

Simply Fondue's NYE Menu

Appetizer Cheese Fondue / Gourmet Salad Selection / Main entrée / Chocolate Fondue Dessert
Tea or Soda

Complimentary Champagne Toast Party Favors
\$20 Promo Gift Card for a Future Visit (One per Couple)

WINES BY THE GLASS

Cabernet, Drumheller....8
Cabernet, Firestone Estate11
Red Blend, Conundrum12
COMPLICATED BY TAKEN, BLEND... ..10
Merlot, Charles Smith Velvet Devil ..8
Pinot Noir, Meomi12
Malbec, Diseno7
Pinot Noir, Murphy Goode... .8
Shiraz, Red Diamond... .7
Riesling, Chat. Ste. Michelle7
Pinot Grigio, Girl and Dragon8
Sauvignon Blanc, Flint & Steel...8
Meomi, Rose..... 9
White, VIOGNIER.....10
Chardonnay, Decoy..... 10
Chard, Estancia Unoaked8
White Zin, Sutter Home... .7

BEERS

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
Shiner Bock
Fat Tire
Corona Extra
Bass
Stella Artois
New Castle
Red Seal
Amstel Light
Shiner Blonde
Rahr Blonde
Rahr Texas Red
Rahr Ugly Pug
Modelo Especial
Negra Modelo
Heineken
Guinness
Guinness Extra Stout
Blue Moon ^{draft}
Samuel Adams ^{draft}
Coors Light ^{draft}
Rahr Seasonal ^{draft}

FEATURED MARTINIS

See Back Side

**Ask about our famous
Martini Tree (12 mini martinis)
for \$36. Choose 3 flavor of
martinis to taste and enjoy!**

Cheese Fondue

Your choice of one of the following cheese fondues- Served with an assortment of fresh breads, crisp vegetables, and luscious granny smith apples.

SPICY CHEDDAR

Creamy pepper jack mixed with extra sharp cheddar cheese, beer, garlic, and Tabasco

MEDITERANEAN

Tillamook sharp cheddar cheese, beer, basil pesto, garlic, spices, and sun-dried tomatoes

Salads

Your choice of one of the following salads.

NYE TEXAS COBB

Iceberg lettuce mixed with cucumbers, grape tomatoes, corn, black eyed peas, crumbled eggs and bacon, topped with croutons and a ranch dressing.

CLASSIC CAESAR

Crisp romaine, shaved parmesan, crunchy croutons tossed in a Caesar dressing

Entrée

Our main course will be all of the following entrée items. It is also served with fresh yellow squash, new potatoes, stuffed mushrooms, three cheese raviolis, and stuffed jalapenos.

Beef Tenderloin

Roasted Garlic Chicken

Bacon Wrapped Shrimp

Ginger Scallion Pork

Buffalo Meatballs

Add-Ons

5 oz. Lobster Tail - 20 per tail

Wild Game - 20 per person

*ask which wild game selections are available

Wine Flight - 25 per person

*enjoy a 4oz pour with every course

*While supplies last

Dessert

Our chocolate fondues are flambéed tableside and served with jumbo marshmallows, triple chunk brownies, maraschino cherries, strawberry halves, banana chunks, fresh pineapple, rice crispy squares, cream cheese balls, and cookie dough balls.

RASPBERRY CABERNET

Rich dark chocolate, raspberry sauce, and a hint of cabernet... luxuriously delicious!

NEW YEAR'S EVE CHERRIES JUBILEE

Premium white chocolate blended with a cherry filling and flambéed with brandy!

THE ORIGINAL MILK CHOCOLATE FONDUE

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

NEW YEAR'S EVE PRICING

Early Seating* Adult Price: \$65 Child Price: \$25**

Dinner Seating Adult Price \$85 Child Price: \$30**

*Early seating is during the 4:00 hour **Child= 15 years and younger. Child's plate does not come with a salad.

(SF's Regular Menu is NOT available on New Year's Eve)

CABERNET SAUVIGNON

DRUMHELLER.....8 / 30
 FIRESTONE ESTATE.....11 / 40
 JOEL GOTT 815.....48
 CONCHA Y TORO "RESERVA PRIVADA"....45
 FERRARI CARANO.....59
 CHATEAU MONTELENA.....80
 SILVER OAK ALEXANDER.....128
 CAYMUS.....155

MERLOT

CHARLES SMITH VELET DEVIL.....8 / 28
 CHATEAU STE. MICHELLE INDIAN WELLS.....50
 TREFETHEN.....65

PINOT NOIR

MURPHY GOODE.....8 / 28
 MEIOMI.....12 / 44
 MIGRATION BY DUCKHORN.....70

OTHER REDS

RUFFINO, **CHIANTI SUPERIORE**37
 BODEGA CATENA ZAPATA, **MALBEC**.....36
 DISENO, **MALBEC**.....7/25
 ACHAVAL FERRER, **MALBEC**.....55
 RED DIAMOND, **SHIRAZ**.....7/26
 YANGARA ESTATE.....40
 CONUNDRUM BY CAYMUS, **BLEND**...12 / 44
 COYAM (ORGANIC), **BLEND**...41
 COMPLICATED BY TAKEN, **BLEND**.....10/40
 PARADUXX "Z BLEND", **BLEND**.....75
 HOWELL MOUNTAIN BY DUCKHORN150

WHITES

DECOY, **CHARDONNAY**.....10 / 40
 ESTANCIA UNOAKED, **CHARDONNAY**8 / 28
 VIOGNIER **WHITE**10 / 40
 FLINT & STEEL, **SAUVIGNON BLANC**.....8 / 30
 GIRL AND DRAGON, **PINOT GRIGIO**.....8 / 30
 CHATEAU STE. MICHELLE, **REISLING**.....7 / 28
 SUTTER HOME, **WHITE ZIN**.....7 / 22

MIONETTO, **PROSECCO SPLIT**.....8
 MEOMI, **ROSE**.....9 / 32

SPARKLING WINE

STE. MICHELLE BRUT.....31
 TAITTINGER BRUT CHAMPANGE.....85
 J ROGET.....7/22
 MCPHERESON BRUT.....52

DESSERT WINES

PORT, CROFT RUBY.....6 / 30
 PORT, FONSECA 10 YEAR TAWNY.....7 / 75
 PORT, TAYLOR FLADGATE 20 YEAR TAWNY.....9 / 90
 MOSCATO, LUCCIO.....7 / 26
 MOSCATO D'ASTI, MICHELE CHIARLO NIVOLE.....9 / 27

SIGNATURE COCKTAILS - \$8.50**BERRY SMASH**

fresh muddled berries, blueberry vodka,
 lemon lime soda, champagne, sugar rim

007

Bacardi O, orange juice, 7-up

THE LOVE BITE

vodka, pineapple, fresh squeezed lime
 juice, raspberry liqueur

SOUTHERN GENTLEMAN

orange vodka, peach schnapps, fresh
 squeezed lime juice, lemon lime soda

TITO'S TEXAS SIPPER

Tito's Handmade Vodka, St. Germain, fresh
 squeezed grapefruit juice, club soda

TITO'S PASSION

Tito's Handmade Vodka, Grand Marnier,
 fresh squeezed orange juice, cranberry

martinis

SIGNATURE CHOCOLATE MARTINI | vodka, crème de cacao, baileys

LEMON DROP | citrus vodka, Lemoncello, sweet and sour, lemon, splash sprite

THE CLASSIC | Grey Goose dirty with blue cheese stuffed olives

SKITTLES | apple pucker, watermelon pucker, Malibu, Stoli strasberi, cranberry juice

CHOCOLATE | vanilla vodka, Kahlua, Frangelico, crème de cacao, baileys, sweet cream

BAD GIRL | orange vodka, peach schnapps, cranberry juice, sweet and sour

TOASTED ALMOND | vanilla vodka, amaretto, Frangelico, cream

ORANGE PASSION | orange vodka, fresh squeezed lime juice, raspberries

RASPBERRY LEMON DROP | raspberry, Lemoncello, vodka

WEDDING CAKE | Frangelico, vanilla vodka, pineapple juice

SWEET TEA | sweet tea vodka, lemon wedge

HONEYDEW | watermelon pucker, midori, pineapple juice, splash of sprite

SEXTINI | vodka, Malibu, peach schnapps, cranberry & pineapple juices

FLIRTINI | raspberry vodka, triple sec, cranberry, pineapple, champagne

BIG APPLLETINI | vodka, sour apple, splash sprite

ISLAND COCONUT | Malibu, banana liqueur, pineapple juice

PEACH TEA | Sweet tea vodka and peach schnapps

ITALIAN ICE WATER | Vodka, blue Curacao, Chambord, sweet and sour, sprite

COSMOPOLITAN | Vodka, cointreau, cranberry juice, lime

FRUITY PEBBLES | Frangelico, bacardi limon, pineapple juice, and a splash of cream

Reservations are strongly recommended.

- A credit card will be required to book reservations for our New Years Eve event and a \$25 per person cancellation fee will apply if your reservation is not cancelled before 10PM on December 29th, 2017.
- Our "Kids Eat Free" and or "Early Bird" Specials will not be offered on December 31st because of the special event with a pre-fixe menu. No other discounts or promotions including Groupons may be used during this event.
- This will be a staged dining experience that starts promptly. Reservations will be held for 15 minutes so please plan to arrive early. Guests arriving more than 15 minutes late will have to join the dining experience already in progress and may receive a reduced serving.
- This is a prix-fixé menu event with a per person 4-course dinner package pricing and cannot be split. Other items normally offered on our regular dinner menu will not be available during this event.
- No "dessert only" reservations will be accepted.
- SF VIP members will not earn Fondue Funds on these dinner packages due to the inclusion of a promotional \$20 reward. They will accrue dining rewards on all other purchases during this event. In addition, Fondue Funds may not be redeemed during this event.