Fondue, which literally means “to melt”, is thought to have originated in Switzerland centuries ago. The Swiss, who initiated this social dining experience, dipped hardened pieces of bread in warm cheese and wine sauce. Today, we at Fonduely Yours have enhanced this culinary experience to include a variety of foods and sauces while involving you in the cooking process. Fondue is a unique and innovative art of cooking which allows you to enjoy your dinner at a relaxed and leisurely pace. We invite you to take cooking into your own hands, adding your own personal touch to each meal.

853 Coleman Boulevard
Mt. Pleasant, SC
843-849-6859
FONDUE DINNERS

All dinners are served with a cheese fondue appetizer, salad, mushroom caps, sauces, and batters. Dinners can be ordered with your choice of peanut oil or spiced chicken broth cooking base.

Chicken Fondue ................................................................. 14.50
Cubes of Chicken Breast served with a sesame seed batter.

Teriyaki Fondue ............................................................... 15.50
Choice of Sirloin, Chicken or both marinated in Teriyaki sauce.

Filet Fondue ................................................................. 17.50
Tender cuts of Filet Mignon.

Filet and Chicken Fondue ........................................... 15.50
A combination of our Filet Mignon and Chicken Breast.

Seafood Fondue ............................................................. 16.50
A plate of Shrimp, Scallops and Seasonal Fish Filet served with a Tempura batter.

Chicken and Shrimp Fondue ........................................... 15.50
A combination of our Chicken and Shrimp.

Filet and Shrimp ............................................................ 16.50
A combination of our Filet Mignon and Shrimp.

Pork Tenderloin ............................................................. 15.50
Tenderloins of Pork.

Veggie Fondue ............................................................... 11.50
A plate of Garden Vegetables served with a Tempura Batter.

Combination Dinner ............................................................... 34.50
A complete dinner for two with portions of Pork, Chicken, Shrimp, Mahi-Mahi, Teriyaki Sirloin, and vegetables.

Child's Plate ................................................................. 6.25
Combination of Meatballs and Little Smokies, served with a small salad.

All dinners can be ordered without the cheese fondue appetizer for $2.00 less listed price.

Plate Charge (for sharing dinners) $3.50
A 15% gratuity will be added to parties of five or more.
CHEESE FONDUE

A mixture of cheeses and seasonings served with an assortment of breads and veggies, and your choice of salad.

Cheddar Cheese Fondue ...............For one 9.95 For two 17.95
A blend of sharp Cheddar and Emmenthaler cheeses melted in beer, garlic, dried mustard, worcestershire sauce, salt and pepper.

Swiss Cheese Fondue .................For one 9.95 For two 17.95
A mixture of Gruyere and Emmenthaler cheeses melted in white wine, nutmeg, salt, pepper and Kirsch.

ON THE SIDE

Chef's Salad .........................................................2.75
Lettuce, tomato, cucumbers, eggs, ham, and cheese served with a poppyseed dressing.

Mushroom Salad ..........................2.75
Lettuce and sliced fancy mushrooms topped with a balsamic vinaigrette.

DESSERTS

Milk Chocolate Fondue ..............For two 6.25 For four 11.50
Melted milk chocolate served with cake and a variety of fruit.

Milk Chocolate-Grand Mariner Fondue..For two 6.75 For four 12.25
A delicious blend of milk chocolate and orange liqueur served with cake and a variety of fruit.

White Chocolate-Amaretto Fondue ....For two 6.75 For four 12.25
White chocolate melted with Amaretto served with cake and a variety of fruit.

White or Milk Chocolate-Chambord Fondue.......For two 6.75 For four 12.25
White or milk chocolate blended with raspberry liqueur served with cake and a variety of fruit.

Enjoy a Domaine Chandon Brut (split) with your dessert add $7.95.
Or a glass of Sandeman Founders Reserve Port $3.75
HOUSE WINE SELECTION
TAYLOR CALIFORNIA CELLARS
Chablis • Blush • Burgundy
glass 2.75 • 1/2 carafe 5.50 • carafe 10.50

BEER SELECTION
Ask your server about our feature beers!

**Domestic** – 2.25  **Imported** – 2.75  **Premium** – 2.75
Coors Light  Heineken, Holland  Icehouse
Rolling Rock  Amstel Light, Holland  Michelob Light
Red Dog  Corona, Mexico  Killian's Red, USA
Miller Lite  Negra Modelo, Mexico
Budweiser  Labatts Blue, Canada
Bud Light

SPECIALTY BEERS
Newcastle, England .......................................................... 3.00
Red Stripe, Jamaica.......................................................... 3.00
Foster's 25.4 oz, Australia ............................................... 4.50
Fischer Amber 22oz, France ............................................. 5.50
Maisel Hefe 16.9oz, Germany ......................................... 5.50

NON-ALCOHOLIC BEER
O'Doul's ................................................................. 2.25

NON-ALCOHOLIC WINE
Sutter Home Fre Chardonnay .......................................... split 2.75
Sutter Home Fre Sparkling Wine .................................... 12.50

BEVERAGES
Soft Drinks ............................................................... 1.25
*Coke, Diet Coke Ginger Ale, Sprite*
Root Beer ............................................................... 1.50
Juices ............................................................ 1.25
*Orange, Cranberry, Grapefruit, Pineapple*
Hot Chocolate ......................................................... 1.25
Coffee, Tea ........................................................... 1.25