



# The Melting Pot

FONDUE RESTAURANT



## CHEESE FONDUE

Choose one cheese fondue below. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Upgrade to cheese fondue selection on the dinner menu for an additional \$1.50 per guest

### WISCONSIN CHEDDAR

Aged cheddar and Emmentaler melted with lager beer, garlic and spices.

### SPINACH ARTICHOKE

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

## ARTISANAL DIPPERS

Complement any of our award-winning cheese fondues with a selection of artisanal Italian meats. 5.95 per plate

## SALAD

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

### WISCONSIN WEDGE

Iceberg wedge, tomatoes, Gorgonzola, smoked bacon slices and house-made peppercorn ranch dressing.

### CALIFORNIA

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

## ENTRÉE\*

Entrée includes seasonal vegetables and signature dipping sauces.

Teriyaki-marinated Sirloin • All-Natural Breast of Chicken • Smoky Andouille Sausage  
Memphis-Style BBQ Pork Medallion • Featured Pasta

## COOKING STYLES

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

### SEASONED COURT BOUILLON

Fresh seasoned vegetable broth. Complimentary

### COQ AU VIN

Burgundy wine infused with fresh herbs, spices and mushrooms. 5.95 per pot

### MOJO

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

### BOURGUIGNONNE

European-style fondue in cholesterol-free / 0g trans-fat canola oil. 7.95 per pot

## CHOCOLATE FONDUE

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

Upgrade to chocolate fondue selection on the dinner menu for an additional \$1.50 per guest

### PURE CHOCOLATE

For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.

### CARAMEL TOFFEE CRUNCH

Creamy milk chocolate blended with caramel and topped with crunchy Heath Bar™ pieces.

## SWEET ADDITIONS

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh seasonal berries! 7.95 per plate

3-COURSE

**\$19.95 PER PERSON**

Including cheese fondue, salad and chocolate fondue.

4-COURSE

**\$29.95 PER PERSON**

Including cheese fondue, salad, entree and chocolate fondue.

Please see our regular menu for a wonderful selection wine by the glass or bottle, and specialty drinks. Certain restrictions apply. No coupons or specials valid with lunch menu unless otherwise specified. Not valid on certain holidays. 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 of foodborne illness. Tax and gratuity not included in price.