



Dine Downtown 2016

cheese fondue

Choose one cheese fondue below or from our dinner menu. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Green Goddess Cheddar

Lager beer, garlic and our Green Goddess with our cheddar and Swiss cheese blend and black pepper.

Spinach Artichoke

Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic.

Wisconsin Trio

Fontina, Butterkäse and Gorgonzola cheeses with white wine, scallions and a hint of sherry.

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Selection 1

Herb-crusted Chicken
Pacific White Shrimp
Filet Mignon
Spinach & Artichoke Ravioli

Selection 2

Teriyaki-Marinated Sirloin
Honey Orange Duck Breast
Memphis-Style BBQ Pork Medallion
Wild Mushroom Sacchetti

The Vegetarian

Thai Peanut-marinated Tofu
Asparagus
Artichoke Hearts
Baby Portobello Mushrooms
Spinach & Artichoke Ravioli
Wild Mushroom Sacchetti

cooking styles

Our entrées can be prepared with any of the premium cooking styles listed below.

Seasoned Court Bouillon

Fresh seasoned vegetable broth. (complimentary)

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. 5 per pot

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. 6 per pot

Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. 6 per pot

chocolate fondue

For a perfect ending to the experience, indulge in delicious chocolate fondue served with fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownies for dipping.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

\$35 per person

This menu is priced per person. Must order per person. Price includes three-course dinner and \$1 donation to the Food Literacy Center. Sales tax and gratuity not included. Not valid with any other promotions or discounts.

OPTIONAL WINE FLIGHT

Boeger Pinot Gris • Boeger Barbera • Boeger Primitivo • Boeger Moscato
3-ounce pour of each: \$15 per flight

Before placing your order, please inform the owner, manager or your server if a person in your party has a food allergy.

*Our Fondue-style service may result in the undercooking of certain ingredients.

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.