

RESTAURANT WEEK MENU

\$44 per person includes 3-Courses of Cheese Fondue, Entrée and Chocolate Fondue

Add a Gruet Wine Flight for \$15 for Three 5 Ounce Pours

Cheese Fondue: Chardonnay, Entrée: Pinot Noir,

Chocolate Fondue: Sparkling Demi-Sec

Cheese Fondue Selection:

All cheese fondues served with breads, vegetables and fresh apples.

Hatch Green Chile Cheddar:

Cheddar and Emmenthaler cheeses, Beer, Hatch Green Chile, Worcestershire.

Herb Quartet

Butterkase, Fontina and Boursin cheeses, herbs and spices in a white wine base.

Wisconsin Cheddar:

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager, Garlic, and spices.

Spring Feature Entrée

Entree served with a variety of vegetables and 6 different dipping sauces

Lemon-Garlic Marinated Pork Tenderloin and Shrimp, All-Natural Breast of Chicken
, Salmon and Featured Pasta

Meat Lovers Entrée-Add \$5.95

**Shrimp, Teriyaki Sirloin, Garlic Pepper Sirloin, Memphis-Rubbed Pork,
and Featured Pasta**

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Served with a variety fresh vegetables and dipping sauces

Entrée Cooking Style:

Court Bouillon- complimentary

Flavorful Seasoned
Vegetable Broth

Coq au Vin- \$5

Burgundy Wine,
Mushrooms, Scallions,
Garlic

Mojo- \$5

Caribbean-Inspired,
Garlic, Cilantro, Citrus
juices

Chocolate Fondue Selection:

Chocolate Fondue served with fresh fruit, pastries and other delicious dippables

Pure Chocolate: Choose from Milk, Dark or White Chocolate

Flaming Turtle: Milk Chocolate, Caramel, Flambeed tableside and Candied Pecans

Flaming Strawberry White Chocolate: White chocolate swirled with strawberry puree, flambeed tableside and topped with fresh strawberry.