



Three-Course \$35 Menu

Sunday, October 1 through Sunday, October 8

Your three-course fondue experience includes cheese fondue, an epicurean fondue entrée, and our decadent chocolate fondue.

First Course

Our creamy cheese fondue to share.

Your choice of Spinach & Artichoke, Fiesta Cheddar, Wisconsin Trio, Classic Cheddar or Classic Alpine Swiss Cheese Fondue.

Second Course

Includes Premium Filet Mignon, Pacific White Shrimp, Herb-Crusted All-Natural Chicken Breast, Teriyaki-Marinaded Sirloin, and Wild Mushroom Sacchetti accompanied by homemade dipping sauces and an array of fresh vegetables.

Served with your choice of any of our four chef-created cooking styles.

*Add a 4oz Lobster Tail for \$10**

Third Course

The perfect ending to this evening's culinary journey – ENDLESS Chocolate Fondue! Share your choice of any one of our luscious chocolate fondue desserts served with a variety of fresh fruits and cakes.

** Above menu is priced at \$35 per person, not including beverages, taxes and an 18% gratuity.

Not valid with any other discount, special offer or promotional certificates. See Store for details and restrictions.***