

# Simply Fondue Fort Worth

CHEESE FONDUES14 PER PERSON

Served with fresh baked artisan breads and seasonal dipping fruits & vegetables

**AGED CHEDDAR**  
Sharp Tillamook Cheddar and pepper jack cheeses in a beer base with garlic and spices

**SPICY JACK**  
Seasoned pepper jack cheese, beer, fresh garlic and spices

**SMOKED GOUDA BACON**  
Smoked Gouda in a beer base with garlic and bacon

**FRENCH ONION SWISS**  
Gruyere and Emmenthaler, seasoned au jus, garlic, roasted mushroom, shallots, and spices

**MONTHLY MELT**  
A new and exciting blend created each month by our cheese experts

SALADS12 EACH

**THE CHEF**  
Romaine, sliced carrots, cherry tomatoes, cheddar cheese, red onions, smoked bacon, crumbled egg, and croutons w/ ROASTED GARLIC RANCH, HONEY DIJON, or BALSAMIC

**SPINACH & STRAWBERRY**  
Baby spinach, fresh strawberry slices, and toasted almonds tossed in a sweet cider dressing

**CLASSIC CAESAR**  
Romaine, shaved parmesan, cherry tomatoes, toasted pumpkin seeds, seasoned croutons  
In a creamy Caesar dressing

**ROASTED BACON WEDGE**  
Iceberg wedge, grape tomatoes, crispy bacon crumbles, purple onions, gorgonzola, drizzled with a made in house garlic ranch dressing

## THE SIMPLY FONDUE CLASSIC DINNER

All-inclusive four-course fondue dinner Includes: Cheese Fondue Appetizer, Gourmet Salad, Entrée Course (3 meat selections per person... 14 oz. per person) and our famous Chocolate Fondue with endless goodies for dipping. Ask about our amazing vegetarian options!

**\*\*denotes SF's favorites**

Chicken Breast	Beef Tenderloin	Coconut Crusted Shrimp
Jamaican Jerk Chicken**	Six Pepper Beef Tenderloin**	Tequila Lime Shrimp
Brown Sugar Bourbon Chicken	Teriyaki Tenderloin	Jumbo Shrimp**
Teriyaki Chicken	Texas Tenderloin	Soy Citrus Salmon**
Roasted Garlic Chicken**	Jalapeno Cheese Sausage**	Blackened Salmon
Whiskey Glazed Chicken	Chipotle Cinnamon Pork Tenderloin	
Apple Smoked Chicken Sausage	Herb Crusted Pork**	

**Add-Ons:** (3) Surf & Turf Bites – 8 5 oz. Lobster Tail – market      Wild Game Plate – market (game varies by availability)

59 per adult		36 per teen (13-17)		19 per child (12 and under)		39 A La Carte (3 meat selections) w/salad		49 Vegetarian Classic*
Traditional Cooking Style   Seasoned Broths (Cajun or Vegetable) 6								

CHOCOLATE FONDUES14 PER PERSON

served with seasonal fresh fruits, maraschino cherries, jumbo marshmallows, brownies and other dippers.

**ORIGINAL DUTCH MILK CHOCOLATE** our original milk chocolate with or without pecans

**IRISH CHOCOLATE** silky smooth milk chocolate splashed with Irish cream

**CAMPFIRE S’MORE** rich milk chocolate, melted jumbo marshmallows, and crumbled graham crackers toasted and swirled

**PEANUT BUTTER SWIRL** creamy peanut butter swirled to our already famous milk chocolate

**COFFEE TOFFEE CRUNCH** milk chocolate swirled with Kahlua and topped with crunchy Heath Bar toffee bits

**PECAN CARAMEL SWIRL** rich creamy caramel, milk chocolate, pecans

**SEA SALT CARAMEL** rich creamy caramel, delicious imported milk chocolate, topped with Fleur de sel gourmet sea salt

**WHITE CHOCOLATE AMARETTO** the finest imported white chocolate combined with a splash of fine Disaronno amaretto

**BANANAS FOSTER** white chocolate with banana liqueur, Meyers Dark rum, brown sugar, and a touch of cinnamon

**SNICKER FONDOODLE** white chocolate swirled with cinnamon and sugar

**MIDNIGHT DELIGHT** dark chocolate with caramel, marshmallow crème, and sea salt

**STRAWBERRY SHORTCAKE** white chocolate, fresh strawberries served with madeleines

**RASPBERRY CAB** dark chocolate, raspberry puree & a hint of cabernet

**CRÈME CARAMEL** white chocolate swirled with a soft caramel topping

**CHOCOLATE BLISS** rich dark chocolate... pure and simple

**COOKIES & CREAM** white chocolate swirled with vanilla vodka and topped with crushed cream filled cookies

**(THE CHOCOLATE) MONTHLY MELT** a featured blend of delectable chocolate and toppings

**Add-Ons: A slice of NY Style Cheesecake for \$3 per slice.**

**DESSERT PLATE UPGRADE – 11 per couple**

Receive all the above-mentioned goodies and add on a one-time gourmet plate including cheesecake, dessert cookies, Madeleines, and seasonal fruit.

FONDUE FAVORITE SPECIALITY DRINKS

MARTINIS – MORE FEATURED ON BACK

**CHOCOLATE** | vanilla vodka, coffee liqueur, hazelnut liqueur, Frangelico, crème de cacao, Irish cream, cream

**FLIRTINI** | raspberry vodka, triple sec, cranberry, pineapple, Champagne

**METROPOLITAN** | gin, triple sec, cranberry juice, lime juice

COCKTAILS – MORE FEATURED ON BACK

AUTUMN OLD FASHIONED

Old Forester Rye, Autumn syrup, Black Walnut Bitters

**THE LOVE BITE**  
vodka, pineapple, lime juice, raspberry liqueur

**SWEATER WEATHER SANGRIA**  
A blend of Stella Rosa Black and our house cab, cranberry and orange juice, spiced pear liqueur

MOCKTAILS

**BAHAMA MAMA**  
Orange and pineapple juices, coconut, grenadine

**HIBISCUS MOCK MULE**  
Hibiscus ginger beer, lime

**THE SASSY PASSION**  
Passionfruit syrup, sweet and sour, lime

**LEMON PEACH FIZZ**  
Peach puree, peach & lavender bitters, soda water, lemon juice

**CONFECTIONERS COLD BREW**  
Cold brew coffee, chocolate & caramel syrup, vanilla, cinnamon, and cream

**ITALIAN CHERRY LIMEADE**  
Luxardo cherry syrup, cherry bitters, and lemon and lime juice