

The Melting Pot of Arlington

Large Party Menu Selections

All of our large party menu options include four courses: cheese fondue, salad, main entrée and chocolate fondue. Pricing is listed on the second page.

Please choose from the following options:

The Cheese Course

(Please choose one per fondue pot)

Our Cheese Fondues are blended tableside and served with French, rye and pumpernickel breads, delicious Granny Smith apples and assorted fresh vegetables.

Cheddar Cheese Fondue

Aged, medium-sharp Cheddar and Emmentaler Swiss cheeses, lager beer, garlic and seasonings.

Traditional Swiss Cheese Fondue

Grüyere and Emmentaler Swiss cheeses, white wine, garlic, nutmeg, lemon and Kirschwasser.

Spinach Artichoke Cheese Fondue

Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic.

Fiesta Cheese Fondue

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeño peppers and salsa. Served with crisp tortilla chips and made as spicy as you like.

Wisconsin Trio Cheese Fondue

Fontina, Butterkäse and Buttermilk Bleu cheeses with white wine, scallions and a hint of sherry.

The Salad

(Please choose one per guest)

California

Mixed baby salad greens, Roma tomatoes, walnuts and Gorgonzola cheese, with Raspberry Black Walnut Vinaigrette Dressing.

Mushroom Salad

Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette.

House Salad

Crisp greens, Roma tomatoes, cucumbers, eggs and Emmentaler Swiss cheese, served with our sweet and tangy House Dressing.

Caesar Salad

Crisp romaine lettuce, Caesar dressing, shredded Parmesan cheese, crisp croutons and an added touch of Parmesan encrusted pine nuts.

Cooking Style Selections

(Please choose one per fondue pot)

Court Bouillon

A homemade, seasoned vegetable broth that is full of flavor while low in salt and cholesterol free.

Bourguignonne

The purest cholesterol free canola oil served with our signature fondue batters.

Coq Au Vin

A combination of fresh herbs, mushrooms, garlic, imported spices and hearty burgundy wine.

Mojo

This Caribbean seasoned bouillon has distinctive garlic and citrus flairs!

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Entrée Selections

All entrée selections include an exotic assortment of vegetables and sauces.
(Please choose one per guest)

The Vegetable Delight

Spinach and Cheese Stuffed Ravioli, Asparagus, Artichoke Hearts,
Portabella Mushrooms, Eggplant, and Tofu
\$33.00++ Per Person

The Classic

Tenderloin, Fresh Salmon, Tender Breast of Chicken,
Teriyaki Marinated Sirloin, and White Shrimp.
\$37.00++ Per Person

The Fusion

Teriyaki Marinated Sirloin, Marinated Chicken Breast, Marinated Duck,
White Shrimp, Tenderloin, and Chicken and Vegetable Potstickers.
\$39.00++ Per Person

The Ballston Platter

Four-ounce lobster tail, 3 oz. filet Medallion, White Shrimp, Ahi Tuna,
and Marinated Pork Tenderloin
\$44.00++ Per Person

All large party menu pricing includes soda, iced tea, and coffee at no extra charge

Please allow 2 ½ to 3½ hours for dining, depending upon the size of your group.

++ 18% Service Charge and 9% Sales Tax is additional

*This menu may be limited to off-peak restaurant hours, as determined by management
A deposit of \$20.00 per person may be required.

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Chocolate Fondue Selections

(Please choose one per fondue pot)

Fresh strawberries, bananas and pineapple, plus cheesecake, tasty marshmallows, pound cake and brownies for you to dip in to any of our decadent chocolate fondue recipes.

The Original

This original recipe features milk chocolate with a hint of nuts.

Disaronno® Meltdown

Silky white chocolate swirled with Disaronno Originale amaretto and flambéed tableside.

Cookies 'n Cream Marshmallow Dream

Dark chocolate topped with marshmallow cream, flambéed to toast the marshmallow, swirled together and garnished with crushed Oreo cookies.

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed tableside.

Bailey's® Irish Cream Dream

Our milk chocolate swirled with Bailey's Irish Cream.

Yin & Yang

Half dark chocolate and half white chocolate, artfully swirled in the same pot for that special mix of flavors.

Chocolate S'mores

Milk chocolate fondue topped with marshmallow cream, flambéed to toast the marshmallow and then garnished with crushed Graham crackers.

Also includes Graham crackers for dipping.

Pure Chocolate

Milk chocolate, dark chocolate, or white chocolate, melted for the most pure of all chocolate fondues.

Special Event

Create your own masterpiece. Select from dark, white or milk chocolate and then make it a culinary work of art with your choice of Cointreau, Grand Marnier, Chambord or Tuaca!