



Welcome to Brunch

cheese fondue

Please choose one cheese fondue. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Bacon, Egg and Cheddar

Cheddar cheese, hard-boiled eggs, bacon, black pepper and your choice of Frank's® RedHot® sauce or ketchup.

Maple Bacon Cheddar

Aged cheddar and Emmentaler infused with maple syrup and crisp bacon

Spinach Artichoke

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

salad

Enjoy a delicious salad featuring one of The Melting Pot's signature dressings.

The Melting Pot House

Crisp romaine and iceberg lettuce, cheddar cheese, fresh tomatoes, crispy croutons and sliced egg with your choice of house-made dressings: sweet & tangy or peppercorn ranch.

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Petite Feast

Filet Mignon • All-Natural Breast of Chicken • Pacific White Shrimp

cooking styles

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

Coq au Vin

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

Mojo

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

Seasoned Court Bouillon

Fresh seasoned vegetable broth. Complimentary

Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. 5.95 per pot

\$22.95 per person

Tax and gratuity not included.

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.