

How Your Melting Pot Experience Works...

At The Melting Pot, we make fondue fun and easy! The complete fondue experience is best served in four courses. Enjoy our Big Night Out, which includes creations by our chef that are available for a limited time or create your own four-course experience. Getting started is as easy as 1, 2, 3, 4!



Select your
cheese fondue



Select your
salad



Select your entrée and
cooking style



Select your
chocolate fondue

Big Night Out

Feng Shui Cheese Fondue

A perfectly balanced blend of Fontina and Butterkäse cheeses with a serene touch of rice wine, sake, minced shallots, garlic and scallions.

Mandarin and Almond Oriental Salad

A mix of Romaine lettuce, red cabbage and carrots topped with toasted almonds, wonton strips, mandarin orange wedges and completed with an Asian-inspired dressing.

Featured Entrée Selections

Fondue Feast

Ahi Tuna, Vannamei Shrimp,
Teriyaki Sirloin, Tenderloin,
Panang Chicken and Potstickers
\$78 per couple

Fondue Fusion

Lobster Tail, Vannamei Shrimp,
Ahi Tuna, Teriyaki Sirloin, Tenderloin,
Panang Chicken and Potstickers
\$84 per couple

Lobster Indulgence

Twin Lobster Tails, Vannamei Shrimp,
Ahi Tuna, Teriyaki Sirloin,
Panang Chicken and Potstickers
\$88 per couple

Zen Cooking Style

Vegetable bouillon base seasoned with ginger and fresh lemon grass.

Yin & Yang Chocolate Fondue

A Melting Pot classic! An equal measure of dark chocolate and white chocolate, artfully swirled together for a perfect balance of flavors.

Feel free to substitute your favorite cheese fondue, cooking style, salad or chocolate fondue for any of the above.

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.

Mojo Style

Caribbean seasoned bouillon
with distinctive flavors of
fresh garlic with a citrus flair!
\$6 per pot