



STIR THINGS UP.

RESTAURANT WEEK - LUNCH MENU

\$20.10 per person

FIRST COURSE

CHOICE OF:

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.

Caesar Salad

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

Spinach Mushroom Salad

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

California Salad

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

SECOND COURSE

CHOICE OF:

Option 1: Land & Sea

New York Strip, Breast of Chicken and White Shrimp.

Option 2

Garlic Chili Chicken Breast

Option 3: Vegetarian

Edamame or Onion Rings, Artichoke Hearts, Portobello Mushrooms, Thai Peanut-Marinaded Tofu, Asparagus, Spinach Artichoke Ravioli.

All lunch entrées are served with fresh vegetables and a variety of dipping sauces.

CHOICE OF COOKING STYLES

Court Bouillon: Homemade, seasoned vegetable broth.

Bourguignonne: European-style fondue in cholesterol-free canola oil.

Coq au Vin: Flavors of fresh herbs, mushrooms, garlic, spices and burgundy wine.

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

THIRD COURSE

CHOICE OF:

Chocolate Fondue from our Dessert Menu

Served with fresh strawberries, bananas, cheesecake, tasty marshmallows, pound cake and brownies.

Please note that this special meal offering cannot be shared and is not combinable with any other offers, coupons, promotions, or discount cards. Tax and gratuity not included.

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

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