

# SIMPLY FONDUE IN HISTORIC DOWNTOWN

## 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 SERVING

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 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, 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

## CHOCOLATE FONDUE

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, chocolate chip cookie dough, rice krispy squares (GF without pound cake, brownies, cookie dough, rolled cookies, and rice krispy)

ADDITIONAL \$2 PER PERSON TO SUBSTITUTE A VEGAN SEMI-SWEET CHOCOLATE

\$16 PER PERSON

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

### WHITE CHOCOLATE

#### COOKIES & CREAM

white chocolate blended with chocolate cookie crumbs

#### FUNFETTI FONDUE GF

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

#### SNICKERFONDODDLE 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

**THIS MENU IS ONLY AVAILABLE TO GUEST SEATED IN OUR PATIO AND LOUNGE AREAS. 10/16/2023**

These items are GF – gluten-free or  – vegan friendly

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## BACON WRAPPED BRUSSEL SPROUTS

Tender brussel sprouts wrapped in bacon and tossed in a sweet Thai chili sauce ~ \$16

## BEEF KABOBS <sup>GF</sup>

Skewered pieces of 6-pepper tenderloin, red onion, bell pepper, tomato, and mushrooms served with a mild creamy horseradish ~ \$20

## CHICKEN ARTICHOKE FLATBREAD <sup>NEW</sup>

Seasoned chicken and marinated artichokes on Naan with feta cheese, pickled red onions, fresh dill, on a roasted eggplant puree ~ \$18

## CHICKEN WINGS

Oven roasted and flash fried until crispy. You can choose from spicy honey or garlic parmesan. Served with a side of ranch ~ \$16

## CRAB AND SHRIMP DIP <sup>NEW</sup>

Cream cheese, jumbo lump crab, shrimp, with caramelized onions, scallions, and a three-cheese mix topped with herbed breadcrumbs. Served with toasted rosemary bread ~ \$20

## FAJITA FRIES

Your choice of waffle cut fries topped with cheddar jack cheese, grilled white onion, grilled green and red bell peppers, soy pickled jalapenos, cotija cheese, and sour cream on the side. Choice of beef or chicken ~ \$18

## FRIED CHICKEN SLIDERS

Crispy buttermilk fried chicken on a Hawaiian roll topped with Sriracha aioli, dill pickles, and red onion ~ \$16 Add an additional slider for \$5

## GRILLED CHEESE SLIDERS

Sweet French bread with sage infused butter, aged sharp cheddar and Muenster cheeses grilled to perfection. Served with a side tomato basil soup ~ \$17 Add Prosciutto or Salami ~ \$7

## HAM AND CHEESE CROQUETTE <sup>NEW</sup>

Diced ham and asiago cheese potato croquettes with herbed panko fried until golden brown. Served with a side of dijonaise ~ \$16

## HUMMUS TRIO

Trio of classic, roasted red bell pepper, and avocado hummus served with warm Tandoori Naan and vegetables ~ \$16

## JUMBO SHRIMP COCKTAIL <sup>GF</sup>

Chilled jumbo shrimp with our homemade zesty martini cocktail sauce ~ \$17

## MAPLE BEEF SLIDERS

Angus beef blended with our home-made maple marinade served on a Hawaiian sweet roll and topped with caramelized onions and gorgonzola cheese ~ \$16 Add an additional slider for \$5

## RICOTTA TOAST <sup>NEW</sup>

Toasted rosemary bread topped with whipped ricotta, seasoned squash, crushed pecans, Mike's hot honey, olive oil, and fresh mint ~ \$14

## ROASTED VEGGIE FLATBREAD <sup>GF NEW</sup>

Gluten free sweet potato crust, mozzarella cheese, herbed garlic spread, heirloom tomatoes, roasted zucchini and yellow squash, red onions, fresh basil, red chili flakes, and lemon zest ~ \$18

## SEARED AHI TUNA <sup>GF</sup>

Sesame crusted ahi tuna seared rare served on a bed of mixed greens, edamame, red bell pepper and drizzled with a sweet Thai chili sauce and a cucumber wasabi dressing ~ \$20

## SMASHED POTATOES <sup>NEW</sup>

Baby bakers smashed and fried tossed in parmesan cheese, lemon pepper seasoning, fried garlic and herbs. Served with a side of spicy ketchup ~ \$12

## TAHINI SOUR CREAM DIP <sup>NEW</sup>

Sour cream and tahini dip with charred green onions, toasted sesame seeds, and spiced lattice potato chips ~ \$12

## TRUFFLE PESTO BURRATA

Creamy burrata, mini heirloom tomato, garlic confit, arugula, pesto, and drizzled with truffle oil and served with toasted rustic rosemary bread ~ \$18

## CHEESE BOARD

Served with dried fruit and fresh fruits, candied walnuts, and Carr crackers  
Must order a minimum of three selections

Blue Stilton ~ \$10  
Smoked Gouda ~ \$8  
Habanero Jack ~\$8  
Smoked Sharp Cheddar ~ \$8

Brie ~ \$9  
Emmentaler ~ \$11  
Muenster ~\$8  
Manchego ~ \$11

Prosciutto ~ 10

Salami ~ \$9

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