

CHEESE FONDUES

Served with an assortment of fresh breads, crisp vegetables, and fruits

WISCONSIN SHARP CHEDDAR

sharp cheddar and Emmenthaler cheeses, beer, garlic and spices

TRADITIONAL SWISS CHALÉT

imported Gruyere and Emmenthaler cheeses, Chablis, Kirshwasser brandy, garlic and spices

SPICY PEPPER JACK

creamy Monterrey Jack Cheese, fresh peppers, beer, garlic and spices

MEDITERANEAN

sharp cheddar, beer, tomato pesto, garlic, and sun-dried tomatoes

ITALIAN FONTINA^{NEW}

a rich blend of Fontina d'Aosta and grated Romano cheeses

18 each (serves 1-2)
6 per each additional

SALADS

GORGONZOLA FIELD GREENS

mixed field greens, juicy tomatoes, diced cucumber, California chopped walnuts and herbal croutons tossed in our house raspberry vinaigrette dressing and topped with crumpled gorgonzola cheese

THE GREEK

romaine, kalamata olives, sweet red onion, diced cucumber, juicy tomato halves, crumpled feta cheese, and herbal croutons tossed in our homemade vinaigrette dressing

CLASSIC CAESAR

crisp romaine, scraped parmesan cheese, and herbal croutons tossed in a creamy Caesar dressing

SPINACH & STRAWBERRY

baby spinach, strawberry slices, and almonds tossed in a sweet cider dressing

8 each

ENTREES

(Individual Portions 14 oz.)

Served with seasonal vegetables and three cheese ravioli

ADD A 10 OZ. COLD WATER LOBSTER TAIL 28

ADD A SIDE OF CHICKEN, BEEF, PORK, OR SEAFOOD 9

CHICKEN BREAST

farm raised chicken breast, roasted garlic chicken, Jamaican jerk chicken, Swiss chicken, honey almond chicken, and teriyaki chicken 24

BEEF TENDERLOIN

delicious cuts of Choice aged beef tenderloin, bacon wrapped tenderloin, herb crusted pork tenderloin, six pepper beef, and teriyaki sirloin 26

SPRING VEGETABLE

an assortment of fresh seasonal vegetables including yellow squash, zucchini, broccoli florets, cauliflower, red potatoes, sweet potatoes, mushrooms, green bell peppers, eggplant, onions, and jalapenos 21

SEAFOOD DINNER

jumbo black tiger shrimp, Grotto Bay sea scallops, pecan crusted mahi-mahi, coconut shrimp, salmon, and ahi sesame tuna 29

COMBINATION FONDUE

farm raised chicken breast, roasted garlic chicken, Jamaican chicken, teriyaki chicken and bacon wrapped tenderloin, teriyaki sirloin, six pepper beef, aged tenderloin 28



ABOUT FONDUE

fon • due (fän-dü')
n. derived from the French word 'fondre', which means to melt or to blend in a single pot; or, unique and fun communal dining as we refer to it here.

DFW LOCATIONS

Welcome. We are glad you chose to visit one of our three unique DFW locations. If you want something we do not offer, please ask and we will get it.

If your expectations are not exceeded, please speak with a manager prior to leaving.

OUR LOCATIONS

Dallas, TX
Plano, TX*
Arlington, TX
Fort Worth, TX
Austin, TX*
San Juan Cap, CA
Livermore, CA
Mission Viejo, CA
St Louis, MO*
Queens, NY
Long Island, NY
Mays Landing, NJ

*location opening soon

Interested in ownership:
simplyfondue.com

COMBINATION DINNERS DESIGNED FOR TWO

Our best value. These prix fixe dinners include three and four-course dinners

ORIGINAL HOUSE SPECIAL

our original four-course house special served since our inception in 1989. selections include farm raised chicken breast, choice beef tenderloin, grotto bay sea scallops, and black tiger shrimp. Recommended with our Traditional Cooking style and served with our handmade batter 39 per person

CHILDREN’S ORIGINAL HOUSE SPECIAL

reserved for our junior fondudes and junior fondettes. three-course special (a salad may be served upon request) with beef, chicken, and shrimp. Reserved for children 12 and under please 15 per person

PROPRIETOR’S DINNER

a four-course dinner offering from the local proprietor that changes every two weeks 39 per person

LOBSTER EXTRAVAGANZA

a four-course dinner served with twin lobster tails and two selections from each column below 62 per person

WINE MAKER’S DINNER

a four-course dinner served with a select glass of wine with each course. choose two selections from each column below 67 per person

FONDUE SAMPLER

choose any three courses to be shared by two. choose two selections from each column below 35 per person

FONDUE FEAST

a four-course sampling of our finest fondues. choose *three* selections from each column below 48 per person

beef tenderloin	breast of chicken	black tiger shrimp
six pepper beef	roasted garlic chicken	sea scallops
teriyaki sirloin	jamaican jerk chicken	salmon
smoked beef sausage	teriyaki chicken	pecan crusted mahi-mahi
herb crusted pork tenderloin	swiss chicken	coconut shrimp
bacon wrapped tenderloin	honey almond chicken	ahi sesame tuna

COOKING STYLES

TRADITIONAL CANOLA

Cooked in trans-fat free canola oil and served with our house-made sesame batter and famous stuffed mushrooms

VEGETABLE BOUILLON

A flavorful broth blend of garlic, fresh vegetables, and spices

MEDITERRANEAN SANGRIA

Our delicious house blend sangria combined with fresh garlic, spices, and squeeze of orange 6

FONDUE GRILL

A healthy and lite cooking style grilled in a garlic olive oil right at your table

ABOUT Us

We are often asked what makes us different from all other fondue restaurants. To us, that question is a simple one.

Our Food... everything is made fresh daily in our kitchen. Nothing canned or bottled. No preservatives. Our cheeses and chocolates are of the highest quality found anywhere in the world. Our meats, poultry, and seafood are of the finest quality available on the market anywhere. Our produce... grown right in our own backyard. Our guarantee to you: We will never sacrifice quality for profits.

Our People... you will be taken care of from the minute you walk in the door by our smiling, friendly, professional, and attentive staff. We take our job serious, and that job is taking care of you.

Our Uniqueness... our restaurants are each unique in design and feel. We are not a chain with cookie cutter food and cookie cutter design. From our Proprietor’s Dinner to our unique martinis, you can expect each restaurant’s personality to show not only in the décor, but also in the menu. We are a group of restaurants with one common goal... to deliver a dining experience that exceeds your wildest expectations.

CHOCOLATES

our one-of-a-kind incredible chocolate fondues are flambéed tableside and served with cheesecake, angel food cake, jumbo marshmallows, triple chunk brownies, maraschino cherries, strawberries, banana chunks, fresh pineapple chunks, rice crispy squares, rolled cookies, and cinnamon sugar balls

THE ORIGINAL MILK CHOCOLATE FONDUE

Our original milk chocolate and walnuts combined with sweet cream to make the PERFECT milk chocolate fondue

BAILEY'S® IRISH CHOCOLATE

Original milk chocolate splashed with a shot of Bailey's irish cream...heavenly

WHITE CHOCOLATE AMARETTO

The finest imported white chocolate chunks combined with a splash of fine Disorano amaretto

BANANAS FOSTER FONDUE

Premium white chocolate together with banana liqueur, Meyer's dark rum, brown sugar, and a touch of cinnamon

CAMPFIRE CHOCOLATE

Rich milk chocolate, melted jumbo marshmallows, and crumbled graham crackers toasted and swirled

REESE'S® PEANUT BUTTER FONDUE

Reese's peanut butter added to our already famous milk chocolate form our version of the Reese's peanut butter cup

KAHLÚA® HEATH KRUNCH^{NEW}

Creamy milk chocolate swirled together with Kahlúa liqueur and topped off with crunchy Heath Bar toffee bits

PECAN CARAMEL SWIRL

Rich creamy caramel, delicious imported milk chocolate, crunchy pecans...need we say more

ROCKY ROAD^{NEW}

Creamy milk chocolate, rich dark chocolate, marshmallow cream, pecans, and walnuts form this old favorite

THE GRAND WHITE^{NEW}

Delicious and silky white chocolate swirled with a hint of Grand Marnier liqueur

CHOCOLATE CONFUSION

For the chocolate lover who just can't make up their mind. Premium white & milk chocolates swirled together just for you

CHOCOLATE BLISS

Rich dark chocolate... pure and simple

CHOCOLATE GRAND MARNIER

Original milk chocolate blended with Grand Marnier liqueur

SNICKER FONDOODLE

Silky white chocolate swirled with cinnamon and brown sugar

RASPBERRY CABERNET

Rich dark chocolate, fresh raspberry puree, a hint of cabernet... luxuriously delicious

9 per person

AFTER DINNER DRINKS

Please Check With Your Location For Details