LUNCH MENU
Saturday & Sunday, starting at 11:30am

Choose from the special three-course options below or from the regular dining menu.

CHEESE FONDUE
Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

CHEDDAR
Aged, medium-sharp cheddar and Emmienthaler Swiss cheeses, lager beer, garlic and seasonings.

FRESH SPINACH ARTICHOKE
Fontina and Butterkäse cheeses, fresh spinach, artichoke hearts and garlic.

CLASSIC ALPINE
White wine and garlic with aged Gruyère, Raclette and fontina cheeses with fresh lemon juice and nutmeg.

ENTRÉE
Entrée includes seasonal vegetables and signature dipping sauces

PETITE COMBINATION
Teriyaki-Marinated Sirloin • All-Natural Breast of Chicken Pacific White Shrimp

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 garlic flavor and citrus flourish. $1.95 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. 5.95 per pot

CHOCOLATE FONDUE
Chocolate fondue is served with a variety of decadent dippers.

CHOOSE ONE CHOCOLATE FONDUE TO COMPLETE YOUR MEAL.
See our dessert menu for all the decadent details.

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

CAESAR
Romaine lettuce, Parmesan cheese, croutons and Parmesan-encrusted pine nuts, tossed with Caesar dressing

CALIFORNIA
Baby greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Black Walnut Vinaigrette.

THE MELTING POT HOUSE
Romaine-iceberg mix, cheddar, egg tomatoes, croutons with Peppercorn Ranch Dressing or House Dressing.

OPTION ONE
CHEESE FONDUE
SALAD
CHOCOLATE FONDUE

OPTION TWO
SALAD
ENTRÉE
CHOCOLATE FONDUE

$20 per person
This menu is priced 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.