



Mother's Day Menu

cheese fondue

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

Bacon & Brie

Baby brie, our creamy Classic Alpine cheeses, white wine, bacon, lemon juice, pepper and scallions.

Green Goddess Cheddar

Lager beer, garlic and our Green Goddess with our cheddar and Swiss cheese blend and black pepper.

Spinach Artichoke

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

charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives
12.50 per plate

salad

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

California

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

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.

The Melting Pot House

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Mom's Feast

Garlic Pepper Sirloin
Herb-crusted Chicken
Teriyaki-Marinated Sirloin
Memphis-Style BBQ Pork Medallion
Wild Mushroom Sacchetti

45

Mom's Fusion

Garlic Pepper Sirloin
Scallops
Memphis-Style BBQ Pork Medallion
Shrimp
Wild Mushroom Sacchetti

49

Teen Plate (13-17 years)

Teriyaki-Marinated Sirloin
All-Natural Breast of Chicken
Shrimp
Mascarpone & Sundried Tomato Ravioli

38

• Add a lobster tail to your entrée. 13.95 •

cooking styles

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

Coq au Vin

Burgundy Wine |
Mushrooms | Scallions
| Garlic

Mojo

Caribbean-Inspired |
Garlic | Cilantro |
Citrus

Seasoned Court Bouillon

Seasoned Vegetable
Broth

Bourguignonne

Canola Oil | Panko |
Sesame Tempura
Batter

Cast Iron Grill

Tabletop Grilling

chocolate fondue

For a perfect ending to the experience, indulge in delicious chocolate fondue served with fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownies for dipping.

White Chocolate Crème Brûlée

Our fondue version of this classic French dessert including white chocolate and caramelized sugar.

sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 6.50 per plate

Pricing is per person for four courses. Vegetarian and Vegan options also available.

Tax and gratuity not included.

Rosé Sangria
\$8.95

The Bee's Tea (non-alc) \$4.95
With a Buzz \$7.95

4-Course Paired Wine Flight
\$19

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.