



THE MELTING POT

\$46 | Lunch & Dinner

FIRST COURSE

Choice of one-

Wisconsin Cheddar Fondue
Classic Alpine Cheese Fondue

SECOND COURSE

Entree Consisting of All of The Following:

Cajun Shrimp, Garlic Herb Chicken, Teriyaki
Sirloin, Filet Mignon, BBQ Pork Tenderloin,
Potstickers and fresh Vegetable Medley

THIRD COURSE

*Choose Any of our Chocolate Fondue Desserts
off the Dessert Menu*

WHISKEY SPECIAL

Bourbon Wildberry Bramble
(282 cal) Maker's Mark Bourbon, Blackberries,
Raspberry and Strawberry Purées (Gluten Free)



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