



THE BIG NIGHT OUT® MEETS THE RED, WHITE AND BLUE.  
DISCOVER AUTHENTIC AMERICAN FLAVORS WITH OUR NEWEST LIMITED-TIME MENU.

### FIRST COURSE

#### Boston Lager Cheddar Cheese Fondue

Samuel Adams Boston Lager®, cheddar and Emmenthaler cheeses accented with Nueske's Applewood-Smoked Bacon, onion, Dijon mustard, Tabasco® and scallions

### SECOND COURSE

#### Wisconsin Wedge Salad

Iceberg wedge with Roma tomatoes, Emmi Roth Käse Gorgonzola, Nueske's Applewood-Smoked Bacon and Peppercorn Ranch Dressing

### THIRD COURSE

Our entrée course is served with your choice of cooking style. See page four of the menu for cooking style options. Additional charges may apply.

#### Fondue Feast\*

Seasoned Choice Angus Sirloin, Old Bay® Shrimp, Buffalo Chicken, Memphis-Style BBQ Pork Tenderloin and Wild Mushroom Sacchetti  
\$41 per person / \$82 per couple

#### Fondue Fusion\*

Cold-Water Lobster Tail, Seasoned Choice Angus Sirloin, Old Bay® Shrimp, Buffalo Chicken, Memphis-Style BBQ Pork Tenderloin and Wild Mushroom Sacchetti  
\$88 per couple

#### Lobster Indulgence\*

Cold-Water Lobster Tail(s), Old Bay® Shrimp, Buffalo Chicken, Memphis-Style BBQ Pork Tenderloin and Wild Mushroom Sacchetti  
\$46 per person / \$92 per couple

### FOURTH COURSE

#### Chocolate Wildberry Crunch Fondue

Our take on a timeless American classic, PB & J. This one is sure to put a smile on your face!  
Milk chocolate, crunchy peanut butter with a purée of blackberries, raspberries and strawberries

**Customize your Big Night Out. Ask your server for details on regular menu item substitutions.**

### FOUR-COURSE AMERICAN CRAFT BEER PAIRING FLIGHT

Four-course Pairing Flight \$12 (6 oz pour of each beer)

FIRST COURSE



**Samuel Adams Boston Lager®**  
Boston, MA  
\$5 btl

SECOND COURSE



**Sierra Nevada Pale Ale**  
Chico, CA  
\$5 btl

THIRD COURSE



**Stone IPA**  
Escondido, CA  
\$5 btl

FOURTH COURSE



**Rogue Chocolate Stout**  
Newport, OR  
\$10 btl (22 oz)

### FOUR-COURSE AMERICAN WINE PAIRING FLIGHT

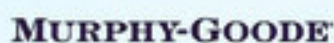
Four-course Pairing Flight \$16 (3 oz pour of each wine)

FIRST COURSE



**Chateau Ste. Michelle Pinot Gris**  
Columbia Valley, WA  
\$8 gls / \$30 btl

SECOND COURSE



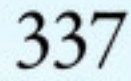
**Murphy Goode Chardonnay**  
California  
\$8 gls. / \$30 btl.

THIRD COURSE



**Coppola Claret**  
Sonoma, CA  
\$8 gls. / \$30 btl.

FOURTH COURSE



**Noble Vines 337 Cabernet**  
Lodi, CA  
\$8 gls. / \$30 btl.

Gluten-free and nutritional menus are available upon request.

Before placing your order, please inform the owner, manager or your server if a person in your party has a food allergy.

\*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.

## Specialty Drinks



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



**Love Martini** \$8  
Love at first sip!  
Malibu rum, peach schnapps, cranberry juice and fresh strawberries  
Rav Gignilant - Melbourne, Florida

### Blackberry Sage Lemonade \$6

A non-alcoholic, uniquely delicious blend of lemonade, blackberry and sage  
Ask your server how to kick it up with a shot of BACARDI LIMON!

### Blackberry Margarita \$9

100% Agave, 110% delicious! 1800 Reposado Tequila with a hint of blackberries and fresh lime

### Pineapple Upside-down Cake \$8

Stoli Vanil Vodka, Tuaca Liqueur, Amaretto, pineapple juice and grenadine

### Sangria Red or White \$8

Red - Bursting with fresh fruit and a hint of blackberry  
White - A perfect blend of tropical mango and crisp white wine

### Chocolate Fontini \$8

Fondue in a glass! Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream and creamy milk chocolate

### Mango Margarita \$9

El Jimador Tequila, Cointreau and sweet & sour shaken with the tropical flavors of mango and pineapple

## Wines By The Glass

### Sweet Sparkling Wines

Moscato d'Asti, Luccio, Piedmont, Italy, NV..... \$8

### Sweet and Off-Dry White/Blush Wines

White Zinfandel, Beringer, California, 2007 ..... \$6

Riesling, Spätlese, Schmitt Söhne, "Piesporter Michelsberg", Mosel-Saar-Ruwer, Germany, 2006 ..... \$8

Riesling, Jekel, Monterey County, California, 2006..... \$7

Riesling, Schloss Vollrads, Rheingau, Germany, 2008..... \$8

### Light Intensity White Wines

Pinot Grigio, Giorgio & Gianni, delle Venezie, Italy, 2008.....\$10

Pinot Grigio, Bodegas y Viñedos Santiago Graffigna, "Centenario", San Juan, Argentina, 2008..... \$8

Sauvignon Blanc, Matua Valley, Marlborough, New Zealand, 2008.....\$10

### Medium Intensity White Wines

Pinot Grigio, MezzaCorona, Vigneti delle Dolomiti, Trentino, Italy, 2007 ..... \$8

Chardonnay, Cupcake, Central Coast, California, 2010..... \$8

Chardonnay, Kendall-Jackson, "Vintner's Reserve", California, 2006 ..... \$9

### Light Intensity Red Wines

Pinot Noir, Estancia, "Pinnacles Ranches", Monterey County, California, 2008 .....\$11

Pinot Noir, Mirassou, "Coastal Selection", Monterey County, California, 2006 ..... \$7

### Light Intensity Red Wines cont'd

Pinot Noir, Les Jamelles, Vin de Pays de l'Aude, Languedoc, France, 2008 ..... \$9

### Medium Intensity Red Wines

Merlot, Screw Kappa Napa, Napa Valley, California, 2007 ..... \$9

Red, Folie à Deux, "Ménage à Trois", California, 2006 ..... \$9

Malbec, Vista del Sur, "High Note Elevated", Uco Valley, Mendoza, Argentina, 2008 ..... \$9

Merlot, Tanglely Oaks, Napa Valley, California, 2009 .....\$10

Malbec, Pascual Toso, Mendoza, Argentina, 2008 ..... \$9

Zinfandel, Ravenswood, "Zen of Zin Old Vine", California, 2007 ..... \$8

Petite Sirah, The Crusher, "Grower's Selection", Clarksburg, California, 2009 ..... \$9

Malbec, Portillo, Alto Valle de Uco, Mendoza, Argentina, 2010 ..... \$8

Merlot, Toad Hollow, "Reserve, Richard McDowell", Russian River Valley, California, 2005 ..... \$9

Cabernet Sauvignon, 14 Hands, Columbia Valley, Washington, 2005..... \$9

Malbec, Tierra Secreta, Mendoza, Argentina, NV.....\$10

### Full Intensity Red Wines

Cabernet Sauvignon, Louis M. Martini, Napa Valley, California, 2008.....\$13



## Cheese Fondue

Our cheese fondue selections include rustic artisan breads, fresh vegetables and crisp Granny Smith apples. Please choose one cheese fondue per cooktop at your table.

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

### Spinach Artichoke Cheese Fondue

Rich Fontina and Butterkäse cheeses blend perfectly with spinach, artichoke hearts and garlic

### Fiesta Cheese Fondue

Aged cheddar cheese pairs with lager beer, jalapeño peppers and salsa, made as spicy as you like

### Cheddar Cheese Fondue

Aged medium-sharp cheddar and Emmenthaler Swiss cheeses melt beautifully with lager beer, garlic and seasonings

### Wisconsin Trio Cheese Fondue

Rich Fontina and Butterkäse join buttermilk bleu cheese, white wine, scallions and a hint of sherry

### Traditional Swiss Cheese Fondue

Gruyère and Emmenthaler Swiss cheeses come together with 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 signature dressings.

\$6 per person

### The Melting Pot House Salad

Crisp romaine and iceberg lettuce, aged cheddar cheese, Roma tomatoes, seasoned 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 and seasoned croutons finished with Parmesan-encrusted pine nuts

### California Salad

Mixed baby greens, Roma tomatoes, candied pecans and rich Gorgonzola cheese with Raspberry Black Walnut Vinaigrette

### Big Night Out Salad

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

An 18% gratuity will be added to parties of 6 or more.



## Individual Entrée Selections\*

Our Chef has created some of the best entrée selections for your fondue experience. Each entrée is accompanied by your choice of one of our delicious salads and an array of fresh vegetables. Enjoy cooking your entrées in any of our four, flavorful cooking styles.

### Land & Sea

\$22

Premium filet mignon, all-natural breast of chicken and succulent white shrimp

### The French Quarter

\$20

Premium filet mignon, all-natural breast of chicken and succulent white shrimp all seasoned with Cajun spices and accompanied by flavorful Andouille sausage

### Seafood Trio

\$20

Sesame-crusted sushi-grade ahi tuna, succulent white shrimp and cedar-plank salmon

### Shrimp & Sirloin

\$20

Succulent white shrimp pairs nicely with teriyaki-marinated sirloin

### All-Natural Breast of Chicken

\$19

### Cedar-Plank Salmon

\$22

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

### Pacific Rim

\$25

All-natural breast of chicken, teriyaki-marinated sirloin, succulent white shrimp, citrus-infused pork tenderloin, breast of duck and chicken and vegetable potstickers

### The Vegetarian

\$18

A selection of fresh vegetables including edamame or onion rings, artichoke hearts, Portobello mushrooms and asparagus served with Thai peanut-marinated tofu, spinach artichoke ravioli and our Big Night Out pasta

### Teriyaki-Marinated Sirloin

\$19

### Filet Mignon

6 oz. \$22

9 oz. \$25

Add a cold-water lobster tail to any individual entrée \$16

## Four-Course Classic

Create your own four-course fondue experience with your fondue favorites and a chef-selected entrée. \$75 per couple / \$38 per person

### FIRST COURSE

Your choice of any of our delicious cheese fondues

### SECOND COURSE

Your choice of any of our freshly-made salads

### THIRD COURSE\*

Sesame-crusted sushi-grade ahi tuna, succulent white shrimp, seasoned choice angus sirloin, herb-crusted all-natural chicken breast and teriyaki-marinated sirloin

Add a cold-water lobster tail \$16

### FOURTH COURSE

Your choice of any of our decadent chocolate fondue desserts listed in our dessert menu

## Entrée Cooking Styles

For your cooking enjoyment, choose from four chef-created styles designed to enhance your entrée

### Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms  
\$6

(Complimentary with Big Night Out and Four-Course Classic)

### Court Bouillon

Vegetable broth hand-seasoned with herbs and spices

### Bourguignonne

Go European with this cooking style in cholesterol-free canola oil / 0g trans-fat

### Mojo

Caribbean-inspired bouillon featuring fresh-garlic and citrus flavors  
\$6

(Complimentary with Big Night Out and Four-Course Classic)

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