



SEATTLE RESTAURANT WEEK

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-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.

The Classic

Certified Angus Beef® sirloin, Memphis-style BBQ pork medallion, Pacific white shrimp, herb-crusted chicken and teriyaki-marinated sirloin.

Land & Sea

Filet mignon, herb-crusted chicken and Pacific white shrimp.

Good Earth Vegetarian

Edamame or onion rings, artichoke hearts, vegetable polpettes, asparagus, ginger teriyaki tofu and wild mushroom sacchetti.

cooking styles

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

Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. 8.75 per pot

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. 7.95 per pot

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. 6.95 per pot

Seasoned Court Bouillon

Fresh seasoned vegetable broth. Complimentary

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.

Pure Chocolate

For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.

\$33 per person

No sharing. Menu cannot be combined with promotions or discounts. Tax and gratuity not included.

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.