

# BOCA RESTAURANT MONTH

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  
\$76 per couple (\$38/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  
\$86 per couple (\$43/person thereafter)

#### THE BOCA INDULGENCE

Twin Cold Water Lobster Tails,  
Filet Mignon, Teriyaki Sirloin,  
Pacific White Shrimp,  
and Herb-crusted breast of Chicken  
\$96 per couple (\$48/person thereafter)

#### CHOOSE ANY ENTRÉE COOKING STYLE

##### Court Bouillon

(Complimentary)  
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 28 years! (and counting...)

The  
Melting Pot.  
a fondue restaurant