock-** Granite heated to 700° with a spritz of canola oil on top to cook your meats

### **Individual Entrée Fondue**

Includes your choice of soup to start, roasted potatoes, vegetables, your choice of one cooking method & our homemade sauces.

**Featured Evening Out-** Teriyaki Beef Tenderloin, Chicken Breast, Farmer Sausage, Pork Tenderloin, Black Tiger Shrimp and Perogies \$27 per person

**Just Chicken and Beef-** Chicken Breast and Teriyaki Beef Tenderloin \$27 per person

**Vegan-** An Assortment of Falafel Balls, Tofu, Vegetables & Vegan Meatballs (recommended cooking method is broth or oil) \$27 per person

**Vegetarian-** An Assortment of Ravioli, Tortellini, Tofu, Perogies & Falafel Balls (Recommended cooking method is broth or oil) \$27 per person

**Sea Feast-** Red Snapper, Black Tiger Shrimp, Atlantic Sea Scallops, Calamari, Wild Alaskan Sockeye Salmon and Canadian Blue Tip Mussels \$27 per person

**Our Fondue-style service may result in undercooking of certain ingredients. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK of foodborne illness.**

**A 16% gratuity will be added to groups of 7 or more people**

## Cheese Fondue

Our cheese fondue selections include French baguettes, fresh vegetables and crispy apples. Please choose one cheese fondue per cooktop at your table.

**\$23(serves 1-2)/\$13 per additional person**

### Bacon Cheddar

Sharp perfectly aged cheddar, garlic & mushrooms blended together with the right amount of spice, topped with fresh crisp bacon. Creamy & delicious.

### Traditional Swiss

Swiss Emmental and Edam cheese mixed in white wine, garlic & spices, blended masterfully.

### Smoked Cheddar

Aged 3 yrs smoked locally in Saskatoon with garlic, mushrooms and a hint of spice, a creamy distinct flavour.

### Vegan Herb Tomato (v)

Tomatoes, onions, vegan cream cheese and a perfect blend of spices. A delicious alternative for vegans.

### Black Truffle Cheese add \$7

Blend of white cheddar, green onions and the finest Italian Black Summer Truffles an 'old-world' delicacy.

