



STIR THINGS UP.

Ladies' Night Out at **The Melting Pot**
a fondue restaurant

\$27 per person
(excluding tax and 20% gratuity)
Entrées cannot be shared.

CHEESE FONDUE COURSE

Cheddar, Fiesta, Traditional Swiss, Wisconsin Trio or Spinach Artichoke
Served with French, Rosemary, and honey-wheat breads, Granny Smith apples and fresh vegetables.

SALAD COURSE

California, House, Caesar or Spinach Mushroom

ENTRÉE COURSE

Teriyaki Marinated Sirloin, White Shrimp, Chicken Breast and Spinach Artichoke Ravioli.
The entrée will also include a variety of homemade sauces and a fresh vegetable medley consisting of broccoli spears, red bliss potatoes and mushroom caps. No substitutions please!

Choose one of the following cooking styles:
Bouillon • Bourguignonne • Coq Au Vin* • Mojo*
*For an additional \$6 Charge per pot.

DESSERT COURSE

Choice of our Chocolate Fondue
Served with fresh strawberries, bananas and Rice Krispie Treats®
as well as cheesecake, pound cake, brownies and marshmallows.

\$6 Select Cocktails (ask your server for details)
\$5 Glass of Feature Red or White Wine
\$16 Select Bottles of Wine