

How Your Melting Pot Experience Works...

At The Melting Pot, we make fondue fun and easy! The complete fondue experience is best served in four courses. Enjoy our Big Night Out, which includes creations by our chef that are available for a limited time, or create your own four-course experience. Getting started is as easy as 1, 2, 3, 4!



1
Select your
cheese fondue



2
Select your
salad



3
Select your entrée and
cooking style



4
Select your
chocolate fondue

Big Night Out

Four-Course Fondue Dinner for Two

Quattro Formaggio Cheese Fondue

Award winning Fontina, Grùyere, and Gran Queso cheeses blended with roasted garlic, basil and tomato pestos and fresh mozzarella Perlini.

Caprese Salad

Mixed Field Greens topped with fresh mozzarella, vine-ripened tomatoes, fresh basil and finished with an imported balsamic glaze.

Featured Entrée Selections

Fondue Feast

Filet Mignon Florentine
Limoncello Balsamic Sirloin
Shrimp Diablo
Sun-dried Tomato Chicken
Orange Fennel Pork Tenderloin
Porcini and Portobello Sacchetti
Fresh Vegetables
\$40.00 per person / \$80.00 per couple

Fondue Fusion

Lobster Tail
Filet Mignon Florentine
Limoncello Balsamic Sirloin
Shrimp Diablo
Sun-dried Tomato Chicken
Orange Fennel Pork Tenderloin
Porcini and Portobello Sacchetti
Fresh Vegetables
\$85.00 per couple

Lobster Indulgence

Twin Lobster Tails
Limoncello Balsamic Sirloin
Shrimp Diablo
Sun-dried Tomato Chicken
Orange Fennel Pork Tenderloin
Porcini and Portobello Sacchetti
Fresh Vegetables
\$47.00 per person / \$94.00 per couple

Milk Chocolate Tiramisu Fondue

Milk chocolate blended with espresso mousse and ladyfingers.

Feel free to substitute your favorite cheese fondue, salad or chocolate fondue for any of the above.

Entrée Cooking Styles

For cooking your entrée, choose one style per cooktop.

Coq au Vin

Flavors of fresh herbs, mushrooms, garlic, spices and burgundy wine.
\$7.00 per pot

Court Bouillon

Homemade, seasoned vegetable broth.

Bourguignonne

European-style fondue in cholesterol-free canola oil.
*0g trans-fat Oil

Mojo Style

Caribbean-seasoned bouillon with distinctive flavors of fresh garlic with a citrus flair!
\$7.00 per pot

Specialty Drinks



Yin & Yang \$10.00
The perfect balance! Godiva White Chocolate Liqueur, Stoli Vanil vodka and ice cream topped with chocolate shavings.



Love Martini \$9.00
Love at first sip! Malibu rum, Peach Schnapps, cranberry juice and fresh strawberries.

Chocolate Fontini \$9.00
Fondue in a glass! Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream and creamy Milk Chocolate.

Strawberry Basil Lemonade \$9.00
Nothing like Mom used to make! Smirnoff Strawberry Twist vodka, fresh strawberries, basil and lemonade.

Cucumber Mojito \$9.00
A modern twist of the traditional Mojito with a refreshing and unique flavor of cucumber and mint.

Blackberry Margarita \$9.00
100% Agave, 110% delicious! 1800 Reposado Tequila with a hint of blackberries and fresh lime.

Pomegranate Cosmo \$9.00
Sweet and seductive! SKYY Citrus vodka, PAMA Pomegranate Liqueur and cranberry juice.

Tipsy Turtle \$8.00
A taste of the tropics! Bacardi light rum and Myers's dark rum, Captain Morgan spiced rum and Malibu rum with orange and pineapple juices.

Wines By The Glass

Sparkling

Asti Spumante, Spumante, Zonin, NV, Piedmont, Italy..... \$7.00
Prosecco di Conegliano, Canella, NV, Veneto, Italy, 187ml.....\$11.00
Champagne, Brut, Perrier-Jouët, "Grand", NV, Champagne, France, 187ml.....\$19.00

Whites

White Zinfandel, Beringer, 2006, California..... \$5.00
Riesling, Debonné Vineyards, "Razzberry Riesling", Lake Erie, 2003, Ohio..... \$7.00
White Merlot, Forest Glen, "Forest Fire", 2005, California..... \$6.00
Symphony, Ironstone Vineyards, "Obsession", 2007, California..... \$7.00
Riesling, Spätlese, Schmitt Söhne, "Piesporter Michelsberg", Mosel-Saar-Ruwer, 2006, Germany \$7.00
Riesling, Jekel, Monterey County, 2006, California..... \$8.00
White Blend, Sokol Blosser, "Evolution", 11th Edition, Oregon.....\$12.00
Pinot Grigio, Avanti, delle Venezie, 2006, Italy..... \$7.00
Pinot Grigio, MezzaCorona, Vigneti delle Dolomiti, 2006, Trentino, Italy..... \$7.00
Sauvignon Blanc, Nobilo, Marlborough, 2007, New Zealand..... \$7.00
Pinot Grigio, Santa Margherita, Valdadige, 2006, Veneto, Italy.....\$14.00
Chardonnay, Bogle, 2007, California..... \$7.00
Chardonnay, Four Vines, "Naked", Santa Barbara County, 2006, California..... \$8.00
Chardonnay, Kendall-Jackson, "Vintner's Reserve", 2006, California..... \$8.00
Chardonnay, Frei Brothers, "Reserve", Russian River Valley, 2006, California.....\$15.00

Reds

Pinot Noir, Mirassou, 2006, California..... \$7.00
Pinot Noir, Steel Creek, Monterey County, 2005, California..... \$9.00
Pinot Noir, Pepperwood Grove, 2006, California \$7.00
Red, Kenwood, "Table", 2005, California..... \$7.00
Merlot, Gnarly Head, 2005, California..... \$8.00
Bourgogne, Joseph Drouhin, "Laforet", 2005, Burgundy, France.....\$10.00
Merlot, HRM Rex Goliath, Central Coast, NV, California..... \$7.00
Red, Folie à Deux, "Ménage à Trois", 2006, California..... \$8.00
Shiraz, McWilliam's, "Hanwood Estate", South Eastern Australia, 2005, Australia..... \$8.00
Cabernet Sauvignon, Bodega Budini, 2003, Mendoza, Argentina..... \$8.00
Garnacha, Bodegas Príncipe de Viana, "El Burro Kickass", 2006, Navarra, Spain..... \$8.00
Merlot, Clos du Val, Napa Valley, 2004, California.....\$13.00
Malbec, Bodega El Portillo, Alto Valle de Uco, 2007, Mendoza, Argentina..... \$8.00
Cabernet Sauvignon, Trincherro, "Family", Monterey-Lake-Santa Barbara Counties, 2005, California..... \$7.00
Chianti Classico, Riserva, Castello Banfi, 2004, Tuscany, Italy..... \$8.00
Shiraz, Mount Langi Ghiran, "Billi Billi", 2003, Victoria, Australia..... \$8.00
Zinfandel, Michael & David, "7 Deadly Zins", Lodi, 2005, California..... \$8.00
Cabernet Sauvignon, 14 Hands, Columbia Valley, 2005, Washington..... \$8.00
Syrah, Bridlewood, Central Coast, 2004, California..... \$9.00



Cheese Fondue

Each cheese fondue includes fresh breads, vegetables and apples for dipping. Please choose one cheese fondue per cooktop at your table.

\$16.00 (serves 1-2) \$8.00 per additional person

Cheddar Cheese Fondue

Aged, medium-sharp Cheddar and Emmenthaler Swiss cheeses, lager beer, garlic and seasonings.

Spinach Artichoke Cheese Fondue

Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic.

Traditional Swiss Cheese Fondue

Grüyere and Emmenthaler Swiss cheeses, white wine, garlic, nutmeg, lemon and Kirschwasser.

Wisconsin Trio Cheese Fondue

Fontina, Butterkäse and Buttermilk Bleu cheeses with white wine, scallions and a hint of sherry.

Fiesta Cheese Fondue

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeño peppers and salsa. Served with crisp tortilla chips and made as spicy as you like.

Featured Cheese Fondue

Enjoy the seasonal cheese fondue showcased in our Big Night Out. Ask your server for pricing.



Salads

Enjoy one of our delicious salads each featuring one of The Melting Pot's homemade dressings.

\$5.00 per person

Spinach Mushroom Salad

Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette.

Caesar Salad

Crisp romaine lettuce, Caesar dressing, shredded Parmesan cheese, crisp croutons and an added touch of Parmesan encrusted pine nuts.

House Salad

Crisp greens, Roma tomatoes, cucumbers, eggs and Emmenthaler Swiss cheese, served with our sweet and tangy House Dressing.

California Salad

Mixed baby salad greens, Roma tomatoes, walnuts and Gorgonzola cheese, with Raspberry Black Walnut Vinaigrette Dressing.

Featured Salad

Enjoy the seasonal salad showcased in our Big Night Out. Ask your server for pricing.

An 18% gratuity will be added to parties of 5 or more.



Entrée Selections

All entrées are cooked tableside in any of our four flavorful cooking styles located on the first page. All entrées are accompanied with an array of vegetables.

Entrées for Two

Designed to be shared by two... your three-course fondue experience includes: cheese fondue, salad and one of the following entrées.

Signature Selection \$56.00

Filet mignon, white shrimp, teriyaki-marinated sirloin, breast of chicken and salmon filet.

Pacific Rim \$58.00

Teriyaki-marinated sirloin, white shrimp, marinated pork tenderloin, breast of duck, breast of chicken and potstickers.

Surf & Turf Market Price

Twin lobster tails, filet mignon and portobello mushrooms.

Individual Entrées

Each entrée includes a salad of your choice.

The French Quarter \$21.00

Filet mignon, breast of chicken and shrimp, all seasoned with cajun spices, served with Andouille sausage.

Seafood Trio \$21.00

White shrimp, scallops and fish fillet.

Shrimp & Sirloin \$21.00

White shrimp and teriyaki-marinated sirloin.

Featured Breast of Chicken \$19.00

A marinated breast of chicken showcased in our featured Big Night Out.

Breast of Chicken \$18.00

Land & Sea \$23.00

A collection of balsamic-marinated sirloin, marinated breast of chicken and white shrimp.

The Vegetarian \$18.00

Fresh vegetables, tofu, artichoke hearts, portobello mushrooms and spinach cheese ravioli.

Twin Lobster Tails Market Price

Teriyaki-Marinated Sirloin \$21.00

Filet Mignon 6 oz. \$21.00
9 oz. \$25.00



Chocolate Fondue Dessert

The perfect ending to this evening's culinary journey... our chocolate fondue desserts are so famous, they need their own menu!

Your server will present our dessert menu to you.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

Wine List

Our extensive wine list is designed to represent the major appellations, varietals, and best wineries from around the world. There are a wide variety of brands and styles to please those just beginning to appreciate wine as well as the adventurous experimenters. The list is organized progressively by varietal, which means that generally the wines are increasing in intensity the further down the list and category you go. Periodically, availability, appellations and vintage may change. Please ask your server to assist you with finding your favorite, or to help you select a favorite to complement your Melting Pot experience.

Champagne/Sparkling Wine

Asti Spumante, Spumante, Zonin, NV, Piedmont, Italy \$25.00

Brachetto d'Acqui, Castello Banfi, "Rosa Regale", 2007, Piedmont, Italy375ml \$25.00

Brachetto d'Acqui, Castello Banfi, "Rosa Regale", 2007, Piedmont, Italy \$36.00

This delicate wine has a bouquet that will remind you of fresh roses. This sparkling red wine is perfect for chocolate and romance. This wine was originally commissioned by a Northern Italian King to celebrate the birth of his daughter. Also available in half bottles.

Sparkling Shiraz, Shingleback, "Black Bubbles", McLaren Vale, NV, South Australia \$40.00

Brut, Korbel, NV, California \$26.00

Champagne, Brut, Duval-Leroy, NV, Champagne, France375ml \$32.00

Champagne, Brut, Duval-Leroy, NV, Champagne, France \$52.00

Champagne, Brut, Perrier-Jouët, "Grand", NV, Champagne, France \$57.00

Champagne, Brut, Louis Roederer, "Premier", NV, Champagne, France..... \$50.00

Champagne, Brut, Duval-Leroy, "Paris Label", NV, Champagne, France \$60.00

Champagne, Brut Rosé, Perrier-Jouët, "Fleur de Champagne Belle Epoque", 1996, Champagne, France \$195.00

Champagne, Brut, Louis Roederer, "Cristal", 2002, Champagne, France..... \$350.00

Champagne, Brut, Perrier-Jouët, "Fleur de Champagne Belle Epoque", 1996, Champagne, France.... \$165.00

Prosecco

Prosecco di Conegliano, Extra Dry, Canella, NV, Veneto, Italy \$35.00

Prosecco di Valdobbiadene, Cantine Maschio, "Maschio dei Cavalieri", NV, Veneto, Italy \$25.00

Moscato

Moscato d'Asti, Marcarini, 2006, Piedmont, Italy..... \$31.00

Moscato, Pink, Innocent Bystander, 2008, Victoria, Australia.....375ml \$24.00

Moscato, Two Hands, "Brilliant Disguise", Barossa Valley, 2006, South Australia500ml \$32.00

Ice Wine

Vidal, Ice Wine, Jackson-Triggs, "Proprietors' Reserve", Niagara Peninsula, VQA, 2006, Ontario, Canada \$25.00

Vidal, Ice Wine, Inniskillin, Niagara Peninsula, VQA, 2006, Ontario, Canada.....375ml \$75.00

Vidal, Ice Wine, Debonné Vineyards, Grand River Valley, 2005, Ohio375ml \$42.00
Produced from naturally frozen Vidal Blanc grapes. The grapes are pressed while frozen to capture a few sweet drops of juice. Perfect with dessert or at the completion of your meal.

Riesling

Riesling, Debonné Vineyards, "Razzberry Riesling", Lake Erie, 2003, Ohio \$27.00

Riesling, Forest Glen, 2006, California \$20.00

Riesling, Forestville, 2005, California..... \$21.00

Riesling, Moselland, "Black Cat", Mosel-Saar-Ruwer, 2003, Germany..... \$20.00

Riesling, Moselland, "Red Cat", Mosel-Saar-Ruwer, Qualitätswein, 2006, Germany \$23.00

Riesling, Bloom, Mosel-Saar-Ruwer, Qualitätswein, 2006, Germany \$22.00

Riesling, Spätlese, Schmitt Söhne, "Piesporter Michelsberg", Mosel-Saar-Ruwer, 2006, Germany .. \$23.00
Spätlese is the German word for late harvest. The grapes are allowed to ripen longer on the vine before harvesting to increase the sugar content. Piesport is the city around which the wine was grown.

Riesling, Jekel, Monterey County, 2006, California..... \$25.00

Riesling, Turn Me Riesling, Nahe, 2006, Germany \$22.00

Gewurztraminer

Gewürztraminer, Firestone Vineyard, Santa Ynez Valley, 2006, California \$25.00

Gewürztraminer, Bonny Doon, "Pacific Rim", Monterey County, 1997, California \$29.00

Gewürztraminer, Dopff & Irion, 2006, Alsace, France \$34.00

Pinot Grigio

Pinot Grigio, Rosé, Pink Umbrella, 2007, California \$23.00

Pinot Grigio, Avanti, delle Venezie, 2006, Italy \$22.00

Pinot Grigio, Parducci, 2007, California..... \$26.00

Pinot Grigio, MezzaCorona, Vigneti delle Dolomiti, 2006, Trentino, Italy \$22.00

Pinot Grigio, Santa Margherita, Valdadige, 2006, Veneto, Italy..... \$38.00

Viognier

Viognier, Jewel, Lodi, 2005, California	\$26.00
Pronounced Vee-on-Yay. This grape produces a distinct refreshing wine that features a hint of grapefruit and other citrus with Granny Smith Apples. A great alternative for those who enjoy light style Sauvignon Blancs and Chardonnays. A nice match for our Traditional Swiss Cheese Fondue.	
Viognier, Renwood, Lodi, 2005, California	\$20.00

Sauvignon Blanc

Sauvignon Blanc, Craggy Range, "Te Muna Road Vineyard", Martinborough, 2007, New Zealand....	\$30.00
Sauvignon Blanc, Covey Run, 2005, Washington	\$21.00
Sauvignon Blanc, Duckhorn, Napa Valley, 2004, California	\$40.00
Sauvignon Blanc, Nobile, Marlborough, 2007, New Zealand.....	\$23.00

Gavi

Gavi di Gavi, Villa Rosa, 2006, Piedmont, Italy	\$32.00
Gavi di Gavi, Piccolo Ernesto, 2003, Piedmont, Italy.....	\$30.00

Albarino

Albariño, Viña Nora, Rias Baixas, 2006, Galicia, Spain	\$28.00
Albarino is considered by many to be Spain's premier white wine. This albarino is lush, velvety, and totally exotic with aromas of apples right out of the orchard. It is intensely flavored, yet weightless. A perfect choice for the perfect night out.	
Albariño, Adegas Valdés, "Gundian", Rias Baixas, 2006, Galicia, Spain	\$30.00

Chardonnay

Chardonnay, A to Z Wineworks, 2006, Oregon	\$28.00
Chardonnay, Unoaked, Kim Crawford, Marlborough, 2006, New Zealand.....	\$29.00
Chardonnay, Four Vines, "Naked", Santa Barbara County, 2006, California	\$25.00
Chardonnay, Luli, Santa Lucia Highlands, 2007, California	\$34.00
Chardonnay, Coyote Creek, 2006, California.....	\$20.00
Chardonnay, Kendall-Jackson, "Vintner's Reserve", 2006, California	\$27.00
Chardonnay, Mia's Playground, Russian River Valley, 2002, California	\$28.00

Chardonnay, Toasted Head, Dunnigan Hills, 2005, California	\$24.00
R.H. Phillips harvest their grapes at night by hand. They are able to sell top quality wines by using Napa/Sonoma techniques on the less expensive real estate just to the west. This wine gets its name from the fact that they toast the barrelheads to add additional oak flavor.	

Chardonnay (continued)

Puligny-Montrachet, Olivier Leflaive Frères, 2005, Burgundy, France	\$50.00
Chardonnay, Frei Brothers, "Reserve", Russian River Valley, 2006, California.....	\$35.00
Chardonnay, Frog's Leap, Napa Valley, 2006, California	\$39.00
Chardonnay, Cosentino, "The Chard", 2005, California.....	\$29.00
Chardonnay, Sonoma Cutrer, "Russian River Ranches", Sonoma Coast, 2006, California.....	\$38.00
Chardonnay, Souverain, Sonoma County, 2005, California	\$28.00
Chardonnay, Beringer, "Private Reserve", Napa Valley, 2005, California.....	\$50.00
Chardonnay, Cakebread Cellars, "Reserve", Napa Valley Carneros, 2005, California.....	\$55.00
Chardonnay, Chalk Hill, "Estate Vineyard Selection", Chalk Hill, 2004, California.....	\$62.00

Rose

White Zinfandel, Beringer, 2006, California	\$20.00
White Merlot, Forest Glen, "Forest Fire", 2005, California	\$20.00
Malbec, Rosé, Crios de Susana Balbo, 2007, Mendoza, Argentina	\$25.00
Rosé, Red Knot, "Pink Knot", McLaren Vale, 2005, South Australia.....	\$34.00

White Blend

Symphony, Ironstone Vineyards, "Obsession", 2007, California.....	\$24.00
White Blend, Sokol Blosser, "Evolution", 11th Edition, Oregon.....	\$32.00
White Blend, Conundrum, 2006, California.....	375ml \$26.00
White Blend, Conundrum, 2006, California.....	\$40.00

Beaujolais

Beaujolais, Louis Jadot, 2006, Beaujolais, France.....	\$23.00
Beaujolais-Villages, Joseph Drouhin, 2006, Beaujolais, France.....	\$25.00

Pinot Noir

Pinot Noir, Mirassou, 2006, California	\$22.00
Pinot Noir, Steel Creek, Monterey County, 2005, California	\$26.00
Pinot Noir, Pepperwood Grove, 2006, California	\$22.00
Pinot Noir, Innocent Bystander, Yarra Valley, 2005, Victoria, Australia.....	\$31.00
Pinot Noir, Delta, "Delta Vineyard", Marlborough, 2006, New Zealand.....	\$34.00

Pinot Noir (continued)

Pinot Noir, Rex Hill, Willamette Valley, 2006, Oregon	\$38.00
Pinot Noir, Morgan, "Twelve Clones", Santa Lucia Highlands, 2006, California.....	\$43.00
Pinot Noir, Tyrrell's, "Lost Block", South Eastern Australia, 2006, Australia	\$23.00
Pinot Noir, Cloudline Cellars, "Cloudline", Willamette Valley, 2006, Oregon	\$35.00
Bourgogne, Joseph Drouhin, "Laforet", 2005, Burgundy, France.....	\$28.00
Pinot Noir, A to Z Wineworks, 2006, Oregon.....	\$35.00
Pinot Noir, Sketchbook, "Mendocino Collection", Mendocino County, 2005, California.....	\$30.00

Grenache

Grenache, Bodegas y Viñedos del Jalón, "Viña Alarba Old Vines", Calatayud, 2006, Aragón, Spain .	\$22.00
Garnacha, Bodegas Príncipe de Viana, "El Burro Kickass", 2006, Navarra, Spain	\$24.00
Tempranillo, Paso a Paso, La Mancha, 2006, Castile-La Mancha, Spain.....	\$24.00

Merlot

Merlot, Trace Wines, 2004, California	\$24.00
Merlot, Dreyer Sonoma, "Compass", Sonoma County, 2005, California	\$24.00
Merlot, Gnarly Head, 2005, California	\$20.00
Merlot, HRM Rex Goliath!, Central Coast, NV, California	\$22.00
Merlot, Red Diamond Winery, Columbia Valley, 2003, Washington.....	\$22.00
Merlot, Irony, Napa Valley, 2004, California.....	\$26.00
Merlot, Clos du Val, Napa Valley, 2004, California	\$45.00

Merlot, Marilyn, Napa Valley, 2005, California	\$41.00
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This wine is every bit as special as its package. It is a must have for collectors, but is also a Napa Valley Merlot that stands beautifully on its own. Each new vintage of Marilyn Merlot is released on her birthday, June 1st.

Merlot, Kenwood, Sonoma County, 2005, California.....	\$28.00
Merlot, Parcel 41, Napa Valley, 2005, California.....	\$35.00

Chianti

Chianti Classico, Piegai, 2005, Tuscany, Italy	\$27.00
Chianti Classico, Riserva, Castello Banfi, 2004, Tuscany, Italy	\$32.00

Chateauneuf-du-Pape

Châteauneuf-du-Pape, Domaine Paul Autard, 2005, Rhône, France \$63.00

Châteauneuf-du-Pape, Château Mont-Redon, 2003, Rhône, France \$60.00

Châteauneuf-du-Pape translates to "New castle of the pope". Pope Clemente V planted these vineyards in the early 14th century. Grown on a hillside in the Rhone Region of Southern France, it is a blend of up to 13 different grape varieties. Grenache dominates along with Cinsault, Mourvedre, and Syrah.

Syrah/Shiraz

Shiraz, McWilliam's, "Hanwood Estate", South Eastern Australia, 2005, Australia \$22.00

Shiraz, Darling Cellars, "Onyx", Darling, 2005, South Africa \$28.00

Shiraz, Red Knot, McLaren Vale, 2005, South Australia \$26.00

Shiraz, Mount Langi Ghiran, "Billi Billi", 2003, Victoria, Australia \$27.00

Shiraz, Greg Norman Estates, Limestone Coast, 2005, South Australia \$28.00

Shiraz, Fetish, "The Watcher", Barossa Valley, 2005, South Australia \$36.00

Shiraz, Shingleback, McLaren Vale, 2005, South Australia \$33.00

Shiraz, Shoo Fly, South Eastern Australia, 2005, Australia \$23.00

Shiraz, D'Arenberg, "The Footbolt", McLaren Vale, 2003, South Australia \$27.00

Syrah, Bonterra, Mendocino County, Organically Grown Grapes, 2004, California \$27.00

Shiraz, D'Arenberg, "The Dead Arm", McLaren Vale, 2003, South Australia 375ml \$48.00

Rioja

Rioja, Bodegas Sierra Cantabria, 2004, Rioja, Spain \$26.00

Rioja, Reserva, Viña Salceda, 2001, Rioja, Spain \$35.00

Red Rioja (Rioja is the most famous viticultural region in Spain) are made predominantly from Tempranillo grapes. They produce a fresh bright wine with moderate body and a unique earthy, herbaceous character. Don't be afraid- Dip into something different, visit Spain today.

Carmenere

Carmenère, Concha y Toro, "Casillero del Diablo", Rapel Valley, 2006, Central Valley, Chile \$24.00

Cabernet Sauvignon

Cabernet Sauvignon, Viña Ventisquero, "Root:1", Colchagua Valley, 2005, Central Valley, Chile \$27.00

Cabernet Sauvignon, Liberty School, Paso Robles, 2005, California \$27.00

Cabernet Sauvignon, Bodega Budini, 2003, Mendoza, Argentina \$25.00

Cabernet Sauvignon (continued)

Cabernet Sauvignon, Trinchero, "Family", Monterey-Lake-Santa Barbara Counties, 2005, California	\$26.00
Cabernet/Merlot, Taltarni, "Three Monks", 2003, Victoria, Australia	\$30.00
Cabernet Sauvignon, Darling Cellars, "Onyx", Darling, 2002, South Africa	\$28.00
Cabernet Sauvignon, Screw Kappa Napa, Napa Valley, 2005, California	\$27.00
Cabernet Sauvignon, Merryvale, "Starmont", Napa Valley, 2004, California	\$38.00
Cabernet Sauvignon, 14 Hands, Columbia Valley, 2005, Washington	\$22.00
Cabernet Sauvignon, 337, Lodi, 2005, California	\$26.00
Cabernet Sauvignon, Hogue, "Genesis", 2004, Washington	\$30.00
Cabernet Sauvignon, Aberdeen Wine Company, "Angus The Bull", Australia, 2004, Australia	\$30.00
Cabernet Sauvignon, Penfolds, "Thomas Hyland", 2004, South Australia	\$27.00
Cabernet Sauvignon, Franciscan Oakville Estate, Napa Valley, 2003, California	\$42.00
Cabernet Sauvignon, Michael Pozzan, "Annabella Special Selection", Napa Valley, 2006, California	\$30.00
Cabernet Sauvignon, Duckhorn, Napa Valley, 2002, California	\$78.00
Cabernet Sauvignon, Raymond, "Reserve", Napa Valley, 2005, California	\$55.00
Cabernet Sauvignon, Simi, Alexander Valley, 2004, California	\$36.00
Cabernet Sauvignon, St. Supéry, Napa Valley, 2003, California	\$44.00
Cabernet Sauvignon, Cakebread Cellars, Napa Valley, 2002, California	\$120.00
Cabernet Sauvignon, Silverado Vineyards, "Limited Reserve", Napa Valley, 2002, California	\$150.00
Cabernet Sauvignon, Stags' Leap Winery, Napa Valley, 2005, California	\$68.00

Zinfandel

Zinfandel, Perry Creek, "Zin Man", Sierra Foothills, 2005, California	\$28.00
Zinfandel, Ravenswood, "Zen of Zin", 2004, California	\$25.00
Zinfandel, Hullabaloo, Napa Valley, 2005, California	\$32.00
Zinfandel, Michael & David, "7 Deadly Zins", Lodi, 2005, California	\$30.00
Zinfandel, Ravenswood, "Vintner's Blend", 2005, California	\$26.00
Zinfandel, Deux Amis, Sonoma County, 2003, California	\$30.00
Zinfandel, Gnarly Head, "Gnarlier Head Sommer's Vineyard Old Vine", Dry Creek Valley, 2005, California	\$40.00

Brunello

Brunello di Montalcino, Poggio Antico, 2000, Tuscany, Italy	\$88.00
Brunello di Montalcino, Agostina Pieri, 2003, Tuscany, Italy	\$64.00
Brunello di Montalcino, Antinori, "Pian delle Vigne", 1999, Tuscany, Italy	\$78.00

Bordeaux

Pauillac, Les Forts de Latour, 2002, Bordeaux, France	\$65.00
St.-Estèphe, Château de Pez, 2005, Bordeaux, France	\$62.00
Pauillac, Château Mouton Rothschild, 1999, Bordeaux, France	\$300.00
Pauillac, Château Mouton Rothschild, 2001, Bordeaux, France	\$280.00
Pomerol, Château Clinet, 2000, Bordeaux, France	\$200.00

Meritage/Red Blends

Red, Kenwood, "Table", 2005, California	\$22.00
Red, Big House Wine Company, "Big House", 2005, California	\$23.00
The labeling of this wine depicts a jailbreak on the front, and a ransom type note on the back. The crazy folks at Bonny Doon always back their unusual if not bizarre packaging.	
Red, Folie à Deux, "Ménage à Trois", 2006, California	\$25.00
Red Blend, Ten Mile, "Broken Road", 2005, California	\$24.00
Cabernet Blend, O'Brien Family, "Seduction", Napa Valley, 2005, California	\$48.00
Grenache/Shiraz/Mourvèdre, D'Arenberg, "The Stump Jump", McLaren Vale, 2006, South Australia	\$24.00
Red Blend, Quintessa, Rutherford, 2003, California	\$135.00
Meritage, Estancia, Alexander Valley, 2005, California	\$38.00
Red Blend, Opus One, Napa Valley, 2001, California	\$225.00
Cabernet Blend, Bennett Lane, "Maximus", Napa Valley, 2005, California	\$50.00
Red, Fife, "Redhead", Mendocino County, 2002, California	\$26.00
Meritage, Franciscan Oakville Estate, "Magnificat", Napa Valley, 2003, California	\$59.00
Red Blend, Opus One, Napa Valley, 2003, California	\$245.00

Malbec

Malbec, Familia Rutini, "Trumpeter", 2006, Mendoza, Argentina	\$24.00
Malbec, Bodegas Salentein, "Finca El Portillo", Alto Valle de Uco, 2007, Mendoza, Argentina	\$30.00



Chocolate Fondue

Complete your fondue experience with the ultimate finale!

Small - \$16.00 Regular - \$32.00

Dippers... Fresh strawberries, bananas, cheesecake, tasty marshmallows, pound cake and brownies for you to dip into any of our decadent chocolate fondue creations.

Milk Chocolate Tiramisu Fondue

Milk chocolate blended with espresso mousse and ladyfingers.

The Original

This original recipe features our signature milk chocolate with a swirl of crunchy peanut butter.

DISARONNO® Meltdown

Silky white chocolate swirled with Disaronno® Originale amaretto and flambéed tableside.

Cookies 'n Cream Marshmallow Dream

Dark chocolate topped with marshmallow cream, flambéed, swirled together and garnished with crushed Oreo cookies.

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed tableside.

Pure Chocolate

Milk, dark or white chocolate, melted for the most pure of all chocolate fondues.

Bananas Foster

Silky, white chocolate swirled with bananas, brown sugar and a dash of cinnamon, flambéed tableside.

Yin & Yang

Half dark chocolate and half white chocolate, artfully swirled for a perfect balance of flavors.

Chocolate S'mores

Milk chocolate topped with marshmallow cream, flambéed and garnished with crushed graham crackers.

Special Event

Create your own masterpiece. Select from dark, white or milk chocolate and then make it a culinary work of art with your choice of Baileys®, Cointreau®, Grand Marnier®, Chambord® or Tuaca®!

After Dinner Drinks

Carrot Cake Martini

Have a slice in a glass. Goldschlager, Butterscotch Schnapps and Baileys. \$9.00

Espresso-tini

Stoli Vanil vodka, Kahlúa and a "double-shot" of espresso shaken, and shaken and shaken. \$9.00

Irish Coffee

Bushmill's Irish Whiskey and coffee topped off with whipped cream and Crème de Menthe Green. \$7.00

Banana Bailey's Colada

A frozen blend of Bailey's, Piña Colada, fresh bananas, Crème de Cacao and Banana Liqueur – topped off with whipped cream. \$8.00

FAB Coffee

Frangelico Hazelnut Liqueur, Amaretto and Bailey's Irish Cream make a fabulous combination in coffee topped with whipped cream. \$9.00

Millionaire's Coffee

Bailey's, Kahlúa and Frangelico, topped with whipped cream. \$7.00

Nutty Irishman

Baileys Irish Cream and Frangelico Hazelnut Liqueur with freshly brewed coffee topped with whipped cream. \$7.00

Chocolate Raspberry Kiss

Godiva Chocolate Liqueur and Chambord Raspberry Liqueur mixed with coffee and topped off with whipped cream and a cherry! \$9.00

Disaronno Night Cap

Amaretto Disaronno, Godiva Chocolate liqueur and Cappuccino topped with whipped cream \$9.00

Nuts and Berries

Chambord Raspberry Liqueur, Frangelico Hazelnut Liqueur, and White Crème de Cacao with cream, served over ice. \$8.00

Coffee and Espresso Drinks

Coffee/Decaffeinated Coffee	\$2.50
Espresso	\$3.00
Cappuccino	\$4.00
Café Mocha	\$5.00
Café Latte	\$4.00
Café Caramel	\$4.00

Afterthoughts

Port and Dessert Wines

	Gls	Btl
Asti Spumante, Spumante, Zonin, NV, Piedmont, Italy	\$7.00	\$25.00
Brachetto d'Acqui, Castello Banfi, Rosa Regale, 2007, Piedmont, Italy	375ml	\$25.00
Brachetto d'Acqui, Castello Banfi, Rosa Regale, 2007, Piedmont, Italy		\$36.00
Vidal, Ice Wine, Jackson-Triggs, Proprietors' Reserve, Niagara Peninsula, VQA, 2006, Ontario, Canada	\$8.00	\$25.00
Vidal, Ice Wine, Inniskillin, Niagara Peninsula, VQA, 2006, Ontario, Canada	375ml	\$15.00
Vidal, Ice Wine, Debonné Vineyards, Grand River Valley, 2005, Ohio	\$12.00	\$40.00
Vidal, Ice Wine, Konzelmann, Niagara Peninsula, 2006, Ontario, Canada	375ml	\$85.00
Porto, Tawny Port, Dow's, Boardroom, NV, Douro, Portugal	\$8.00	\$33.00
Porto, Tawny Port, Taylor Fladgate, 20 year old, NV, Douro, Portugal	\$15.00	\$95.00
Porto, Tawny Port, Taylor Fladgate, 10 year old, NV, Douro, Portugal	\$10.00	\$38.00
Porto, Tawny Port, Dow's, 10 year old, NV, Douro, Portugal	\$9.00	\$38.00
Porto, Tawny Port, Dow's, 20 year old, NV, Douro, Portugal	\$12.00	\$79.00
Porto, Tawny Port, Taylor Fladgate, 30 year old, NV, Douro, Portugal	\$25.00	\$150.00

Cognacs

Courvoisier VS	\$8.00	Remy Martin VSOP	\$12.00
Hennessy VS	\$8.00	Remy Martin XO	\$25.00
Remy Martin VS	\$8.00		

Grand Marnier

Grand Marnier	\$8.00	Grand Marnier Tasting (1 oz. tasting of 3)	\$45.00
Grand Marnier 100	\$25.00		
Grand Marnier 150	\$40.00		

Single Malt Scotch

Glenfiddich 12 Year	\$9.00	Macallan 12 Year	\$9.00
Glenlivet 12 Year	\$9.00	Macallan 18 Year	\$30.00
Glenlivet 18 Year	\$20.00	Scotch Tasting 14 year and Under (1 oz. Tasting of 3)	\$14.00
Glenmorangie 10 Year	\$10.00		
Laphroaig 10 Year	\$10.00		

Liqueurs and Cordials

Amaretto Disaronno	Frangelico	Tia Maria
B&B	Galliano	Tuaca
Baileys Irish Cream	Kahlúa	Goldschlager
Chambord	Midori	Rumpleminze
Cointreau	Sambuca	Southern Comfort