

# The Mona Lisa

The dining experience that has  
made the Mona Lisa famous.

FOUR-COURSE FONDUE ..... 40/person

## FIRST COURSE

*Salad*

CAESAR ..... fresh romaine lettuce, Mona's homemade Caesar dressing, croutons & shredded parmesan cheese

GARDEN ..... fresh romaine and mixed greens, apricot & mango vinaigrette, red peppers, carrots, mushrooms, & onions

SEASONAL ..... ingredients change regularly, please inquire with your server +2.5/person

## SECOND COURSE

*Cheese Fondue*—Served with an assortment of artisan breads, fresh fruits & vegetables for dipping. *Make one selection per two guests.*

OLD WORLD ..... blend of emmental & gruyere swiss cheeses in a white wine base — classic swiss cheese fondue

NEW WORLD ..... sharp cheddar and emmental swiss cheeses blended in a savory beer base

SOUTH of the BORDER ..... smooth cheddar cheese uniquely paired with homemade strawberry salsa, served with tortilla chips

SPECIALTY CHEESE FONDUES +3/person

GREEK ISLE ..... emmental & gruyere swiss with blue cheese in a white wine base, topped with feta cheese, pine nuts & kalamata olives

BRIE ..... smooth brie cheese fondue melted in a white wine base with fresh basil and topped with sliced almonds

FONTINA ..... a French-style fondue blended with egg & cracked pepper in a cream base — our mildest selection

## THIRD COURSE

*Entrée Platters*— A selection of meats prepared for grilling at your table, served with fresh vegetables, french bread, imported cheese, rosemary garlic potatoes, & an assortment of gourmet dipping sauces.

TRADITIONAL ..... flatiron filet, chicken breast, teriyaki filet, gulf tiger shrimp, Atlantic salmon & Cajun bratwurst

VEGETARIAN ..... asparagus, artichoke hearts, portobello mushrooms, tofu, & assorted garden vegetables

SPECIALTY ENTRÉE PLATTERS +9/person

SEAFOOD ..... Rockport lobster tail, yellow fin tuna, sea scallops, large gulf tiger shrimp & Atlantic salmon

WILD GAME ..... Colorado rainbow trout, Rocky Mountain buffalo, duck breast, Montana elk & wild game sausage

## FINAL COURSE

*Chocolate Fondue* — Melted dessert chocolate served with an assortment of freshly baked cakes, pretzels, marshmallows & fresh fruits *Make one selection per two guests.*

CLASSIC ..... milk chocolate, white chocolate, OR dark chocolate

ADD A FLAVORED LIQUEUR +1/person

FLAVORED LIQUEUR ..... Bailey's Irish Creme, Amaretto, Frangelico, Kahlua, Chambord, Grand Marnier, hazelnut, french vanilla, caramel, or raspberry

SPECIALTY FONDUES +2/person

FLAMING TURTLE ..... milk chocolate swirled with caramel, topped with walnuts & served ablaze

COOKIES & CREAM ..... dark chocolate topped with marshmallow cream & crushed Oreo® cookies

PEANUT BUTTER ..... milk chocolate blended with peanut butter, topped with toasted peanuts

ALMOND JOY ..... dark chocolate and almond liqueur, topped with coconut & sliced almonds

DECADENT DELIGHT ..... white chocolate swirled with caramel, topped with toffee & walnuts

SALTED CARAMEL ..... milk chocolate, caramel & sea salt

(for parties of 6 or more, a gratuity of 20% will be added to the check)

## À LA CARTE

### CHEESE FONDUES

Served with an assortment of artisan breads, fresh fruits & vegetables for dipping.

- OLD WORLD** . . . . . *blend of emmental & gruyere swiss cheeses in a white wine base — classic swiss cheese fondue* . . . . . 18/pot
- NEW WORLD** . . . . . *sharp cheddar and emmental swiss cheeses blended in a savory beer base* . . . . . 17/pot
- SOUTH of the BORDER** . . . . . *smooth cheddar cheese uniquely paired with homemade strawberry salsa, served with tortilla chips* . . . . . 18/pot
- GREEK ISLE** . . . . . *emmental & gruyere swiss with blue cheese in a white wine base, topped with feta cheese, pine nuts & kalamata olives* . . . 20/pot
- BRIE** . . . . . *smooth brie cheese fondue melted in a white wine base with fresh basil and topped with sliced almonds* . . . 20/pot
- FONTINA** . . . . . *a French-style fondue blended with egg & cracked pepper in a cream base — our mildest selection* . . . . . 20/pot

### ENTRÉE PLATTERS

A selection of meats prepared for grilling at your table, served with fresh vegetables, french bread, imported cheese, rosemary garlic potatoes, & an assortment of gourmet dipping sauces.

- TRADITIONAL** . . . . . *flatiron filet, chicken breast, teriyaki filet, gulf tiger shrimp, Atlantic salmon & Cajun bratwurst* . . . . . 25
- VEGETARIAN** . . . . . *asparagus, artichoke hearts, portobello mushrooms, tofu, & assorted garden vegetables* . . . . . 25
- SEAFOOD** . . . . . *Rockport lobster tail, yellow fin tuna, sea scallops, large gulf tiger shrimp & Atlantic salmon* . . . . . 30
- WILD GAME** . . . . . *Colorado rainbow trout, Rocky Mountain buffalo, duck breast, Montana elk & wild game sausage* . . . . . 30

### CHOCOLATE FONDUES

Melted dessert chocolate served with an assortment of freshly baked cakes, marshmallows, pretzels, & fresh fruits. *One selection per two guests.*

- CLASSIC** . . . . . *milk chocolate, white chocolate, OR dark chocolate* . . . . . 11/person
- FLAVORED LIQUEUR** . . . . . *add Bailey's Irish Creme, Amaretto, Frangelico, Kahlua, Chambord, Grand Marnier, hazelnut, french vanilla, raspberry OR caramel* . . . . . 12/person
- FLAMING TURTLE** . . . . . *milk chocolate swirled with caramel, topped with walnuts & served ablaze* . . . . . 13/person
- COOKIES & CREAM** . . . . . *dark chocolate topped with marshmallow cream & crushed Oreo® cookies* . . . . . 13/person
- PEANUT BUTTER** . . . . . *milk chocolate blended with peanut butter, topped with toasted peanuts* . . . . . 13/person
- ALMOND JOY** . . . . . *dark chocolate and almond liqueur, topped with coconut & sliced almonds* . . . . . 13/person
- DECADENT DELIGHT** . . . . . *white chocolate swirled with caramel, topped with toffee & walnuts* . . . . . 13/person
- SALTED CARAMEL** . . . . . *milk chocolate, caramel & sea salt* . . . . . 13/person

*(for parties of 6 or more, a gratuity of 20% will be added to the check)*

The Mona Lisa is proud to be the Pikes Peak region's premier special occasion restaurant and recipient of local and national awards such as Best Fondue, Most Romantic Restaurant, Best Restaurant for Anniversary Dinner, Best Place to Pop the Question, and Wine Spectator Magazine's Award of Excellence.

Our historic building, built in 1875 as the Park Place Hotel, serviced the social elite who flooded the area during the Gold Rush. This extraordinary setting, coupled with great food and excellent service, is an ideal setting for any special occasion.

Downstairs, Mona's Wine Cellar offers a warm, romantic atmosphere for a wine tasting before your dinner reservation or as its own dining experience. The Cellar also offers wine flights – samples of three different wines for the price of a single glass – alongside our delicious chocolate fondues, cheese fondues or a cheese plate. Mona's Cellar is open Thursday-Sunday at 4:30 p.m. No reservations are needed. *Thank you for choosing the Mona Lisa.*

*Enjoy the night.*