

Sunset Dinner

MENU

WELCOME TO THE MELTING POT!

Please choose one cheese to share, one salad per person, one cooking style per cooktop, one entree per person, and one bottle of wine.

CHEESE FONDUE

Served with artisan breads, seasonal fruits and veggies.

CLASSIC ALPINE GF

Gruyère | Raclette | Fontina
White Wine | Garlic | Nutmeg

WISCONSIN CHEDDAR

GF with Redbridge® beer
Aged Cheddar | Emmenthaler | Garlic
Sam Adams Boston Lager®

SPINACH ARTICHOKE GF

Butterkäse | Fontina | Parmesan
Spinach | Garlic | Artichoke Hearts

SALADS

CALIFORNIA

Mixed Greens | Candied Pecans
Gorgonzola
Raspberry Walnut Vinaigrette

CAESAR

Romaine | Parmesan | Croutons
Parmesan Pine Nuts
Caesar Dressing

ENTRÉE

Served with assorted vegetables and sauces for dipping.

THE GRAND FEAST

Teriyaki-Marinated Sirloin
Shrimp
Herb-crusted Chicken
Featured Pasta

COASTAL

Ahi Tuna
Shrimp
Atlantic Salmon
Featured Pasta

GARDEN POT

Vegan Polpettes
Zucchini
Tofu
Asparagus

COOKING STYLES

Choose one cooking style per cooktop,

COURT BOUILLON GF

Seasoned Vegetable Broth

MOJO GF

Caribbean-Inspired | Garlic
Cilantro | Citrus

COQ AU VIN GF

Burgundy Wine | Mushrooms
Scallions | Garlic

CHOCOLATE FONDUE

A delectable variety of sweet treats and fresh fruits
accompany each of our chocolate fondues.

PURE CHOCOLATE

Your choice of:

Milk, Dark, or White Chocolate

FEATURED WINE

Choose one bottle of wine to share.

WHITE

Pinot Grigio | Chardonnay

RED

Merlot | Cabernet Sauvignon

\$79.95 PER COUPLE

*Price includes: cheese fondue, salad, entree, chocolate fondue and one bottle of wine for two. Tax, gratuity and surcharge not included in price. Please, no sharing. A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.