

RESTAURANT WEEK

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

Canola Oil | Panko | Sesame
Tempura Batter

Coq au Vin

Burgundy Wine | Mushrooms |
Scallions | Garlic

Mojo

Caribbean-Inspired | Garlic |
Cilantro | Citrus

Seasoned Court Bouillon

Seasoned Vegetable Broth

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.

\$35 per person

A 4% surcharge will be added to guest checks to help cover increasing costs and in support of the recent increases to minimum wage and benefits to our dedicated team members. No sharing. Menu cannot be combined with promotions or discounts. Tax, surcharge, and gratuity not included in price.

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.