

WINE

	5oz	Split	Bottle		5oz	8oz	Bottle
SPARKLING				CABERNET SAUVIGNON			
Luccio, Moscato d'Asti Piedmont, Italy	7		28	Murphy-Goode, Cabernet California	8	12	36
Banfi, Brachetto d'Acqui, "Rosa Regale" Piedmont, Italy			49	Noble Vines, Cabernet, "337" Lodi, California			32
Francis Coppola, Blanc de Blancs, "Sofia" Monterey County, California			47	14 Hands, Cabernet Washington	8	12	32
Zonin, Prosecco, Brut Veneto, Italy	8		32	J. Lohr, Cabernet, "Seven Oaks" Paso Robles, California	9	14	39
Chandon, Rosé California			35	Louis Martini, Cabernet Napa Valley, California	9	14	38
Ste. Michelle, Brut Columbia Valley, Washington	7		28	PINOT NOIR/MERLOT			
SWEET WHITE/BLUSH				Mirassou, Pinot Noir California	6	9	25
White Knight, Moscato California			26	La Crema, Pinot Noir Sonoma Coast, California			46
Beringer, White Zinfandel California	5	8	19	Estancia, Pinot Noir, "Pinnacles" Monterey County, California	9	14	38
New Age, White San Rafael, Mendoza, Argentina	7	11	29	Belle Glos, Pinot Noir, "Meiomi" California	10	15	40
Schmitt Söhne, Riesling, Spätlese, "P. M." Mosel, Germany	8	12	33	Greystone, Merlot California	7	11	28
Pacific Rim, Riesling Columbia Valley, Washington	7	11	29	Decoy by Duckhorn, Merlot Sonoma County, California			50
CHARDONNAY				KJ, Merlot, "Grand Reserve" Sonoma-Napa Counties, California			48
Cupcake, Chardonnay Central Coast, California	7	11	30	OTHER REDS			
KJ, Chardonnay, "Vintner's Reserve" California	9	14	36	Beringer, "Red Moscato" California	5	8	19
Coppola, Chardonnay, Unoaked, "R & B" California			36	New Age, Red San Rafael, Mendoza, Argentina			24
HandCraft, Chardonnay California			32	Toscolo, Chianti Tuscany, Italy			34
Murphy-Goode, Chardonnay California	8	12	34	Ménage à Trois, Red California	8	12	30
La Crema, Chardonnay Sonoma Coast, California			39	Banfi, Chianti Superiore Tuscany, Italy			50
OTHER WHITES				Dreaming Tree, Red, "Crush" North Coast, California			39
Mezzacorona, Pinot Grigio Vigneti delle Dolomiti, Trentino, Italy	7	11	29	Bodegas Tarima, Monastrell Jumilla, Murcia, Spain	7	11	27
Santa Margherita, Pinot Grigio Alto Adige, Italy			50	Bow Tie, Red Blend, "Showtime" California			28
Rutherford Grove, Sauvignon Blanc Rutherford, California			39	Penfolds, Shiraz, "Thomas Hyland" Adelaide, South Australia			39
SeaGlass, Pinot Gris Santa Barbara County, California			28	Francis Coppola, Claret California			50
Honig, Sauvignon Blanc Napa Valley, California			36	Ravenswood, Zinfandel, "Zen of Zin" California	9	14	35
Murphy-Goode, Sauvignon Blanc, "The Fumé" North Coast, California	7	11	28	Portillo, Malbec Alto Valle de Uco, Mendoza, Argentina	9	14	36
Matua, Sauvignon Blanc Marlborough, New Zealand	8	12	32	HandCraft, Petite Sirah California			31
				Quackenbush, Zinfandel Lake County, California			42

RESERVE

Our featured selection of fine wines. Proprietor’s extended list by request.

Dom Pérignon, Brut Champagne, France Bottle 240	Caymus, Cabernet Napa Valley, California Bottle 120	Merryvale, "Profile" Napa Valley, California Bottle 160
Moët & Chandon, Brut, "Impérial" Champagne, France Bottle 85	Opus One Napa Valley, California Bottle 290	Joseph Phelps, "Insignia" Napa Valley, California Bottle 250

SPECIALTY COCKTAILS



YIN & YANG MARTINI

The perfect balance! Godiva White Chocolate Liqueur and Stoli Vanil Vodka blended with ice cream then topped with chocolate shavings. 11.95

LEMON BERRY MOJITO

We shake up the classic Mojito with Bacardi Limón and Wildberry Purée for a light and tasty blend of berries and citrus. 7.95

MANGOLICIOUS

A mouth-watering combination of Voli Light Vodka, pineapple juice and mango syrup topped with Luccio Sparkling Moscato. 8.95

TIPSY TURTLE

A taste of the tropics! Bacardi Light, Myers's Dark, Captain Morgan Spiced and Malibu Rum with orange and pineapple juices. 9.95

JACKBERRY SMASH

A kicked up American favorite! Jack Daniel's Tennessee Whiskey, blackberries, sweet & sour mix and cranberry juice topped with Sprite. 8.95

SOUR PATCH

Absolut Citron, DeKuyper Sour Apple and Watermelon Puckers, strawberry puree and sweet & sour. 9.95

POMEGRANATE COSMO

Sweet and seductive! SKYY Citrus Vodka, PAMA Pomegranate Liqueur and cranberry juice. 9.95

DIRTY DEED

Ketel One, olive juice and Gorgonzola-stuffed olives. 10.95

CARAMEL APPLE MARTINI

A caramel-laced glass with all the right ingredients: vodka, apple and butter schnapps. 10.95



LOVE MARTINI

Love at first sip! Malibu Rum, peach schnapps, cranberry juice and fresh strawberries. 9.95

GINGER POSMO

Our elegant twist on a classic cocktail, combining the flavors of SKYY Ginger Infusions Vodka and pomegranate juice with Luccio Sparkling Moscato and served with a red sugar rim. 9.95

WILDBERRRY MARGARITA

Four fruit flavors blend perfectly in this delicious concoction featuring Aviön Silver Tequila, triple sec and freshly-squeezed lime juice. 10.95



BLACKBERRY SAGE LEMONADE

A non-alcoholic, uniquely delicious blend of lemonade, blackberry and sage. 4.50
Ask your server how to kick it up with a shot of BACARDI LIMON! 8.50

SAILOR'S PUNCH

Ahoy! Set sail for the high seas with this fun and fruity punch, a combination of Sailor Jerry Spiced Rum and orange and pineapple juices, topped with a trio of cherries. 8.95

TANGERINE COSMO

One of our all-time favorite cocktails gets a hot, new look with some help from Skinnygirl Tangerine Vodka blended with Cointreau, cranberry juice and freshly-squeezed lime juice. 10.95

SANGRIA

M.P.'S GRAND SANGRIA - You won't be able to put down our perfect blend of Beringer Red Moscato, SKYY Blood Orange Vodka, Grand Marnier and a blend of fresh juices with a touch of cinnamon. 8.95

SUNSHINE SANGRIA - Enjoy a sip of sunshine! Try our light, bubbly version of white sangria, a blend of Malibu Sunshine Rum, Chambord Raspberry Liqueur and Luccio Sparkling Moscato. 9.95

BEER

CRAFT

Bard's Tale Lager Gluten-Free 5.95 | Blue Moon Wheat Ale 5.95 | Fox Barrel Hard Cider "Pacific Pear" 6.95
Lagunitas IPA 5.95 | Pyramid Hefeweizen 5.95 | Sam Adams "Boston Lager" 5.95 | Sam Adams "Seasonal" 5.95

IMPORT

Chimay Ale "Blue" Trappist (11.2oz) 9.95 | Guinness Extra Stout (330ml) 6.95
Lindemans Lambic Framboise (375ml) 9.95

DOMESTIC

Coors Light 4.95 | Coors N/A 4.95



SIGNATURE ITEM


All menu items are priced and portioned per person.

//////////////// COOKING STYLES //////////////////

Our entrées can be prepared with any of the premium cooking styles listed below.

SEASONED COURT BOUILLON
Fresh seasoned vegetable broth. *Complimentary*

MOJO
Caribbean-seasoned bouillon with a distinctive fresh-garlic flavor and a citrus flair. 3.95 per pot

 **COQ AU VIN**
Burgundy wine infused with fresh herbs, spices and mushrooms. 4.95 per pot

BOURGUIGNONNE
European-style fondue in cholesterol-free / 0g trans-fat canola oil. Served with tempura and sesame batters. 5.95 per pot

4-COURSE EXPERIENCE*

1

Select one cheese fondue per cooktop.

2


Select your individual salad.

3

Select your individual entrée from below.

4

Select one chocolate fondue per cooktop.

 **THE CLASSIC**
Our most popular combination! Seasoned choice Angus sirloin, Memphis-style BBQ pork medallion, Pacific white shrimp, herb-crusted all-natural breast of chicken, and teriyaki-marinated sirloin. 39.95

GOOD EARTH VEGETARIAN
A selection of fresh vegetables including edamame or onion rings, artichoke hearts, Portobello mushrooms, and asparagus served with Thai peanut-marinated tofu, spinach and artichoke ravioli and wild mushroom sacchetti. 32.95

SEAFOOD TRIO
Wild-caught Mahi Mahi, succulent Pacific white shrimp, and Atlantic salmon. 38.95

FRENCH QUARTER
Premium filet mignon, all-natural breast of chicken, and Pacific white shrimp seasoned with Cajun spices and accompanied by flavorful Andouille sausage. 37.95

PACIFIC RIM
Teriyaki-marinated sirloin, honey orange duck breast, citrus-infused pork tenderloin, and chicken potstickers. 36.95

 **LAND AND SEA**
Premium filet mignon, herb-crusted chicken, and Pacific white shrimp. 34.95

STEAK LOVERS
Premium filet mignon, teriyaki-marinated sirloin, and seasoned choice Angus sirloin. 38.95

FONDUE FUSION
Cold water lobster tail accompanied by teriyaki-marinated sirloin, Memphis-style BBQ pork medallion, honey orange duck breast, and wild mushroom sacchetti. 44.95

FONDUE DELIGHT
Premium filet mignon and a succulent cold water lobster tail paired with all-natural breast of chicken, Pacific white shrimp, and wild mushroom sacchetti. 46.95

SURF AND TURF
A succulent cold water lobster tail paired with seasoned choice Angus sirloin. 47.95

DON'T FORGET ABOUT THE CHOCOLATE

Your experience wouldn't be complete without chocolate fondue, of course.
See our dessert menu for all the decadent details.



Kids' menu available upon request.

*Our fondue-style service may result in the undercooking of certain ingredients.
Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.
Gluten-free menu available upon request.