

Simply Fondue's Valentine's Menu

Appetizer Cheese Fondue / Gourmet Salad Selection / Main entrée / Chocolate Fondue Dessert
Complimentary Champagne Toast A Rose Tea or Soda
\$20 Promo Gift Card for a Future Visit (One per Couple)

WINES BY THE GLASS

Cabernet, Drumheller....8
Cabernet, Firestone Estate11
Red Blend, Conundrum12
Red Blend, Complicated by Taken..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 by Becker.....10
Chardonnay, Decoy..... 10
Chard, Estancia Unoaked8
White Zin, Sutter Home.... .7

CHAMPANGE/ SPARKLING WINE

J ROGET.....7/22
MIONETTO, PROSECCO SPLIT.....8
MUMM, NAPA SPARKLING.....11
STE. MICHELLE BRUT..... 31
MCPHERESON BRUT.....52
TAITTINGER BRUT
CHAMPANGE.....85

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 JACK

Creamy pepper jack cheese, fresh peppers, beer, fresh garlic and spices

CHEDDAR and SMOKED GOUDA

Smoked gouda blended with cheddar, beer, crispy bacon, and chives

Salads

Your choice of one of the following salads.

CALIFORNIA CAPRESE

Thick slices of heirloom tomatoes and fresh mozzarella with sliced cucumbers, basil, diced onions and drizzled with a vinaigrette

COBB SALAD

Crisp romaine, tomatoes, bacon, cheddar cheese, and sliced egg drizzled with a golden honey mustard

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, small new potatoes, stuffed mushrooms, and three cheese raviolis.

Bacon Wrapped Tenderloin

Chicken Apple Sausage

Lemon Pepper Pork

Fresh Pecan Crusted Salmon

Tequila Lime Shrimp

Honey Almond Chicken

Add-Ons

While Supplies Last

LOBSTER & WINE UPGRADE ----- 40 per couple

add one 5 oz. cold water lobster tail and any bottle from our wine list priced \$30 or less

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

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.

CHOCOLATE COVERED CHERRIES

Milk chocolate topped with a dollop of cherries!

COOKIES & CREAM

White chocolate blended with chocolate cookie crumbs

THE DARK MARSHMALLOW

Rich dark chocolate blended with marshmallow cream and marshmallow vodka.

THE ORIGINAL MILK CHOCOLATE FONDUE

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

VALENTINE'S DAY PRICING

Adult Price \$85 Child Price: \$35 Child 15 and under

SF's Regular Menu is NOT available on Valentine's Day

Please allow us to add an 20% gratuity.

CABERNET SAUVIGNON

DRUMHELLER.....8 / 30
 FIRESTONE ESTATE.....11 / 40
 JOEL GOTT 815.....48
 CONCHA Y TORO "RESERVA PRIVADA"....45
 FERRARI CARANO.....59
 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
 MEOMI, **ROSE**.....9 / 32

**CHAMPANGE/
SPARKLING WINE**

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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

BEERS

Budweiser
 Bud Light
 Miller Light
 Coors Light
 Michelob Ultra
 Shiner Bock
 Fat Tire
 Corona Extra
 Stella Artois
 New Castle
 Red Seal
 Shiner Blonde
 Rahr Blonde
 Rahr Texas Red
 Rahr Ugly Pug
 Revolver Blood & Honey
 Founders All Day IPA
 Ballast Point Sculpin IPA
 Breckenridge Vanilla Porter
 Modelo Especial
 Negra Modelo
 Heineken
 Guinness
 Guinness Extra Stout
 Blue Moon ^{draft}
 Samuel Adams ^{draft}
 Coors Light ^{draft}
 Rotating ^{draft}

Reservations are strongly recommended.

- A credit card will be required to book reservations for our Valentine's Day event and a \$25 per person cancellation fee will apply if your reservation is not cancelled before 10PM on February 12, 2018.
 - 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 dinner package pricing that cannot be split.
 - Our "Wildcard Wednesday" or "Early Bird" Daily Special will not be offered on February 14th. No other discounts (Groupon, Travelzoo, etc...) or promotional certificates can be applied toward this dining package.
 - No "dessert only" reservations will be accepted.
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