

Simply Fondue Sundance Square



ABOUT FONDUE

Derived from 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.

FORT WORTH LOCATION

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

ADJUSTED DAYS JUNE 2020

For the month of June Simply Fondue in Fort Worth will be closed on Mondays and Tuesdays.

DAILY SPECIALS

FAMILY FONDUE SUNDAY

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

MARTINI MADNESS MONDAY

Purchase any hand-crafted martini and receive the second martini of equal or lesser value ½ off.

TUESDAY TRIO

Enjoy a salad, cheese, and chocolate for \$29 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. Does not include house wine.

EARLY BIRD FONDUE

Make your reservation for 5:00 or 5:30 and receive the Fondue Feast for \$44 per person! Limit 6 people.

*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 special.

Simply Fondue is proud to serve the freshest ingredients possible. All our dressings, sauces, stuffings, batters, and broths are made in house.

SALADS

THE HOUSE ^{New}

Greens, cucumber, carrot, tomato, cheese, smoked bacon, croutons w/ROASTED GARLIC RANCH, HONEY DIJON or BLUE CHEESE

SPINACH & STRAWBERRY

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

CLASSIC CAESAR

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

WEDGE

Iceberg with red onions, tomatoes, cucumber, smoked bacon, gorgonzola crumbles and a house-made roasted garlic ranch dressing

11 EACH

CHEESE FONDUES

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

AGED CHEDDAR

Extra sharp Tillamook® cheddar, blended with sharp cheddar, beer, garlic, and spices

SPICY JACK

Seasoned Pepper Jack cheese, beer, fresh garlic and spices

FRENCH ONION SWISS

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

BLEU TOMATO

A beer infused with tomato base, mixed with sharp cheddar cheese, sundried tomato pesto, and bleu cheese crumbles

13 PER PERSON

www.simplyfonduefortworth.com

THE FONDUE FEAST

Scandinavian Grill | Traditional Cooking Style | Seasoned Broths (Beef or Vegetable) 6
54 per adult

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
and Our Famous Chocolate Fondue

Beef Tenderloin	Chicken Breast	Lemon Pepper Pork
Six Pepper Beef Tenderloin	Jamaican Jerk Chicken	Herb Crusted Pork Loin
Bacon Wrapped Tenderloin	Brown Sugar Bourbon Chicken	Blackened Salmon
Teriyaki Tenderloin	Roasted Garlic Chicken	Tequila Lime Shrimp
Six Pepper Beef Tenderloin	Teriyaki Chicken	Jumbo Shrimp
		Coconut Shrimp
Pepper Jack Cheese Bites* ^{New}		Broccoli Cheddar Cheese Balls*
Cheddar Cheese Stuffed Jalapenos*		Double Serving of Seasonal Fresh Vegetables*
Double Serving of Stuffed Mushrooms*		Double Serving of Three Cheese Raviolis*

*Denotes a Vegetarian Option

THE VEGETARIAN FEAST

37 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

THE YOUNG PERSON'S FONDUE FEAST

27 per teen (13-17) (no salad, an extra portion of cheese & chocolate, 3 entrée selections)

15 per child (12 and under) (no salad, a shared portion of cheese & chocolate, entrée includes chicken, beef, and shrimp)

WINE/BEER SAMPLING

Choose four selections of any wine by the glass or
draft beers. Enjoy at your leisure. After your
sampling is complete, choose from one of your
selections as a full pour.

25 per person

Ask your server for selections

A LA CARTE ENTREES

A salad, your pick of 3 meats, entrée vegetables, raviolis, and stuffed mushrooms.

Beef – 42

Chicken – 39

Seafood – 45

Combo – 43

*Combo is 1 selection of beef, chicken/pork, & seafood

DESSERT

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

13 per person

CHOCOLATE MENU AVAILABLE UPON REQUEST à la carte

\$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.