

RESTAURANT WEEK DINNER MENU

FIRST-COURSE

ADD-ON ANY CHEESE FONDUE

Your choice of any one of our delectable cheese fondues below for only \$7 per person.

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.

SECOND-COURSE

SALAD

Your choice of any salad .below:

Caesar

Romaine | Parmesan Cheese | Croutons |
Parmesan Pine Nuts | Caesar Dressing

California

Mixed Greens | Candied Pecans | Gorgonzola
Tomatoes | Raspberry Walnut Vinaigrette

THIRD-COURSE

ENTRÉE*

Please choose one:

Served with assorted vegetables and sauces for dipping

The Grand Feast

Teriyaki-Marinated Sirloin
Herb-crusted Chicken
Shrimp
Featured Pasta

The Coastal

Ahi Tuna
Shrimp
Atlantic Salmon
Featured Pasta

Eat Your Veggies

Baby Portobello Mushrooms
Asparagus
Ginger Tofu
Wild Mushroom Sacchetti

COOKING STYLE

Please choose one:

Coq Au Vin

Burgundy wine | Mushrooms |
Scallions | Garlic

Seasoned Court Bouillon

Fresh seasoned vegetable broth.

Mojo

Caribbean-inspired broth |
Garlic | Cilantro | Citrus

FOURTH-COURSE

DESSERT

Please choose one:

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.

Pure Chocolate

For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.

\$30 per person

Please, no sharing. Tax, gratuity, and cheese fondue not included in price.

A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.