

Simply Fondue Fort Worth

CHEESE FONDUES 14 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

SALADS 12 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
Jamaican Jerk Chicken**
Brown Sugar Bourbon Chicken
Teriyaki Chicken
Roasted Garlic Chicken**
Whiskey Glazed Chicken
Apple Smoked Chicken Sausage

Beef Tenderloin
Six Pepper Beef Tenderloin**
Teriyaki Tenderloin
Texas Tenderloin
Jalapeno Cheese Sausage**
Chipotle Cinnamon Pork Tenderloin
Herb Crusted Pork**

Coconut Crusted Shrimp
Tequila Lime Shrimp
Jumbo Shrimp**
Soy Citrus Salmon**
Blackened Salmon

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 FONDUES 14 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