

UFondue & Stonegrill Restaurant



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

The 1st course starts with:

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

The 2nd 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 side.

The 3rd course is Entrée Fondue:

<p>Featured Evening Out \$104 Per Couple (\$54 per person) Teriyaki Beef Tenderloin, Chicken Breast, Farmer Sausage, Pork Tenderloin, Black Tiger Shrimp & Perogies</p>	<p>Vegetarian \$102 Per Couple (\$53 per person) An assortment of Ravioli, Tortellini, Tofu, Perogies & Falafel Balls (Recommended cooking method is broth or oil)</p> <p>Vegan \$102 Per Couple (\$53 per person) An Assortment of Falafel Balls, Tofu, Vegetables & Vegan Meatballs (Recommended cooking method is broth or oil)</p>
<p>Sea Feast \$109 Per Couple (\$57per person) Red Snapper, Black Tiger Shrimp, Atlantic Sea Scallops, Calamari, Wild Alaskan Salmon & Canadian Blue Tip Mussels</p>	<p>Keto \$ 112 Per Couple (\$58 per person) Beef Tenderloin, Farmer Sausage, Duck Breast, Leg of lamb, Salmon and Chicken Breast</p>

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 4th 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 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