



RESTAURANT WEEK 2019 MENU

cheese fondue

Choose one cheese fondue below or from our dinner menu. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Classic Alpine

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

Spinach Artichoke

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

Wisconsin Cheddar

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

salad

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

Caesar

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

California

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

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.

Land & Sea

Premium filet mignon, herb-crusted chicken and shrimp.
35

Fondue Delight

Premium filet mignon, succulent cold water lobster tail paired, all-natural breast of chicken, shrimp and wild mushroom sacchetti. 50

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

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.

Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside.

Dark & Dulce

A classic flavor combination featuring dark chocolate and dulce de leche accented with coarse ground sea salt.

Flaming Turtle

It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

A portion of the proceeds from each meal, featured cocktail and wine goes to the Central Texas Food Bank.

Tax and gratuity not included.

Raspberry Limoncello Martini
\$12

La Crema Chardonnay
\$12 5oz glass

Before placing your order, please inform a Melting Pot team member 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.