

Simply Fondue Sundance Square

FONDUE: Derived for the French word (fonder), which means to melt or to blend in a single pot: or, unique and fun communal dining as we refer to it here. **PER PERSON**

SALADS 11 EACH

All dressings are made fresh in house.

THE HOUSE

Greens, cucumbers, carrots, tomatoes, cheese, smoked bacon, and croutons
w/ROASTED GARLIC RANCH, HONEY DIJON or BLUE CHEESE

THE SEASONAL SPINACH

Baby spinach, fresh seasonal fruit, and toasted almonds tossed in a sweet cider dressing

CLASSIC CAESAR

Romaine, shaved parmesan, house croutons, and creamy Caesar dressing

WEDGE

Iceberg with blue cheese, red onions, tomatoes, cucumbers, smoked bacon, and gorgonzola crumbles

THE WEST 4TH

Mixed greens, a medley of seasonal fruit and pecans, tossed in a white wine vinaigrette and topped with goat cheese

CHEESE FONDUES

Served with fresh baked artisan breads, seasonal fruits and vegetables

LOADED CHEDDAR

Extra sharp Tillamook Cheddar, classic aged cheddar, in a beer base with garlic, topped with sour cream, bacon, green onions, and spices

SPICY JACK

Seasoned Pepper Jack cheese, fresh peppers, beer, fresh garlic and spices

FONTINA MARINARA

Fontina cheese in a vegetable broth blended with pesto, and a dollop of marinara

FRENCH ONION SWISS

Gruyere and Emmenthaler, seasoned au jus, garlic, roasted mushrooms, shallots, and spices

BUFFALO BLEND

Fontina and bleu cheese blended in a vegetable base with garlic and spices, topped with Frank's Hot Sauce (add chicken for \$2.00)

THE FONDUE FEAST

56 per adult

Traditional Cooking Style

Scandinavian Grill

Seasoned Broths (Cajun or Vegetable) 6

All-inclusive **four-course fondue dinner includes:** Cheese Fondue Appetizer, Gourmet Salad, Entrée Course (4 selections per person) with Seasonal Vegetables, Raviolis, Stuffed Mushrooms and Our Famous Chocolate Fondue

ENTRÉE SELECTIONS:

CHICKEN

Chicken Breast
Jamaican Jerk Chicken*
Brown Sugar Bourbon Chicken
Whiskey Glazed Chicken*
Lemon Pepper Chicken
Teriyaki Chicken
Roasted Garlic Chicken*

BEEF

Beef Tenderloin
Cuban Tenderloin
Bacon Wrapped Tenderloin
Teriyaki Tenderloin
Six Pepper Beef Tenderloin*
Wagyu Sausage

PORK

Lemon Pepper Pork*
Herb Crusted Pork
Cuban Pork*
Pork Tenderloin

SEAFOOD

Blackened Salmon
Ahi Sesame Tuna
Jumbo Shrimp
Tequila Lime Shrimp*
Coconut Crusted Shrimp

VEGETARIAN

Cheddar Stuffed Jalapeños *
Pepper Jack Cheese Bites
Broccoli Cheddar Cheese Balls*
Double Serving of Seasonal Vegetables
Double Serving of Stuffed Mushrooms*
Double Serving of Three Cheese Raviolis
Falafels
Roasted Garlic Tofu*

ADD-ONS

(3) Surf & Turf Bites - 8
5 oz. Lobster Tail - market
Wild Game Plate - market
ask which wild game is available

*DENOTES A FONDUE FAVORITE

THE VEGETARIAN FEAST

42 per person

All-inclusive **four-course fondue dinner includes:** Cheese Fondue Appetizer, Gourmet Salad, Entrée Course (4 selections per person) with seasonal vegetables, raviolis, and stuffed mushrooms and Our Famous Chocolate Fondue

DIPPING SAUCES

MILD & CREAMY, HORSERADISH, HONEY MUSTARD TARRAGON, PEANUT THAI, ALL MADE FRESH IN HOUSE, GINGER TERIYAKI, YOGURT CURRY, SWEET AND SOUR THAI

CHOCOLATES ^{13 EACH}

Our one-of-a-kind incredible chocolate fondues are flambéed tableside and served with jumbo marshmallows, triple chunk brownies, banana, fresh pineapples, cookie dough balls, rice crispy squares, cherries, and cinnamon sugar cream cheese balls.

THE ORIGINAL DUTCH MILK CHOCOLATE

Our original milk chocolate combined with sweet cream to make the PERFECT milk chocolate fondue
Served with or without pecans

BAILEYS IRISH CHOCOLATE

Smooth milk chocolate splashed with a splash of Baileys Irish Cream

CAMPFIRE S'MORE

Rich milk chocolate, marshmallow crème, and swirled with crumbled graham crackers

SNICKER FONDOODLE

Silky white chocolate swirled with cinnamon and sugar

KAHLÚA HEATH CRUNCH

Old Dutch milk chocolate swirled together with Kahlúa liqueur and topped off with crunchy Heath Bar Toffee bits

BANANAS FOSTER

Premium white chocolate blended with banana liqueur, dark rum, brown sugar, and a touch of cinnamon

MIDNIGHT DELIGHT

Dark chocolate with caramel, marshmallow crème, and sea salt

CHOCOLATE GRAND MARNIER

Original milk chocolate blended with Grand Marnier liqueur

RASPBERRY CABERNET

Rich dark chocolate, raspberry puree, and a hint of cabernet wine

ROCKY ROAD

Creamy milk chocolate, sliced almonds, and marshmallow crème

PECAN CARAMEL SWIRL

Milk chocolate, rich creamy caramel, and pecans

PEANUT BUTTER SWIRL

Creamy peanut butter swirled to our already famous milk chocolate

WHITE CHOCOLATE AMARETTO

Satin white chocolate swirled with a splash of amaretto liqueur

COOKIES AND CRÈME

Premium white chocolate blended with vanilla vodka and topped with pieces of cream stuffed cookies

DAILY SPECIALS

FAMILY FONDUE SUNDAY

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

MARTINI MADNESS MONDAY

Purchase any hand-crafted martini and receive the second martini ½ off.

TRIO TUESDAY

Enjoy a salad, cheese and chocolate for \$32 per person. No splitting or sharing.

WILDCARD WEDNESDAY

Choose one of our Daily Specials for the ENTIRE table. No splitting or sharing.

THIRSTY THURSDAY

½ price bottle of Wine \$50 or less with the purchase of a Fondue Feast
Does not include house wine.
*while supplies last

EARLY BIRD FONDUE

Make your reservation for 5:00 or 5:30 and receive the Fondue Feast for \$46 per person!
Limit 6 people. Must ask for this special at the time your reservation is made.

*All specials are not valid with any other special, daily special, or promotion. Not valid on any holidays. Proof of ID where applicable. One type of special per table. Cannot split or share any specials.