**RESTAURANT WEEK**

**DOWNTOWN BOISE**

**Dining**

Price is per couple and does not include tax or tip.

Ask your server about our Idaho Wine selection to pair with your meal.

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**MEAL**

**CHEESE FONDUE**

Choose one. Comes with artisan breads and seasonal vegetables.

- **BBQ Brisket Cheddar**
  Aged Cheddar, Emmenthaler, Lager Beer, Smoked Brisket, Barbecue Sauce, Tomatoes, Scallions

- **Loaded Baked Potato Cheddar**
  Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions.

- **Spinach Artichoke**
  Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic

**SALAD**

- **Bacon & Bleu Spinach**
  Spinach, Tomatoes, Egg, Bacon, Gorgonzola with Buttermilk Bleu Cheese Dressing

- **Caprese**
  Mixed Greens, Fresh Mozzarella, Tomatoes, Basil, Balsamic Glaze

- **Melting Pot House**
  Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing

**ENTRÉE**

All entrées include seasonal vegetables and signature dipping sauces.

- **Featured Entrée**
  Cold Water Lobster Tail • Filet Mignon • Teriyaki-Marinated Sirloin Old Bay® Scallops
  Andouille Sausage • Featured Ravioli

**COOKING STYLES**

Our entrées can be prepared with any of the premium cooking styles listed below

- Bourguignonne, Cast Iron Grill, Coq au Vin, Mojo, Seasoned Court Bouillon

**CHOCOLATE FONDUE**

Choose one. Enjoy fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownies for dipping with your choice of the following chocolate fondues.

- **Cookie Butter Crunch**
  The buttery flavor of white chocolate is melted with caramel and cookie butter

- **Dark & Dulce**
  The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt

- **Banana Split Fondue**
  The smooth, creamy flavor of milk chocolate is melted with fresh bananas then topped with whipped cream, peanuts, pecans, and a cherry

Includes a Bottle of Chef Selected Red, White, Rose or Sparkling wine to share.