

CHEESE FONDUES

9\$ per person | minimum 2 people

All served with fresh sour dough bread baked in house, steamed creamer potatoes and Granny Smith apples. Choose one of the following cheese fondues.

CLASSIC SWISS FONDUE

Fontina, gruyere, emmenthal & B.C riesling

IRISH CHEESE FONDUE

Aged cheddar, Kilkenny cream ale

ITALIAN QUATTRO FROMAGGIO FONDUE

Parmesan, mozzarella & pesto sauce

Add charcuterie meats for \$12

BROTH FONDUES

\$12 per person

Choose one of the following broths. All served with steamed baby potatoes and market fresh vegetables. Choose your protein to complete your dish.

CHOOSE YOUR BROTH:

Coq au Vin with red wine, mushrooms & green onions

Seasoned vegetable broth

Thai Coconut curry broth with ginger and Kaffir lime leaves

CHOOSE YOUR PROTEIN (per person):

12 SAUTÉED GARLIC SHRIMP	18	GRILLED 10OZ NEW YORK STEAK	24
12 FRESH SCALLOPS	24	GRILLED 8OZ SIRLOIN STEAK	18
6OZ SEARED ATLANTIC SALMON	17	MARINATED PORK LOIN CHOP	15
GRILLED CHICKEN BREAST	8	6 VEGETABLE GYOZA	5
GRILLED BEEF 6OZ FILET MIGNON	32	TERIYAKI MARINATED TOFU	4