

SALADS

CALIFORNIA CAPRESE

thick slices of heirloom tomatoes and fresh mozzarella with sliced avocados, red onions, and covered in Italian dressing

CLASSIC CAESAR

crisp romaine, scraped parmesan cheese, and herbal croutons tossed in a creamy Caesar dressing

CHEF SALAD ^{NEW}

crisp romaine, cherry tomatoes, sliced mushrooms, diced cucumbers, shredded cheddar cheese, and sliced egg and tossed with golden honey mustard

SPINACH & STRAWBERRY

baby spinach, sliced strawberries, and almonds tossed in a sweet cider dressing

WEDGE SALAD

iceberg lettuce, red onion, corn, dried cranberries, almonds, cherry tomato, and bacon topped with our house made chunky bleu cheese dressing

11 each

CHEESE FONDUES

served with an assortment of fresh breads, crisp vegetables, and fruits
add an antipasto plate for \$10

TRADITIONAL SWISS CHALÉT

imported Gruyere and Emmentaler cheeses, Chablis, Kirshwasser, garlic, and spices

SPICY PEPPER JACK

creamy Monterrey Jack cheese, fresh peppers, beer, garlic, and spices

SMOKED GOUDA ^{NEW}

smoked gouda, beer, crispy bacon, and chives

LOADED WHISKEY CHEDDAR

aged sharp cheddar, beer, Worcestershire, bacon, chives, splash of whiskey

ITALIAN FONTINA

a rich blend of imported Fontina d'Aosta and grated Romano cheeses, blended base, garlic, basil pesto, and marinara

13 per person

À LA CARTE ENTRÉES

(Individual Portions 10 oz.)

served with seasonal vegetables on request and a three-cheese ravioli
ADD A 10 OZ LOBSTER TAIL FOR 40

CHICKEN BREAST

farm raised chicken breast, roasted garlic chicken, buttermilk fried chicken, lemon pepper chicken, and teriyaki chicken 38

BEEF TENDERLOIN

delicious cuts of aged beef tenderloin, bacon wrapped tenderloin, Cuban beef tenderloin, six pepper beef, and Guinness bratwurst 41

SPRING VEGETABLE

an assortment of fresh seasonal vegetables including tofu, yellow squash, zucchini, broccoli florets, cauliflower, red potatoes, sweet potatoes, mushrooms, green bell peppers, red onions, and asparagus 33

SEAFOOD DINNER

tequila lime shrimp, pecan crusted salmon, blackened mahi-mahi, calamari steak, and sesame ahi tuna 45

COMBINATION FONDUE

roasted garlic chicken, teriyaki chicken, black tiger shrimp, six pepper beef, and aged beef tenderloin 43

LOBSTER TRIO

10 oz. lobster tail, black tiger shrimp, and aged beef tenderloin 55



ABOUT FONDUE

derived from the French word 'fondre', which means to melt or to blend in a single pot; or, unique and fun communal dining as we refer to it here.

LIVERMORE LOCATION

If your expectations are not exceeded, please speak with a manager prior to leaving.

DAILY SPECIALS

Family Fondue Sunday

Kids 12 and under eat free with each adult Fondue Brunch or Fondue Feast.

Martini Madness Monday

Purchase any hand-crafted martini and receive the second of equal or lesser value 1/2 off.

Two for Fondue Tuesday

Shared Cheese & Chocolate for two people \$39

Wildcard Wednesday

Choose one of our Daily Specials for the entire table.

Three-Course Thursday

Choose either cheese or chocolate with a salad and lite entree for \$39 per person. No splitting or sharing.

Interested in ownership:
simplyfondue.com

4-COURSE FEAST FOR TWO

dinners are priced per person with a two person minimum

a complete 4-course fondue dinner featuring a shared cheese fondue appetizer, gourmet salad, choice of six (6) entrée items per couple, and a shared chocolate fondue dessert.

Our entrée course is offered endless when the 4-course dinner is order by all guests seated at your table. Any unused portions of the entire 4-course dinner cannot be taken from the restaurant.

---- 64 per person ----

---- 42 per person, ages 13 to 17 ----

---- 27 per child age 12 and under accompanied by an adult----

LOBSTER & WINE UPGRADE

add a 10 oz. lobster tail and a bottle of house wine to the fondue feast

---- 50 per couple ----

WINEMAKER'S FLIGHT UPGRADE

add a flight of wines paired with each course exclusively by local winemakers.

Ask your server for the current pairings and pricing...

ENTRÉE SELECTIONS

beef tenderloin
six pepper beef
bacon wrapped tenderloin♦
Cuban beef
Guinness bratwurst
herb-crusteD pork tenderloin

breast of chicken
roasted garlic chicken
teriyaki chicken
honey almond chicken
lemon pepper chicken
buttermilk fried chicken♦

tequila lime shrimp
coconut shrimp♦
pecan crusted salmon
blackened mahi-mahi
sesame ahi tuna
calamari steak

♦Not recommended for broth cooking styles

ENTRÉE COOKING STYLES

BRANDY PEPPERCORN ^{NEW}

a flavorful beef broth blend brandy and cracked peppercorns

ROASTED GARLIC ^{NEW}

a flavorful broth blend of vegetable broth and a roasted garlic pesto

CAJUN BOULLION

a southern blend of beef bouillon, fresh garlic, and Cajun spices

FONDUE GRILL

a healthy and lite cooking style grilled right at your table

TRADITIONAL

cooked in trans-fat free oil and served with our house-made sesame batter and famous stuffed mushrooms. *tempura batter served upon request*

DESSERTS

our one-of-a-kind incredible chocolate fondues are flambéed tableside and served with moist rich pound cake, jumbo marshmallows, triple chunk brownies, banana chunks, fresh pineapples, fresh seasonal berries, chocolate chip cookie dough, rice krispy squares, rolled cookies, and glazed donuts
add an individual cheesecake for 4

CHOCOLATE MENU AVAILABLE UPON REQUEST

à la carte, 13 per person

\$2 per person dessert fee for outside desserts when chocolate fondue is not ordered

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

A gratuity of 18% will be added to parties of 8 or more. Split checks are limited to three per party.