

SALADS \$14 EACH

Each salad is made to order using locally sourced fresh produce and house-made dressings.

CALIFORNIA CAPRESE GF

Heirloom tomatoes, mozzarella, sliced avocados, red onion, Italian dressing

CLASSIC CAESAR

Romaine, parmesan, and herbal croutons tossed in a creamy Caesar dressing
(GF without croutons)

GORGONZOLA FIELD GREENS

Spring mix, cucumbers, tomatoes, walnuts, crumbled gorgonzola, tossed in our raspberry vinaigrette and topped with croutons (GF without croutons)

SPINACH & STRAWBERRY GF

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

WEDGE SALAD GF

Iceberg, red onion, corn, dried cranberries, almonds, cherry tomato, and bacon topped with our chunky bleu cheese dressing

CHEESE FONDUES \$16 PER PERSON

Served with fresh baked artisan breads, seasonal dipping fruits, and fresh vegetables.
(GF Gluten-free cheeses and bread available on request.)

ADD A SIDE OF TATER TOTS OR WAFFLE FRIES FOR \$7

ITALIAN FONTINA

Imported Fontina d’Aosta, grated Romano, blended base, garlic, basil pesto, and marinara

LOADED WHISKEY CHEDDAR

Aged sharp cheddar, beer, Worcestershire, dry mustard, bacon, chives, and splash of whiskey

SMOKED GOUDA

Smoked gouda, beer, crispy bacon, and chives

SPICY PEPPER JACK

Creamy Monterrey Jack cheese with jalapeño and red bell peppers, beer, garlic, and spices

VEGAN MEDITERRANEAN NEW

Vegan cheddar cheese, vegetable broth, garlic, vegan pesto, sun-dried tomatoes

TRADITIONAL SWISS CHALET

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

ENTRÉE SELECTIONS

Create your own entrée combination by selecting three (3) or more individual items below.
Includes one cooking style and served with seasonal vegetables and an assortment of house-made sauces.
*UPGRADE YOUR SELECTION WITH A 6 OZ. COLD WATER LOBSTER TAIL FOR \$22

POULTRY \$16 EACH

Mediterranean Chicken GF
Lemon Pepper Chicken GF
Roasted Garlic Chicken GF
Sweet Peach BBQ Chicken GF
Buttermilk Fried Chicken

BEEF & PORK \$17 EACH

Korean Style Beef
Bacon Wrapped Beef GF
Six Pepper Beef GF
Spicy Andouille Sausage GF
Dijon Rosemary Pork

SEAFOOD \$18 EACH

Garlic Herb Salmon GF
Sesame Ahi Tuna GF
Coconut Shrimp
Tequila Lime Shrimp GF
Blackened Mahi-Mahi GF

VEGETARIAN \$14 EACH

Seasoned Tofu GF
Vegan Beer Brat NEW
Vegan Meatball NEW
Truffle Mushroom Ravioli
Smoked Mozzarella Ravioli

COOKING STYLES FIRST SELECTION INCLUDED, \$6 EACH ADDITIONAL

ROASTED GARLIC GF

A flavorful blend of vegetables, roasted garlic, and spices

CAJUN BOUILLON GF

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

FONDUE GRILL GF

A cast iron grill with our house-made herbed butter

TRADITIONAL GF

Trans-fat free oil served with our house-made sesame or tempura batter

HOUSE-MADE SAUCES

Yogurt Curry GF Creamy Dill GF Spicy BBQ GF Teriyaki Glaze Chimichurri GF Honey-Mustard GF

THE FONDUE FEAST

Our endless Fondue Feast is only available for dine-in when ordered by everyone seated at your table.
Similar to an endless buffet, any unused or skipped portion of the entire 4-course dinner cannot be taken to-go.

A complete four-course fondue dining experience includes; a shared cheese fondue appetizer, individual salad, entrée combination (3 items per person), and a shared chocolate fondue.

Priced per person with a two (2) adult minimum
\$75 Per Adult | \$51 Per Teen (13-17) | \$36 Per Child (12 and under)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
Please inform your server if you are gluten-free or have any dietary restrictions before ordering.

CHOCOLATE FONDUE ON FIRST STREET

Our one-of-a-kind incredible chocolate fondues are served with moist rich pound cake, jumbo marshmallows, triple chunk brownies, banana chunks, fresh pineapples, fresh seasonal berries, rolled cookies, chocolate chip cookie dough, rice krispy squares (GF without pound cake, brownie, cookie dough, rolled cookies, and rice krispy)

\$16 PER PERSON

***ADD AN INDIVIDUAL CHEESECAKE FOR \$5**

WHITE CHOCOLATE

COOKIES & CREAM

white chocolate blended with chocolate cookie crumbs

FUNFETTI FUNDUE GF

white chocolate blended with gluten free funfetti cake mix and topped with sprinkles

SNICKERFONDOODLE GF

silky white chocolate swirled with cinnamon and sugar

DARK CHOCOLATE

HAWAIIAN DREAM GF

rich dark chocolate, creamy caramel, toasted coconut, and macadamia nuts

RASPBERRY DARK CHOCOLATE GF

rich dark chocolate and raspberry sauce

SEMI SWEET GF

our semi-sweet chocolate melted, pure and simple

VEGAN SEMI SWEET GF

vegan semi-sweet chocolate. Must be served plain

CREATE YOUR OWN

CHOOSE MILK, DARK , OR WHITE CHOCOLATE

MILK CHOCOLATE

CAMPFIRE CHOCOLATE

rich milk chocolate, marshmallow cream, and graham cracker crumbs swirled

CARAMEL HEATH CRUNCH GF

creamy milk chocolate swirled together with creamy caramel and topped off with crunchy Heath Bar toffee bits

FUDGE BROWNIE MIX

rich milk chocolate with a thick layer of chocolate cookies crumbs to create the illusion of licking the spoon in your own kitchen

REESE’S® PEANUT BUTTER GF

Reese’s peanut butter added to our already famous milk chocolate form our version of the Reese’s peanut butter cup

SEA SALT CARAMEL GF

half original milk chocolate and half creamy caramel topped with fleur de sel gourmet sea salt

BLENDS

CHOCOLATE CONFUSION GF

for the chocolate lover who can’t make up their mind. Premium white & milk chocolates swirled together just for you

EVERYTHING BUT THE KITCHEN SINK GF

white, milk, and dark chocolate swirled with marshmallow cream, caramel, peanut butter, pecans, and topped whip cream... everything but the kitchen sink

FEATURED MARTINIS

BAD GIRL

orange vodka, peach schnapps, cranberry juice, sweet and sour

WASHINGTON APPLE

bourbon, apple pucker, cranberry juice

CANTALOUPE

orange vodka, watermelon puckers, orange juice

COCONUT LIME

coconut rum, lemongrass syrup, fresh lime juice

CHERUBS CUP

muddled strawberry and lemon, hendricks gin, st. germain, champagne

CHOCOLATE MARTINI

vodka, kahlua, frangelico, crème de cacao, baileys, cream

ESPRESSOTINI

triple espresso vodka, kahlua, frangelico, cream

HONEYDEW MELON

watermelon puckers, midori, pineapple, white grape juice

KEY LIME PIE

captain morgans spiced rum, pineapple juice, sweet and sour, licor 43, lime cream

SEXYTINI

vodka, coconut rum, peach schnapps, cranberry, pineapple

SKITTLES

strawberry vodka, coconut rum, sour apple & watermelon puckers, white grape juice, cranberry juice

WHITE COSMO

vodka, triple sec, lime, white cranberry juice

FEATURED COCKTAILS

CUCUMBER JALAPEÑO MARGARITA

muddled cucumbers & jalapeños with patron silver, grand marnier, and sweet and sour

JUICE BOX

berry vodka, white cranberry juice, dried cranberries

PINEAPPLE CHAMP

coconut rum, chardonnay, pineapple juice, and topped with champagne

BLUEBERRY LAVENDER CHAMPAGNE

champagne, blueberry and lavender syrup

RASPBERRY FIELDS FOREVER

vodka, raspberry puree, lemonade, fresh raspberries

PRICKLY PEAR BELLINI

prickly pear syrup, champagne

AFTER DINNER

AFTER DINNER MINT

crème de cacao, crème de menthe, coffee, topped with whipped cream

SANDEMAN TAWNY PORTO

20 year old port by the glass

BUTTERSCOTCH HOT CHOCOLATE

hot chocolate, buttershots, whipped cream

FUNGUS MARTINI

vanilla vodka, crème de cacao light, served with a chocolate and oreo cookie rim

TRENTADUE CHOCOLATE PORT

sweet and smooth. From Alexander Valley

SKREW YOUR PB CUP

skrewball peanut butter whiskey, chocolate bitters, served with a large ice cube

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