

**2 Course Meal**  
**Entrée plus Cheese or Chocolate Fondue**  
**\$30**  
**Order Extra \$5**

# FunDooZies

Fondue Bar & Eatery

**Included in 4 Course Meal!**  
 Tortilla Shell Salad, Selection of Bread,  
 Cheese, Entrée and Chocolate Fondue  
**\$40**  
**Order Extra Only \$5**

## Salads & Breads

### IN OUR GARDEN SALAD!

An excellent, refreshing garden salad. Top it with your favorite dressing.

### HAIL CAESAR SALAD!

Hearts of romaine, garlic croutons, homemade dressing.

### WACO TACO SALAD

Seasoned ground beef, pinto and kidney beans, lettuce, tomatoes, cheddar cheese, avocados, topped with crushed corn chips and your favorite salad dressing.

### INCREDIBLE BREAD

Baked daily Bread Included in 4 Course Meal 4

#### Choice of Dressings

Sweet Dijon, FunDooZies Dream, Garden, Spicy Greek, Ranch, Blue Cheese, Creamy Italian, 1,000 Islands, Catalina, French, Balsamic Vinaigrette and Caesar

## Appetizers

### SOUP OF THE DAY

Everyday the best broths and soup are made. Keep warm with a generous serving from our daily made soup with fine breads. 8

### FRENCH KISS ONION SOUP

About as good as it gets! Enjoy this tasty version of a Canadian tradition! 10

### ESCARGOT DELIGHT

These may be the "Best" Escargots in Barrie! Served in mushroom caps and smothered with wine sauce and cheese. 11

### FUNDOOZIES JUMBO SHRIMP COCKTAIL

These tangy and fresh shrimp are melt-in-your-mouth delicious. 15

### UTTERLY FABULOUS CHEESE PLATTER

A great selection of exotic finest cheeses and home baked cracker and bread! 13

If a man says something in the middle of a forest, and there is no women around to hear him, is he still wrong?

## Cheese Fondue

### MEXICAN FIESTA

Features Aged Cheddar Melted with Sleeman beer, FunDooZies Salsa, Jalapeño, Gluten Free

### ONE POTATO TWO!

Aged cheddar, Emmenthaler Melted with: Vegetable broth, our Green Goddess, Garlic & Wine seasoning, potatoes, bacon, scallions

### 4 CHEESES OF THE APOCALYPSE!

Butterkäse, Fontina, Fresh Mozzarella & Parmesan Cheese Melted with White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos  
 Gluten Free

### BACON & JALAPEÑO

Gruyère, Raclette, Fontina Melted with: White wine, bacon, jalapeños, shallots, garlic  
 Gluten Free

### HERBIE THE LOVE BUG MEETS A VAMPIRE QUARTET

Butterkäse, Fontina, Garlic & Herb, Chèvre Cheese Melted with: White wine, lemon, scallions  
 Gluten Free

### BECAUSE I EAT MY SPINACH I AM POPEYE THE SAILOR MAN!

Butterkäse, Fontina Cheeses Melted with Fresh Spinach, Artichoke Hearts, Garlic and Special seasoning.  
 Gluten Free

**Cheese Fondue Dippers**  
 Generous selection of Veggies and freshly baked bread included!

### ARTISANAL DIPPERS

Complement your cheese fondue with our selection of hand-cut premium cured meats. 5 per Plate

## Entrée

### Oh What a Night!

Teriyaki Marinated Sirloin, Sirloin Steak, Dry Rub Pork, White shrimp, Herb Crusted Chicken Breast, Gluten Free  
 Available

### FOODO VODO

Spicy Sausage, Cajun Spiced Filet Mignon, Cajun Spiced Chicken Breast, Cajun White Shrimp

### OH MY GOSH!

Filet Mignon, ½ Lobster Tail, Chicken Breast, White Shrimp, Fresh Picked Mushroom

## Entrée

### VEGGIE HEAVEN

Onion Rings, Artichoke Hearts, Vegetable Polpettes, Fresh Picked Asparagus

### SEAFOOD DELIGHT

Salmon, Tuna, Octopus, Atlantic Shrimp, Fresh Picked Mushroom and Veggies

### EXOTIC FONDUE

Teriyaki Marinated Sirloin, Octopus, White Shrimp, Chicken & Vegetable Dumplings

## Broths & Oil

### SEASONED BOUILLON

Fresh, seasoned vegetable broth  
 Gluten Free

### CARIBE

Caribbean-inspired bouillon bursting with flavors of fresh garlic and citrus.  
 Gluten Free

### COQ AU VIN

The classic French tradition of Burgundy wine infused with fresh herbs, spices and mushrooms.  
 Gluten Free

### BOURGUIGNONNE

The traditional European style of canola oil served with a side of tempura sesame batter. Without batter is Gluten Free

### SEAFOOD GUMBO

Our Seafood Gumbo is the richest flavor possible. Side dish of melted Butter

## Pick 4

## Entrée

### POULTRY & PORK

Herb-Crusted Forest Raised Pork Medallions  
 Chicken Breast  
 Cajun-Style Dry Rub Pork  
 Smoky Andouille Sausage  
 Chicken & Vegetable Dumplings

### BEEF

Peppercorn New York Filet Mignon  
 Italian Meatballs  
 Teriyaki - Marinated Sirloin

### SEAFOOD

White Shrimp  
 Atlantic Salmon Filet  
 Sesame-Crusted Ahi Tuna

### VEGGIE & PASTA

Ginger Teriyaki Tofu  
 Vegetable Dumplings Daily  
 Made Pasta  
 Vegetable Meatballs

Generous Selection Vegetables and Bread included!

## Chocolate Fondues and Desserts!

The Nutty Professor  
 Chocolate: Milk Melted with Crunchy Peanut Butter

### The Yin & Yang Of It!

Featuring Heavenly Dark Chocolate and Sinful White Chocolate

### BANANARAMA

Flambéed with White Chocolate Melted with Bananas, cinnamon and creamy caramel sauce.

### IRONSIDE FIRESIDE

Flambéed with Chocolate Milk melted with Marshmallows cream and topped with graham crackers.

### SIMPLE DIMPLE

Choose from Milk, Dark or White Chocolate

### THE HEAT IS ON!

Extra Buttery, Flambéed with Chocolate Milk & Caramel plus Pecans

## OTHER DESSERTS

### U - SCREAM - I - SCREAM

Incredible Ice Cream served with our homemade chocolate, carmel and fresh fruits served in a freshly made Belgium Waffle. Strawberry and Chocolate choices.

### VERY BERRY FROZEN YOGURT

Berry Delicious Frozen Yogurt. Includes Strawberries Blueberries, Raspberries and much more. Served in Belgium Waffle.

A Generous selection of Fruits and freshly baked bread included!

I totally understand how batteries feel because I'm rarely ever included in things either.

**Fantastic Extras**  
**Add Lobster Tail**  
**½ - 12 Full - 20**  
**More Exotic Food Coming!**

**Unlike Our Competition!**  
**We offer two fondue pots plus a grill**  
**We don't charge for our broths!**

**4 pm to 10 pm Friday and Saturday**  
**Dinner**  
**4 pm to 9 pm Monday to Thursday**

**Try Our Lunch and Sunsational Sundays, Different Cheese, Entrée & Chocolate Fondues!**  
**Same Damn Staff!**