

Simply Fondue Fort Worth

CHEESE FONDUES16 PER PERSON

Served with fresh baked artisan breads and seasonal dipping fruits & vegetables

AGED CHEDDAR

Oregon Tillamook Cheddar and pepper jack cheeses in a beer base with garlic and spices

SPICY JACK

Seasoned pepper jack cheese, beer, fresh garlic and spices

SMOKED BACON GOUDA

Smoked Gouda in a beer base with garlic and bacon

FRENCH ONION SWISS

Gruyere and Emmenthaler, seasoned au jus, garlic, spices, caramelized mushrooms and onions

MEDITERRANEAN FONTINA

Italian Fontina and Oregon Cheddar, in a beer base with a dollop of pesto and sun-dried tomatoes

SALADS14 EACH

THE CHEF

Romaine, shaved carrots, cherry tomatoes, cheddar cheese, red onions, smoked bacon, crumbled egg, and croutons w/ ROASTED GARLIC RANCH or HONEY DIJON

SPINACH & STRAWBERRY

Baby spinach, fresh strawberry slices, and toasted almonds tossed in a sweet cider dressing

CLASSIC CAESAR

Romaine, shaved parmesan, cherry tomatoes, toasted pumpkin seeds, seasoned croutons in a creamy Caesar dressing

ROASTED BACON WEDGE

Iceberg wedge, grape tomatoes, crispy bacon crumbles, purple onions, gorgonzola, drizzled with a made in house garlic ranch dressing

THE SIMPLY FONDUE CLASSIC DINNER

All-inclusive four-course fondue dinner includes: Cheese Fondue Appetizer, Gourmet Salad, Entrée Course (3 meat selections per person... 14 oz. per person) and our famous Chocolate Fondue with endless goodies for dipping. ****denotes SF's favorites**

Chicken Breast	Beef Tenderloin	Coconut Crusted Shrimp	Six Pepper Tofu ^V
Jamaican Jerk Chicken**	Six Pepper Beef Tenderloin**	Tequila Lime Shrimp	Garlic Roasted Tofu** ^V
Brown Sugar Bourbon Chicken	Teriyaki Tenderloin	Jumbo Shrimp**	Broccoli Cheddar Cheese Balls ^V
Teriyaki Chicken	Texas Tenderloin	Soy Citrus Salmon**	Pepper Jack Cheese Bites ^V
Roasted Garlic Chicken**	Jalapeno Cheese Sausage**	Blackened Salmon	Cheddar Cheese Stuffed Jalapenos** ^V
Whiskey Glazed Chicken	Herb Crusted Pork**	Sesame Ahi Tuna	Double Serving of Cheese Raviolis** ^V
Lemon Pepper Chicken	Lemon Pepper Pork		Double Serving of Fresh Vegetables ^V
Apple Smoked Chicken Sausage	Jamaican Jerk Pork Tenderloin		Double Serving Stuffed Mushrooms ^V

ADD-ONS: Bacon Wrap any 1 protein pp – 3 (3) Surf & Turf Bites – 10 Wild Game Plate – mkt (game varies) 5 oz. Lobster Tail – market

64 per adult | 42 per teen (13-17) | 24 per child (12 and under) | 47 A La Carte (3 meat selections) w/salad | 51 Vegetarian Classic - ^V

Seasoned Broths (Cajun or Vegetable) 7

Please allow us to add an 20% gratuity to all parties 5 or more

CHOCOLATE FONDUES16 PER PERSON

Served with seasonal fresh fruits, maraschino cherries, jumbo marshmallows, brownies and other dippers.

ORIGINAL MILK CHOCOLATE milk chocolate with or without pecans

IRISH CHOCOLATE silky smooth milk chocolate with Irish cream

CAMPFIRE S’MORE rich milk chocolate, melted jumbo marshmallows, and crumbled graham crackers toasted

PEANUT BUTTER SWIRL creamy peanut butter swirled into SF’s famous milk chocolate

COFFEE TOFFEE CRUNCH milk chocolate with coffee liqueur and topped with crunchy toffee bits

GERMAN CHOCOLATE rich creamy milk chocolate, coconut, pecans, and caramel drizzle

SEA SALT CARAMEL delicious imported milk chocolate, rich caramel, topped with Fleur de sel gourmet sea salt

MIDNIGHT DELIGHT dark chocolate with caramel, marshmallow crème, and sea salt

THE CHOCOLATE TURTLE dark chocolate, creamy caramel, and pecans

RASPBERRY CAB dark chocolate, raspberry puree, & a hint of cabernet

MOCKTAILS & MORE

MOCKTAILS

ITALIAN CHERRY LIMEADE
Luxardo cherry syrup, Sprite, lime juice

BAHAMA MAMA
Orange and pineapple juices, coconut cream, cherry juice

THE SASSY PASSION
Passionfruit syrup, sweet and sour, fresh lime juice, simply syrup, Sprite

LEMON PEACH FIZZ
Peach puree, lavender bitters, soda water, Sprite, lemon juice

****Spike your mocktail. Well/Premium costs apply. Not valid with Happy Hour pricing**

WATERS

SPARKLING – Topo Chico

STILL – Fiji

COFFEES

FRESH BREWED COFFEE/ESPRESSO

SODAS/TEA

Ask about our sodas and tea
Bottled Root Beer

CHOCOLATE BLISS rich dark chocolate... pure and simple

WHITE CHOCOLATE AMARETTO the finest imported white chocolate combined with a splash of amaretto

BANANAS FOSTER white chocolate with banana liqueur, dark rum, brown sugar, and a touch of cinnamon

SNICKER FONDODDLE white chocolate swirled with cinnamon and sugar

STRAWBERRY SHORTCAKE white chocolate, fresh strawberries, & madeleines

CRÈME CARAMEL white chocolate swirled with a soft caramel topping

COOKIES & CREAM white chocolate swirled with vanilla vodka and topped with crushed cream filled cookies

Add-On:

A slice of NY STYLE CHEESECAKE - 5

DELUXE DESSERT PLATE – 14

Receive all the above-mentioned goodies and a one-time gourmet plate including cheesecake, an assortment of dessert cookies, and seasonal fruit.