



Presents
Boca's Fondue Classics
 Four-course dinners for 2 or more

First Course

Choose any of our Cheese Fondue offerings

Second Course

Choose any of our Salad offerings

Third Course

Served on platters for 2 with a single plate for an extra person.

THE BOCA STANDARD

Filet Mignon,
 Teriyaki Sirloin,
 Pacific White Shrimp
 and Herb-crusted breast of Chicken
 \$79 per couple (\$39.50/person thereafter)

MANAGER'S CHOICE

Cold Water Lobster Tail, Certified
 Angus Sirloin, Filet Mignon,
 Teriyaki Sirloin, Pacific White Shrimp,
 and Herb-crusted breast of Chicken
 \$92 per couple (\$46/person thereafter)

THE BOCA INDULGENCE

Twin Cold Water Lobster Tails,
 Filet Mignon, Teriyaki Sirloin,
 Pacific White Shrimp,
 and Herb-crusted breast of Chicken
 \$99 per couple (\$49.50/person thereafter)

CHOOSE ANY ENTRÉE COOKING STYLE

Court Bouillon
 (Compimentary)

Homemade vegetable broth hand-seasoned
 with herbs and spices

Mojo

Caribbean-inspired
 bouillon featuring fresh
 garlic and citrus flavors

Bourguignonne

European-style, batters and
 cholesterol-free canola oil
 (0g trans-fat oil)

Coq au Vin

Burgundy wine infused
 with fresh herbs, spices,
 scallions and mushrooms

Fourth Course

Raspberry Dark Chocolate Fondue

(or choose any of our chocolate fondue offerings)

Served with fresh strawberries, bananas, Krispie Treats,
 marshmallows, pound cake brownies, "blondies" and pineapple.

Thank you for allowing us to serve you for 29 years! (and counting...)

