



RESTAURANT WEEK

DINE DOWNTOWN 2018

cheese fondue

Please choose one cheese fondue. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Wisconsin Cheddar

Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

Bourbon Bacon Cheddar

Cheddar cheese, lager beer, mustard powder, garlic, bacon, Worcestershire and a splash of bourbon.

artisanal dippers

Complement your cheese fondue with our selection of hand-cut premium cured meats. \$5 per plate

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Selection 1

Herb-crusted Chicken
Pacific White Shrimp
Filet Mignon
Featured Pasta

Selection 2

Teriyaki-Marinated Sirloin
All-Natural Breast of Chicken
Memphis-Style BBQ Pork Medallion
Wild Mushroom Sacchetti

The Vegetarian

Ginger Teriyaki Tofu
Asparagus
Artichoke Hearts
Wild Mushroom Sacchetti
Vegetable Polpettes

• Add a lobster tail to your entrée. \$20 •

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, gratuity and 2.2% Kitchen Employee Supplement not included. Not valid with any other promotions or discounts.

Optional Wine Flight

Boeger Pinot Gris • Boeger Barbera • Boeger Walker Zinfandel • Boeger Primitivo
3-ounce pour of each: \$17 per flight

A 2.2% Kitchen Employee Supplement will be added to all checks.



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.