



## LIMITED-TIME 4-COURSE PRIX FIXE

**\$189 FOR TWO<sup>†</sup>**

Our 4-Course Prix Fixe for two includes your choice of two drinks per person or a bottle of wine to share, cheese fondue, salad, entrée and chocolate fondue.

**\$157 FOR TWO<sup>†</sup>** | with Spirit Free beverage options.

### cheese fondue

Please choose one cheese fondue. Served with artisan breads and seasonal fruit and veggies for dipping (293 cal per serving).

#### Wisconsin Cheddar

(347 cal per serving)

Aged Cheddar, Spices, Emmenthaler, Sam Adams Boston Lager®, Garlic

#### Classic Alpine

(368 cal per serving)

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg

#### Hatch Green Chili

(337 cal per serving)

Aged Cheddar, Emmenthaler, Lager Beer, Hatch Green Chiles, Cumin, Worcestershire

#### Spinach Artichoke

(302 cal per serving)

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic

### salad

Choose two salads, one per person.

#### Melting Pot House

(248-255 cal per serving)

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing

#### Caesar

(172 cal per serving)

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

#### California

(125 cal per serving)

Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette

### entrée\*

Choose an entrée below to share. Premium proteins and vegetarian items served with seasonal veggies (117-132 cal).

#### Big Night Out

(402-452 cal per serving)

Premium Filet Mignon\*, Teriyaki-Marinated Sirloin\*, Herb-Crusted Chicken Breast\*, Shrimp\*, Atlantic Salmon\*, Wild Mushroom Sacchetti\*

#### The Classic

(396-454 cal per serving)

Garlic Pepper Sirloin\*, Shrimp\*, Teriyaki-Marinated Sirloin\*, Memphis-Style Dry Rub Pork\*, Herb-Crusted Chicken Breast\*

#### Steak Lovers

(548-621 cal per serving)

Premium Filet Mignon\*, Teriyaki-Marinated Sirloin\*, Garlic Pepper Sirloin\*

#### The Garden Pot

(385-456 cal per serving)

Veggie Potstickers\*, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Sacchetti\*, Artichoke Hearts

• Add a lobster tail to your entrée. \$15 •

### cooking styles

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

#### Seasoned Court Bouillon

Seasoned Vegetable Broth

#### Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

#### Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

### chocolate fondue

Please choose one chocolate fondue. Enjoy fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownie for dipping with your chocolate fondue.

#### Pure Chocolate Fondue

(272 cal per serving)

Pick from the flavors of milk, dark or white chocolate.

#### The Original

(289 cal per serving)

The smooth flavor of milk chocolate is melted with crunchy peanut butter.

#### Flaming Turtle

(333 cal per serving)

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans.

<sup>†</sup>All 4-Course Prix Fixe dinners must be pre-ordered and pre-purchased. Price includes sales tax and 18% service charge. Tables are reserved for one and a half hours per reservation. A credit card and \$50 deposit is required at time of reservation.

\*OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. THESE RAW ITEMS ARE PROVIDED FOR YOU (CUSTOMER) TO COOK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity. The gluten information provided on this menu is in cooperation with the Gluten Intolerance Group (GIG). We do not accept any responsibility for Information which has not been verified by Melting Pot and GIG. Our canola oil is cholesterol free and contains 0g of trans fat. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Updated 4/2020.



## BEVERAGES

Our 4-Course Prix Fixe for two includes your choice of two drinks per person or a bottle of wine to share.

### Wine

Benvolio, Pinot Grigio  
Kung Fu Girl, Riesling  
Greystone, Merlot  
Tribute, Cabernet  
Salentein, Malbec, "Portillo"

### Beer

Bud Light  
Corona  
Heineken  
Coors Light  
Buckler Non-Alcoholic Beer

### Featured Cocktails

Love Martini  
Freshly-Picked Margarita  
Jim Beam & Coke  
TMP's G&T  
Cosmopolitan

### Spirit-Free

Coca-Cola  
Sprite  
Diet Coke  
Iced Tea  
S.Pellegrino Sparkling Water  
Still Water



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