



### **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:**

Choose any of our delicious Cheese Fondues listed on the side of the menu.

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

<p><b>Feature Evening Out</b>  <b>\$100 Per Couple (\$51 per person)</b>      Teriyaki Beef Tenderloin,      Chicken Breast, Farmer Sausage,      Pork Tenderloin, Black Tiger      Shrimp &amp; Perogies</p>	<p><b>Vegetarian \$100 Per Couple (\$51 per person)</b>      An assortment of Ravioli, Tortellini, Tofu,      Perogies &amp; Falafel Balls      (Recommended cooking method is broth or oil)</p> <p><b>Vegan \$100 Per Couple (\$51 per person)</b>      An Assortment of Falafel Balls, Tofu,      Vegetables &amp; Vegan Meatballs      (Recommended cooking method is broth or oil)</p>
<p><b>Sea Feast</b>  <b>\$110 Per Couple (\$56 per person)</b>      Red Snapper, Black Tiger Shrimp,      Atlantic Sea Scallops, Calamari,      Wild Alaskan Salmon &amp;      Canadian Blue Tip Mussels</p>	<p><b>Add a 4oz.</b> East Cost Lobster Tail to your      fondue for \$12 or 2 for \$22</p> <p><b>Add 3oz.</b> Duck, Scallops, Langostino Meat OR      Leg of Lamb for \$10</p>

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

Choose Any of our Chocolate Fondue desserts listed on the side of the menu.

#### **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

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.