

CHOCOLATE FONDUES

our incredible chocolate fondues are flambéed tableside and served with pound cake, jumbo marshmallows, triple chunk Belgian brownies, maraschino cherries, strawberry halves, banana chunks, fresh pineapple slices, Rice Crispy® squares, Snickers® bites, granny smith apples, grapes, 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...delicious

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

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

PARADISE SWIRL

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

ROCKY ROAD

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

CHOCOLATE FONDUES

(Continued)

CHOCOLATE BLISS

Rich dark chocolate...pure and simple

CHOCOLATE GRAND MARNIER

Original milk chocolate blended with Grand Marnier liqueur

THE GRAND WHITE

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

THE LOUNGE

WINE MENU

We proudly offer an extensive wine list, including many local wineries.

DESIGNER MARTINIS

With over 50 to choose from, you are sure to find a favorite.

SPECIALTY DRINKS

A complete lineup of distilled spirits, beer, specialty coffee, and after dinner drinks.



SIMPLY FONDUE ~ LIVERMORE

2300 First Street, Suite 110

Livermore, California

925.44.FONDUE (925.443.6638)

www.SimplyFondueLivermore.com

Sunday ~ Thursday 5:00pm ~ 10:00pm

Friday & Saturday 5:00pm ~ 11:00pm

Luncheons & Special Events By Request

Check our website for:

Menu ~ Weekly Specials ~ Upcoming Events ~ Reservations

Dallas, TX • Arlington, TX • Lewisville, TX
St Louis, MO • Atlantic City, NJ • Livermore, CA
Fort Worth, TX* • Orange Co., CA* • Long Island, NY*
Queens, NY* • Oklahoma City, OK* • Walnut Creek, CA*
Orlando, FL* • San Juan, P.R.* • Lafayette, LA*
Madison, WI*

*indicates location opening soon

For Franchise Info: www.SimplyFondue.com

CHEESE FONDUES

served with an assortment of fresh breads, crisp vegetables, and luscious granny smith apples

WISCONSIN SHARP CHEDDAR

A blend of creamy 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

A Simply Fondue favorite. Monterrey Jack Cheese, fresh peppers, beer, garlic and spices

MEDITERRANEAN

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

ITALIAN FONTINA

A rich and creamy blend of Fontina d'Aosta and grated Truffled Pecorino Romano cheeses

SALADS

all fondue dinners served with a gourmet salad

GORGONZOLA GREENS

Mixed field greens, juicy tomatoes, diced cucumber, California chopped walnuts and herbal croutons tossed in our house raspberry vinaigrette dressing

THE GREEK

Romaine, kalamata olives, sweet red onion, 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 lite Caesar dressing

SPINACH & STRAWBERRY

Strawberry wedges and baby spinach tossed in a sweet cider dressing and topped with sliced almonds

A LA CARTE FONDUES

served with your choice of salad, seasonal vegetables, and three cheese ravioli
ADD A PAIR OF 5 OZ. COLD WATER LOBSTER TAILS

CHICKEN BREAST

Selections include roasted garlic chicken, Jamaican jerk chicken, Swiss chicken, and teriyaki chicken

BEEF TENDERLOIN

Delicious cuts of USDA aged beef tenderloin, six pepper beef, and teriyaki sirloin

SEAFOOD DINNER

Jumbo black tiger shrimp, Grotto Bay sea scallops, mahi-mahi, salmon, ahi sesame tuna, and lobster ravioli

COMBINATION FONDUE

A trio of roasted garlic chicken, Jamaican chicken, teriyaki chicken and teriyaki sirloin, six pepper beef, aged tenderloin

SPRING VEGETABLE

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

DESIGNED DINNERS FOR TWO

these four-course dinners include:
an appetizer cheese fondue / gourmet salad selection
main entrée / chocolate fondue dessert.

CHOOSE 2 ITEMS FROM EACH COLUMN BELOW FOR YOUR ENTRÉE COURSE

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

THE ORIGINAL HOUSE SPECIAL

includes all four courses listed above

LOBSTER EXTRAVAGANZA

includes bottle of select wine &
a pair of 5oz. lobster tails
(2 person minimum)

WINEMAKER'S DINNER

a special four course meal with a 3oz. glass
of wine paired with each course by local winemakers

COOKING STYLES

please choose from one of our signature cooking styles when
ordering your entrée

TRADITIONAL

Cooked in canola oil and dipped in our signature sauces. Served with tempura and sesame batters

FONDUE GRILL

An alternative cooking style grilled right at your table.

BROTH COOKING METHODS

Check our website for our current selections.