

ALPINE BIG NIGHT OUT



• FOR A LIMITED TIME ONLY •

TAKE A CULINARY JOURNEY TO THE PLACE WHERE FONDUE ORIGINATED...

We are taking you back to the birthplace of fondue, the Alps.
This feature menu highlights the delicious recipes of oldworld Switzerland, Germany and France.

FIRST COURSE

Alp and Dell Cheese Fondue

A delicious combination of white wine, garlic, whole grain mustard and nutmeg, with a smooth blend of award-winning Gruyère, Raclette and Fontina cheeses.

SECOND COURSE

Alpine Ridge Salad

A bed of mixed greens topped with oven roasted tomatoes, award-winning Gruyère, Raclette and Fontina cheeses, hard-boiled eggs and honey roasted almonds, topped with a robust shallot vinaigrette.

THIRD COURSE

Fondue Feast

Filet Mignon, Sauerbraten NY Strip, Nueske's Applewood Smoked Bratwurst, Hefeweizen Marinated Shrimp, Roasted Garlic Crusted Chicken, Sun Dried Tomato Ravioli and Fresh Vegetables.

\$39 per person / \$79 per couple

Fondue Fusion

Lobster Tail, Filet Mignon, Sauerbraten NY Strip, Nueske's Applewood Smoked Bratwurst, Hefeweizen Marinated Shrimp, Roasted Garlic Crusted Chicken, Sun Dried Tomato Ravioli and Fresh Vegetables.

\$87 per couple

Lobster Indulgence

Lobster Tail(s), Sauerbraten NY Strip, Nueske's Applewood Smoked Bratwurst, Hefeweizen Marinated Shrimp, Roasted Garlic Crusted Chicken, Sun Dried Tomato Ravioli and Fresh Vegetables.

\$47 per person / \$93 per couple

ENTRÉE COOKING STYLES

Coq au Vin

Flavors of fresh herbs, mushrooms, garlic, spices and burgundy wine.

Mojo Style

Caribbean-seasoned bouillon with distinctive flavors of fresh garlic with a citrus flair!

Court Bouillon

Homemade, seasoned vegetable broth.

Bourguignonne

European-style fondue in cholesterol-free canola oil.
0g trans-fat Oil

FOURTH COURSE

White Chocolate Apple Cobbler Fondue

White chocolate with seasoned apples, streusel topping and spices.

All entrées are cooked tableside in any of our four flavorful cooking styles located above.

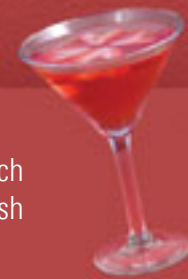
Regular menu item substitutions allowed. Ask your server for details.



Specialty Drinks



Yin & Yang \$10
The perfect balance! Godiva White Chocolate Liqueur, Stoli Vanil vodka and ice cream topped with chocolate shavings.



Love Martini \$9
Love at first sip! Malibu rum, Peach Schnapps, cranberry juice and fresh strawberries.

Chocolate Fontini \$9
Fondue in a glass! Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream and creamy Milk Chocolate.

Strawberry Basil Lemonade \$9
Nothing like Mom used to make! Smirnoff Strawberry Twist vodka, fresh strawberries, basil and lemonade.

Sour Apple Martini \$9
Bite into the big city with the big flavor of Stoli vodka infused with the flavor of sour apple.

Blackberry Margarita \$9
100% Agave, 110% delicious! 1800 Reposado Tequila with a hint of blackberries and fresh lime.

Pomegranate Cosmo \$9
Sweet and seductive! SKYY Citrus vodka, PAMA Pomegranate Liqueur and cranberry juice.

Ultimate Mojito \$9
One of Cuba's national treasures! Fresh mint and lime muddled with a hint of brown sugar and blended with Bacardi Light rum.

Wines By The Glass

Bubbly

Brut, Korbel, California, NV, 187ml \$12
Champagne, Brut, Perrier-Jouët, "Grand", France, NV, 187ml \$15

Sweet White & Blushes

White Zinfandel, Beringer, California, 2007 \$6
Riesling, Jekel, Monterey County, California, 2007 \$7
Riesling, Spätlese, Schmitt Söhne, "Piesporter Michelsberg", Mosel-Saar-Ruwer, Germany, 2006 \$8
White Blend, Sokol Blosser, "Evolution", Oregon, 12th Edition \$9

Dry White Wines

Pinot Grigio, Little Black Dress, California, 2007 \$7
Sauvignon Blanc, Rodney Strong, "Charlotte's Home", Sonoma County, California, 2006 \$8
Sauvignon Blanc, Nobile, Marlborough, New Zealand, 2007 \$8
Pinot Grigio, Santa Margherita, Alto Adige, Italy, 2007 \$11
Chardonnay, Penfolds, "Rawson's Retreat", South Eastern Australia, 2007 \$6
Pinot Grigio, MezzaCorona, Vigneti delle Dolomiti, Trentino, Italy, 2007 \$6
Chardonnay, Kendall-Jackson, "Vintner's Reserve", California, 2006 \$9
Chardonnay, Simi, Sonoma County, California, 2006 \$9
Chardonnay, Frei Brothers, "Reserve", Russian River Valley, California, 2006 \$8
Chardonnay, Michael & David, "7 Heavenly Chards", Lodi, California, 2007 \$7

Sweet Intensity Red

Pinot Noir, Mirassou, "Coastal Selection", Monterey County, California, 2007 \$7

Dry Red Wines

Bourgogne, Joseph Drouhin, "Laforet", Burgundy, France, 2006 \$10
Pinot Noir, Cambria, "Julia's Vineyard", Santa Maria Valley, California, 2006 \$9
Merlot, HRM Rex Goliath, Central Coast, California, NV \$8
Chianti Classico, Riserva, Castello Banfi, Tuscany, Italy, 2005.. \$9
Red, Folie à Deux, "Ménage à Trois", California, 2006 \$8
Shiraz, McWilliam's, "Hanwood Estate", South Eastern Australia, 2006 \$8
Cabernet Sauvignon, Beringer, "Founders' Estate", California, 2007 \$8
Merlot, Aquinas, Napa Valley, California, 2006 \$8
Malbec, Bodega El Portillo, Alto Valle de Uco, Mendoza, Argentina, 2007 \$8
Merlot, Clos du Val, Napa Valley, California, 2005 \$11
Zinfandel, Michael & David, "7 Deadly Zins", Lodi, California, 2007 \$7
Cabernet Sauvignon, 14 Hands, Columbia Valley, Washington, 2005 \$8
Cabernet Sauvignon, Main Street Winery, Lake-Monterey-Santa Barbara Counties, California, 2007 \$9
Merlot, St. Francis Vineyards, Sonoma County, California, 2005 \$9



Cheese Fondue

Each cheese fondue includes fresh breads, vegetables and apples for dipping. Please choose one cheese fondue per cooktop at your table.

\$16 (serves 1-2) \$8 per additional person

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.

Cheddar Cheese Fondue

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

Wisconsin Trio Cheese Fondue

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

Traditional Swiss Cheese Fondue

Gruyère and Emmenthaler Swiss cheeses, white wine, garlic, nutmeg, lemon and Kirschwasser.

Big Night Out Cheese Fondue

Enjoy the seasonal cheese fondue showcased in our Big Night Out. Ask your server for pricing.



Salads

Enjoy one of our delicious salads each featuring one of The Melting Pot's homemade dressings.

\$6 per person

The Melting Pot House Salad

Crisp romaine and iceberg lettuce, cheddar cheese, fresh tomatoes, crispy croutons and sliced egg with your choice of Peppercorn Ranch Dressing or our Sweet and Tangy House dressing.

Spinach Mushroom Salad

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

Caesar Salad

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

California Salad

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

Big Night Out Salad

Enjoy the seasonal salad showcased in our Big Night Out. Ask your server for pricing.



Entrée Selections

Each entrée is accompanied by your choice of salad and an array of fresh vegetables.

Land & Sea \$23

New York Strip, breast of chicken and white shrimp.

The French Quarter \$23

Filet mignon, breast of chicken and shrimp, all seasoned with cajun spices, served with Andouille sausage.

Seafood Trio \$21

White shrimp, scallops and cedar plank salmon.

Shrimp & Sirloin \$19

White shrimp and teriyaki-marinated sirloin.

Cedar Plank Salmon \$25

Our version of an American classic with a perfectly balanced smoky flavor.

Breast of Chicken \$18

Signature Selection \$25

Filet mignon, white shrimp, teriyaki-marinated sirloin, breast of chicken and cedar plank salmon.

Pacific Rim \$24

Teriyaki-marinated sirloin, white shrimp, marinated pork tenderloin, breast of duck, breast of chicken and potstickers.

The Vegetarian \$18

Edamame or onion rings, artichoke hearts, portobello mushrooms, Thai peanut marinated tofu, asparagus, spinach artichoke ravioli and our Big Night Out pasta.

Teriyaki-Marinated Sirloin \$19

Filet Mignon 6 oz. \$22

9 oz. \$26

Add a cold water lobster tail to any individual entrée. \$15

Entrée Cooking Styles

For cooking your entrée, choose one style per cooktop.

Coq au Vin

Flavors of fresh herbs, mushrooms, garlic, spices and burgundy wine.

\$6 per pot

Court Bouillon

Homemade, seasoned vegetable broth.

Bourguignonne

European-style fondue in cholesterol-free canola oil.
0g trans-fat Oil

Mojo Style

Caribbean-seasoned bouillon with distinctive flavors of fresh garlic with a citrus flair!

\$6 per pot



Chocolate Fondue Dessert

The perfect ending to this evening's culinary journey... our chocolate fondue desserts are so famous, they need their own menu!

Your server will present our dessert menu to you.

Our Fondue-style service may result in the undercooking of certain ingredients.

1.70 8.09 Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.