3-COURSE MENU | \$30 PER PERSON

Minimum purchase of 2 required. Tax and gratuity not included.



SALAD

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

MELTING POT HOUSE

Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing

CAESAR

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

CALIFORNIA

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette

ENTREE

Entrée includes seasonal vegetables and signature dipping sauces.

PETITE FEAST

Filet Mignon · Teriyaki-Marinated Steak · Shrimp Herb-crusted Chicken

ADD A COLD WATER LOBSTER TAIL TO YOUR ENTRÉE. \$16

FONDUE COOKING STYLES Prepare your entrée with one of our signature cooking styles, one per cooktop.

COURT **BOUILLON**

Seasoned Vegetable Broth

COQ AU VIN

Burgundy Wine, Mushrooms. Scallions, Garlic

MOJO

Caribbean-Inspired Broth, Garlic, Cilantro, Citrus

CAST-IRON GRILL

Tabletop Grilling GF

BOURGUIGNONNE

European Style, Canola Oil, Panko, Sesame Tempura Batter

CHOCOLATE FONDUE

For a perfect ending to the experience, indulge in delicious chocolate fondue served with a variety of decadent dippers. Please choose one chocolate fondue below or select one from our dessert menu.

FLAMING TURTLE

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans

COOKIES 'N CREAM MARSHMALLOW DREAM

Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles

YIN & YANG

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together

SWEET ADDITIONS \$3.50 EACH | \$10 FOR ALL THREE

Cream Puffs | Macarons | Caramel Sea Salt Cheesecake

ESPRESSO MARTINI

Tito's Vodka, Kahula, Owen's Nitro-Infused Espresso, Chocolate Shavings \$12

LA MARCA MIMOSA

La Marca Prosecco and Orange Juice \$9

THE BEE'S TEA

Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea \$8

*OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. THESE RAW ITEMS ARE PROVIDED FOR YOU (CUSTOMER) TO COOK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity. The gluten information provided on this menu is in cooperation with the Gluten Intolerance Group (GIG). We do not accept any responsibility for Information which has not been verified by Melting Pot and GIG. Our canola oil is cholesterol free and contains 0g of trans fat. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Updated 11/2023.