

Priced per person

\$95 Per Adult | \$50 Per Teen (13-17) | \$40 Per Child (12 and under)

SALADS

CALIFORNIA CAPRESE

fresh tomatoes, sliced mozzarella, red onion, avocado, covered in a creamy Italian dressing

STRAWBERRY BUTTER LETTUCE

butter lettuce, balsamic vinaigrette, candied walnuts, fresh strawberries, crumbled goat cheese

WATERMELON FETA ^{NEW}

arugula, cubed watermelon, feta, and fresh mint tossed in a citrus dressing

CHEESE FONDUES

served with fresh baked artisan breads, croissants, seasonal dipping fruits, and fresh vegetables.

(GF Gluten-free cheeses and bread available on request.)

ADD A SIDE OF WAFFLE FRIES FOR \$7

MAPLE BACON CHEDDAR

beer, garlic, Tillamook cheddar cheese, maple syrup, bacon

ASIAGO BACON ONION

white wine, garlic, asiago cheese, crispy bacon, caramelized onion

CAJUN FONDUE ^{NEW}

light beer, garlic, Tillamook sharp cheddar, salsa, cayenne pepper, bay shrimp

PRIX FIXE ENTRÉE

Includes cooking style and served with seasonal vegetables and an assortment of house-made sauces.

***UPGRADE YOUR SELECTION WITH A 6 OZ. COLD WATER LOBSTER TAIL FOR \$22**

Chimmichurri Beef Tenderloin
Maple bacon Wrapped Beef

Chicken Spinach Feta Sausage
KC BBQ Pork Tenderloin

Lobster Ricotta Ravioli
Blackened Salmon

DESSERTS

Our one-of-a-kind incredible chocolate fondues are flambéed tableside and served with jumbo marshmallows, triple chunk brownies, banana chunks, fresh pineapples, fresh seasonal berries, chocolate chip cookie dough, rice krispy squares, croissant beignet

STRAWBERRY SMORES ^{NEW}

milk chocolate, strawberry marshmallow cream, graham cracker

ANDES MINT

milk chocolate, crème de menthe dark, topped with Andes mint

BOURBON CARAMEL ^{NEW}

rich milk chocolate and bourbon caramel syrup

ALMOND ROCA

milk chocolate, almond roca, chopped almond

VANILLA BEAN

silky white chocolate blended with vanilla bean