WINE

SPARKLING

	5oz	Split	Bottle
Ballatore, Spumante, "Gran Spumante" California			27
Luccio, Moscato d'Asti Piedmont, Italy	9		34
Banfi, Brachetto d'Acqui, "Rosa Regale" Piedmont, Italy			49
Zonin, Prosecco, Brut Veneto, Italy			30
Ste. Michelle, Brut Columbia Valley, Washington			28
Mumm Napa, Brut, "Prestige Chefs de Caves" Napa Valley, California, 187ml		11	

SWEET WHITE/BLUSH

	5oz	8oz	Bottle
White Knight, Moscato California			34
Beringer, White Zinfandel California	6	9	22
New Age, White San Rafael, Mendoza, Argentina	7	10	26
Schmitt Söhne, Riesling, Spätlese, "P. M." Mosel, Germany	9	12	34
Pacific Rim, Riesling Columbia Valley, Washington	8	11	30
J.L. Wolf, Gewürztraminer, "Villa Wolf" Pfalz, Germany			39
Conundrum California			49
Ste. Michelle & Dr. Loosen, Riesling, "Eroica" Columbia Valley, Washington			46

CHARDONNAY

Kim Crawford, Chardonnay, Unoaked Marlborough, New Zealand			40
Cupcake, Chardonnay Central Coast, California	8	11	30
KJ, Chardonnay, "Vintner's Reserve" California	9	12	34
Coppola, Chardonnay, Unoaked, "R & B" California			32

OTHER WHITES

Mezzacorona, Pinot Grigio Vigneti delle Dolomiti, Trentino, Italy	6	9	22
Santa Margherita, Pinot Grigio Alto Adige, Italy			46
Project Paso, Sauvignon Blanc Paso Robles, California			36
SeaGlass, Pinot Gris Santa Barbara County, California	8	11	30
Matua, Sauvignon Blanc Marlborough, New Zealand	7	10	26
Six Hats, Viognier Western Cape, South Africa			30
Montes, Syrah, Rosé, "Cherub" Colchagua Valley, Central Valley, Chile			30

CABERNET SAUVIGNON

	5oz	8oz	Bottle
Noble Vines, Cabernet, "337" Lodi, California			34
Viña Ventisquero, Cabernet, Reserva Colchagua Valley, Central Valley, Chile			42
14 Hands, Cabernet Washington	8	11	30
J. Lohr, Cabernet, "Seven Oaks" Paso Robles, California	10	13	38
Rodney Strong, Cabernet Sonoma County, California			49

PINOT NOIR/MERLOT

Mirassou, Pinot Noir California	9	12	34
Estancia, Pinot Noir, "Pinnacles" Monterey County, California			46
Belle Glos, Pinot Noir, "Meiomi" California	11	14	42
Greystone, Merlot California	8	11	34
Decoy by Duckhorn, Merlot Sonoma County, California			45
Clos du Val, Merlot Napa Valley, California			49

OTHER REDS

Beringer, "Red Moscato" California	7	10	26
Banfi, Chianti Superiore Tuscany, Italy			44
Campo Viejo, Rioja, Reserva Spain			42
Ménage à Trois, Red California	8	11	30
Dreaming Tree, Red, "Crush" North Coast, California			46
Clos Otto, Shiraz, "Boxhead" South Australia	8	11	30
Crios de Susana Balbo, Malbec Mendoza, Argentina			39
Penfolds, Shiraz, "Thomas Hyland" Adelaide, South Australia			36
Francis Coppola, Claret California			46
La Tarasque, Côtes du Rhône Rhône, France			44
Ravenswood, Zinfandel, "Zen of Zin" California	10	13	38
Portillo, Malbec Alto Valle de Uco, Mendoza, Argentina	8	11	30
HandCraft, Petite Sirah California			34
Domaine Andron, Haut-Médoc Bordeaux, France			49

RESERVE

Our featured selection of fine wines. Proprietor's extended list by request.

Moët & Chandon, Brut, "Impérial"
Champagne, France
Bottle 72

Grgich Hills, Chardonnay, Biodynamic
Napa Valley, California
Bottle 72

Etude, Pinot Noir, "Estate"
Carneros, California
Bottle 80

Sterling, Merlot, "Reserve"
Napa Valley, California
Bottle 96

Mount Veeder Winery, Cabernet
Napa Valley, California
Bottle 76

Quintessa
Rutherford, California
Bottle 180

SPECIALTY COCKTAILS

YIN & YANG MARTINI
The perfect balance! Godiva White Chocolate Liqueur and Stoli Vanil Vodka blended with ice cream then topped with chocolate shavings. 9.95

LEMON BERRY MOJITO
We shake up the classic Mojito with Bacardi Limón and Wildberry Purée for a light and tasty blend of berries and citrus. 7.95

MANGOLICIOUS
A mouth-watering combination of Voli Light Vodka, pineapple juice and mango syrup topped with Luccio Sparkling Moscato. 7.95

THE NEW YORKER
A truly classic Manhattan: Crown Royal and Sweet Vermouth with a dash of Southern Comfort. 9.95

WASHINGTON APPLE MARTINI
Crown Royal Whiskey, DeKuyper Apple Pucker Schnapps and cranberry juice. 9.95

PARADISE PUNCH
A taste of the tropics! Bacardi Light, Myers's Dark, Captain Morgan Spiced and Malibu Rums with orange and pineapple juices. 8.50

BLUE HAWAIIAN MARTINI
A tropical blend of Malibu Rum, blue curaçao and pineapple juice with a hint of cranberry juice. 9.95

BANANA FOSTER'S MARTINI
Stoli Vanil Vodka, Godiva White Chocolate Liqueur, Baileys Caramel Irish Cream, banana liqueur, Monin White syup. 9.95

ESPRESSO MARITINI
Stoli Vanil Vodka, fresh brewed espresso and Kahlúa. 9.95

LOVE MARTINI
Love at first sip! Malibu Rum, peach schnapps, cranberry juice and fresh strawberries. 9.95

GINGER POSMO
Our elegant twist on a classic cocktail, combining the flavors of SKYY Ginger Infusions Vodka and pomegranate juice with Luccío Sparkling Moscato and served with a red sugar rim. 9.95

WILDBERRRY MARGARITA
Four fruit flavors blend perfectly in this delicious concoction featuring Avión Silver Tequila, triple sec and freshly-squeezed lime juice. 8.50

BLACKBERRY SAGE LEMONADE
A non-alcoholic, uniquely delicious blend of lemonade, blackberry and sage. 5.95
Ask your server how to kick it up with a shot of BACARDI LIMON! 7.95

SAILOR'S PUNCH
Ahoy! Set sail for the high seas with this fun and fruity punch, a combination of Sailor Jerry Spiced Rum and orange and pineapple juices, topped with a trio of cherries. 6.95

TANGERINE COSMO
One of our all-time favorite cocktails gets a hot, new look with some help from Skinnygirl Tangerine Vodka blended with Cointreau, cranberry juice and freshly-squeezed lime juice. 9.95

SANGRIA

M.P.'S GRAND SANGRIA - You won't be able to put down our perfect blend of Beringer Red Moscato, SKYY Blood Orange Vodka, Grand Marnier and a blend of fresh juices with a touch of cinnamon. 8.25

SUNSHINE SANGRIA - Enjoy a sip of sunshine! Try our light, bubbly version of white sangria, a blend of Malibu Sunshine Rum, Chambord Raspberry Liqueur and Luccío Sparkling Moscato. 8.25

BEER

CRAFT
Bell's IPA "Two Hearted Ale" 5.50 | Blue Moon Wheat Ale 3.95
Sam Adams "Boston Lager" 4.95 | Sierra Nevada Pale Ale 4.95

IMPORT
Guinness Stout "Draught" 5.50 | Lindemans Lambic Framboise (750ml) 7.95 | Newcastle Brown Ale 4.95

DOMESTIC
Coors Light 3.75 | Coors N/A 3.75 | Miller "Lite" 3.75

SIGNATURE ITEM

HOW DO YOU FONDUE?

Any way you like with 1 2 3 or more courses.

All menu items are priced and portioned per person.

CHEESE FONDUE

Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.
Please choose one cheese fondue per cooktop at your table.

CHEDDAR
Aged, medium-sharp cheddar and Emmenthaler Swiss cheeses, lager beer, garlic and seasonings. 7.95 per person

WISCONSIN TRIO
Fontina, Butterkäse and buttermilk bleu cheeses with white wine, scallions and a hint of sherry. 8.75 per person

FIESTA
Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like. 7.95 per person

SPINACH ARTICHOKE
Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic. 8.50 per person

TRADITIONAL SWISS
Gruyère and Emmenthaler Swiss cheeses, white wine, garlic, nutmeg, lemon and Kirschwasser. 9.25 per person

SALADS

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

CAESAR
Crisp romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-encrusted pine nuts, tossed with Caesar dressing. 4.95

CALIFORNIA
Mixed baby salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with Raspberry Black Walnut Vinaigrette. 5.65

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. 5.45

SPINACH MUSHROOM
Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette. 5.95

INDIVIDUAL ENTRÉE SELECTIONS*

FONDUE BY YOU

Our Chef invites you to enjoy any of the individual entrées below by themselves or in a combination of three.
All entrées include seasonal vegetables and signature dipping sauces.

***3 Selections** (Does not include a Lobster Tail) 19.95 **2 Selections plus a Lobster Tail** 29.95*

TERIYAKI-MARINATED SIRLOIN 20.95

HONEY ORANGE DUCK BREAST 23.50

ATLANTIC SALMON 22.95

ANDOUILLE SAUSAGE 15.95

PACIFIC WHITE SHRIMP 19.25

CHICKEN POTSTICKERS 16.95

SPINACH AND ARTICHOKE RAVIOLI 13.95

COLD WATER LOBSTER TAILS 29.95

MEMPHIS-STYLE BBQ PORK MEDALLION 21.95

FILET MIGNON 23.95

WILD-CAUGHT MAHI MAHI 22.75

CITRUS-INFUSED PORK TENDERLOIN 21.95

ALL-NATURAL BREAST OF CHICKEN 15.95

WILD MUSHROOM SACCHETTI 15.50

SEASONED CHOICE ANGUS SIRLOIN 23.95

Before placing your order, please inform a Melting Pot team member if a person in your party has a food allergy.

SIGNATURE ITEM

COOKING STYLES

Our entrées can be prepared with any of the premium cooking styles listed below.

SEASONED COURT BOUILLON
Fresh seasoned vegetable broth. *Complimentary*

MOJO
Caribbean-seasoned bouillon with a distinctive fresh-garlic flavor and a citrus flair. 4.95 per pot

COQ AU VIN
Burgundy wine infused with fresh herbs, spices and mushrooms. 4.95 per pot

BOURGUIGNONNE
European-style fondue in cholesterol-free / 0g trans-fat canola oil. Served with tempura and sesame batters. 5.95 per pot

4-COURSE EXPERIENCE*

1. *Select one cheese fondue per cooktop.*
2. *Select your individual salad.*
3. *Select your individual entrée from below.*
4. *Select one chocolate fondue per cooktop.*

THE CLASSIC
Our most popular combination! Seasoned choice Angus sirloin, Memphis-style BBQ pork medallion, Pacific white shrimp, herb-crusted all-natural breast of chicken, and teriyaki-marinated sirloin. 37.95

GOOD EARTH VEGETARIAN
A selection of fresh vegetables including edamame or onion rings, artichoke hearts, Portobello mushrooms, and asparagus served with Thai peanut-marinated tofu, spinach and artichoke ravioli and wild mushroom sacchetti. 29.95

SEAFOOD TRIO
Wild-caught Mahi Mahi, succulent Pacific white shrimp, and Atlantic salmon. 34.95

FRENCH QUARTER
Premium filet mignon, all-natural breast of chicken, and Pacific white shrimp seasoned with Cajun spices and accompanied by flavorful Andouille sausage. 31.95

PACIFIC RIM
Teriyaki-marinated sirloin, honey orange duck breast, citrus-infused pork tenderloin, and chicken potstickers. 31.95

LAND AND SEA
Premium filet mignon, herb-crusted chicken, and Pacific white shrimp. 29.95

STEAK LOVERS
Premium filet mignon, teriyaki-marinated sirloin, and seasoned choice Angus sirloin. 34.95

FONDUE FUSION
Cold water lobster tail accompanied by teriyaki-marinated sirloin, Memphis-style BBQ pork medallion, honey orange duck breast, and wild mushroom sacchetti. 42.95

FONDUE DELIGHT
Premium filet mignon and a succulent cold water lobster tail paired with all-natural breast of chicken, Pacific white shrimp, and wild mushroom sacchetti. 44.95

SURF AND TURF
A succulent cold water lobster tail paired with seasoned choice Angus sirloin. 39.95

DON'T FORGET ABOUT THE CHOCOLATE

Your experience wouldn't be complete without chocolate fondue, of course.
See our dessert menu for all the decadent details.

Kids' menu available upon request.

*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 of foodborne illness.
Gluten-free menu available upon request.