À LA CARTE

MeltingPot

| Signature Item *GF* | Gluten-Free

CHEESE FONDUE

SMALL | $20 serves up to 2 **EACH ADDITIONAL PERSON $10**

Served with artisan breads and seasonal fruit and veggies (293 cal). Gluten-free dippers available upon request. Choose one cheese fondue per cooktop.

WISCONSIN CHEDDAR
(347 cal per serving)
Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic, Spices
GF with Redbridge beer

CLASSIC ALPINE
(368 cal per serving)
Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg *GF*

SPINACH ARTICHOKE
(302 cal per serving)
Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic *GF*

QUATTRO FORMAGGIO
(374 cal per serving)
Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos *GF*

BACON & GORGONZOLA
(430 cal per serving)
Butterkäse, Fontina, Gorgonzola, White Wine, Garlic, Bacon *GF*

LOADED BAKED POTATO CHEDDAR
(344 cal per serving)
Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions *GF*

CHARCUTERIE BOARD (449 cal) **| $13** *GF without artisan crackers*
Our selection of premium cured meats, artisan crackers and accompaniments.

Ask your server about vegan cheese fondue options.

SALAD

$6 each

MELTING POT HOUSE
(248-255 cal)
Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing *GF without croutons*

CAESAR
(172 cal)
Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts *GF without croutons*

CALIFORNIA
(125 cal)
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette *GF*

CAPRESE
(126 cal)
Mixed Greens, Fresh Mozzarella, Tomatoes, Basil, Balsamic Glaze *GF*

ENTRÉE FONDUE

PRICED per person

Premium proteins and vegetarian items served with seasonal veggies (117-132 cal). Prepare your entrée in a fondue cooking style of your choice, one per cooktop.

THE CLASSIC | $27
(396-454 cal)
Garlic Pepper Sirloin*, Shrimp*, Memphis-Style Dry Rub Pork*, Teriyaki-Marinated Sirloin*, Herb-Crusted Chicken Breast* *GF with substitutes for Teriyaki Sirloin and Herb Chicken*

STEAK LOVERS | $30
(548-621 cal)
Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin* *GF with substitute for Teriyaki Sirloin*

LAND AND SEA | $25
(393 - 446 cal)
Garlic Pepper Sirloin*, Shrimp*, Herb-Crusted Chicken Breast*, Atlantic Salmon* *GF with substitute for Herb Chicken*

PACIFIC RIM | $25
(281-324 cal)
Shrimp*, Teriyaki-Marinated Sirloin*, Sesame-Crusted Ahi Tuna*, Honey Orange Duck Breast* *GF with substitute for Teriyaki Sirloin*

THE GARDEN POT | $25
(385-456 cal)
Veggie Potstickers*, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Sacchetti*, Artichoke Hearts

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR $15
(110-152 cal) *GF*

CREATE YOUR OWN | $32
Your choice of three of the following:

Herb-Crusted Chicken Breast* (97-139 cal)
All-Natural Chicken Breast*† (94-136 cal) *GF*
Honey Orange Duck Breast* (69-111 cal) *GF*
Memphis-Style Dry Rub Pork* (89-131 cal) *GF*
Teriyaki-Marinated Sirloin* (108-150 cal)
Garlic Pepper Sirloin* (76-118 cal) *GF*
Premium Filet Mignon*† (119-161 cal) *GF*
Atlantic Salmon* (151-193 cal) *GF*
Sesame-Crusted Ahi Tuna* (114-156 cal) *GF*
Shrimp*† (98-139 cal) *GF*
Veggie Potstickers* (75-117 cal)
Vegan Polpettes (160-202 cal)
Wild Mushroom Sacchetti* (175-216 cal)

†*Cajun seasoning available upon request on these select items*

FONDUE COOKING STYLES

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

COURT BOUILLON
Seasoned Vegetable Broth *GF*

COQ AU VIN
Burgundy Wine, Mushrooms, Scallions, Garlic *GF*

MOJO
Caribbean-Inspired, Garlic, Cilantro, Citrus *GF*

CAST IRON GRILL
Tabletop Grilling *GF*

BOURGUIGNONNE
European Style, Canola Oil, Panko, Sesame Tempura Batter
GF without batter and panko

CHOCOLATE FONDUE

SMALL | $20 serves up to 2 **EACH ADDITIONAL PERSON $10**

Served with a variety of sweet treats and fresh fruits (489-504 cal). Gluten-free dippers available upon request. Choose one chocolate fondue per cooktop.

THE ORIGINAL
(289 cal per serving)
The smooth flavor of milk chocolate is melted with crunchy peanut butter. *GF*

FLAMING TURTLE
(333 cal per serving)
The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans. *GF*

PURE CHOCOLATE FONDUE
(272 cal per serving)
Pick from the flavors of milk, dark or white chocolate. *GF*

YIN & YANG
(295 cal per serving)
The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together. *GF*

DARK & DULCE
(248 cal per serving)
The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt. *GF*

S'MORES
(329 cal per serving)
The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker.
GF without graham cracker bits

SWEET ADDITIONS $6 EACH | $9 FOR ALL THREE
Cream Puffs (180 cal) | Macarons (200 cal) *GF* | Cheesecake (327 cal)

Ask your server about vegan chocolate fondue options.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

THE COMPLETE FONDUE EXPERIENCE FOR TWO

$80 FOR TWO

A four-course experience for two including your choice of cheese fondue, salad, entrée and chocolate fondue.

BIG NIGHT OUT DINNERS FOR TWO

$90 FOR TWO

Our most extravagant dinners are designed for two to share.

1

CHOOSE A CHEESE FONDUE

Choose any cheese from the à la carte menu, one per cooktop.

CHOOSE A CHEESE FONDUE

Choose any cheese from the à la carte menu, one per cooktop.

2

CHOOSE TWO SALADS

Choose any two salads from the à la carte menu, one per person.

CHOOSE TWO SALADS

Choose any two salads from the à la carte menu, one per person.

3

CHOOSE TWO ENTRÉES AND A COOKING STYLE

Choose any two entrées below.
For entrée details, reference the à la carte menu.

PACIFIC RIM

THE GARDEN POT

LAND AND SEA

CREATE YOUR OWN + $7 PER PERSON

STEAK LOVERS + $5 PER PERSON

THE CLASSIC + $2 PER PERSON

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR $15 (110-152 cal) *GF*

FONDUE COOKING STYLES
Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.

CHOOSE AN ENTRÉE AND A COOKING STYLE

BIG NIGHT OUT
(402-452 cal per serving)

Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Wild Mushroom Sacchetti* *GF with substitutes for Teriyaki Sirloin, Herb Chicken and Sacchetti*

BIGGER NIGHT OUT
+ $10 FOR TWO
(457-518 cal per serving)

Lobster Tail*, Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Wild Mushroom Sacchetti* *GF with substitutes for Teriyaki Sirloin, Herb Chicken and Sacchetti*

FONDUE COOKING STYLES
Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.

4

CHOOSE A CHOCOLATE FONDUE

Choose any chocolate fondue from the à la carte menu, one per cooktop.

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Choose any chocolate fondue from the à la carte menu, one per cooktop.

*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. 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. Additional nutrition information available upon request. Please inform your server if you are gluten-free when ordering. This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated 1/2020.

A suggested 18% gratuity will be added to parties of six or more. Please inform a manager if you would like to adjust this amount.

BOISE 71 09.20

BEVERAGES

WINE FLIGHTS

CLASSIC FLIGHT	$19
(284 cal) *GF*	
Mezzacorona, Pinot Grigio	Cheese
Ste. Michelle, Rosé, WA	Salad
Meiomi, Pinot Noir	Entrée
Decoy by Duckhorn, Merlot	Chocolate Fondue
LOCAL FLIGHT	$17
(295 cal) *GF*	
Starborough, Sauvignon Blanc	Cheese
La Playa, Viognier/Chardonnay	Salad
If You See Kay, Red	Entrée
Dreaming Tree, Red, "Crush"	Chocolate Fondue

SANGRIA

SEASONAL WHITE SANGRIA — $8 per glass, $26 per pitcher

RED SANGRIA — $8 per glass, $26 per pitcher
Glass (157 cal) | Pitcher (609 cal)
Pinot Noir, Blackberry Syrup, Sprite, Muddled Blackberries, Raspberries and Strawberries *GF*

SUNSHINE SANGRIA — $8 per glass, $26 per pitcher
Glass (170 cal) | Pitcher (663 cal)
Moscato, Muddled Strawberries and Raspberries, Coconut Syrup, Sprite *GF*

WHITE SANGRIA — $8 per glass, $26 per pitcher
Glass (154 cal) | Pitcher (814 cal)
White Wine, Mango Syrup, Muddled Raspberries, Blackberries and Strawberries, Sprite *GF*

BEER CRAFT AND MORE

Beck's, N/A (Bremen, Germany) (160 cal)	$4
Blue Moon (USA) (168 cal)	$5
Bud, Light (USA) (110 cal)	$4.50
Coors, Light (USA) (102 cal)	$4.50
Corona (Mexico) (148 cal)	$5
Redbridge, Sorghum, Lager (USA) (133 cal) *GF*	$5
Sam Adams (USA) (175 cal)	$5
Sierra Nevada, Seasonal (Chico, CA)*	$6.25
Stella Artois (Belgium) (154 cal)	$5.25

DRINK LOCAL

Mac and Jack's, African Amber, Amber (Redmond, WA) (246 cal)*	$6.25
No-Li, Wrecking Ball, Imperial Stout (Spokane, WA) (330 cal)	$6
No-Li, Cascade Fog, Hazy, IPA (Spokane, WA) (209 cal)	$6
No-Li, Jet Juiced, IPA (Spokane, WA) (245 cal)	$6
Payette, Seasonal (Garden City, ID)*	$6.25
Seasonal Cider, Ask your server for details*	$6.25
Tieton, Wild Washington, Apple, Cider (WA) 500ml (120 cal)	$6
Tieton, Bourbon Barrel, Peach, Cider (WA) (231 cal)	$6
Western Collective, Seasonal (Boise, ID)*	$6.25

HARD SELTZER

No Li, Day Fade Huckleberry, (Spokane, WA) (100 cal)	$6
Western Collective, Tiki Juice, (Boise, ID) (143 cal)	$7
White Claw, Black Cherry, (IL) (100 cal)	$6
White Claw, Mango, (IL) (100 cal)	$6
White Claw, Raspberry, (IL) (100 cal)	$6

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*Draft

WINE ALL WINE IS GF

sparkling
5oz (123 cal) | 8oz (196 cal) | bottle (138-652 cal)
white
5oz (111-123 cal) | 8oz (177-196 cal) | bottle (555-622 cal)
red
5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-675 cal)

SPARKLING

	5OZ	8OZ	BTL.
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			$46
Luccio, Moscato d'Asti, ITA	$8	$11	$35
La Marca, Prosecco, ITA, 187ml			$10
Michelle, Brut, WA			$32
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml			$10
Moët & Chandon, Brut, "Impérial", Champagne, FRA			$65
Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA			$96
Dom Pérignon, Brut, Champagne, FRA			$200

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA	$7	$10	$28
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	$9	$12	$38
Kung Fu Girl, Riesling, Dry, WA			$36

CHARDONNAY

La Playa, Viognier/Chardonnay, Colchagua, CHL	$7	$10	$32
KJ, Chardonnay, "Vintner's Reserve", CA	$10	$13	$39
WVV, Chardonnay, "Dijon Clones", Willamette, OR	$11	$14	$40
La Crema, Chardonnay, Sonoma Coast, CA			$42

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA			$46
Mezzacorona, Pinot Grigio, Trentino, ITA	$8	$11	$36
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			$39
Château de Castelneau, Entre-Deux-Mers, FRA	$9	$12	$40
Starborough, Sauvignon Blanc, Marlborough, NZL	$8	$11	$38
Ste. Michelle, Rosé, WA	$8	$11	$36
Diora, Pinot Noir, Rosé, "Belle Fête", Monterey, CA			$36
JNSQ, Rosé, "Cru", CA			$64

CABERNET SAUVIGNON

	5OZ	8OZ	BTL.
Bread & Butter, Cabernet, CA			$40
Tribute, Cabernet, CA	$11	$14	$48
Concannon, Cabernet, Paso Robles, CA			$48
14 Hands, Cabernet, WA	$9	$12	$36
True Myth, Cabernet, Paso Robles, CA	$11	$14	$42
Louis Martini, Cabernet, Napa, CA			$84
Stag's Leap, Cabernet, "Artemis", Napa, CA			$110
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			$46
William Hill, Cabernet, Napa, CA			$68

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA	$12	$15	$44
Diora, Pinot Noir, "La Petite Grace", Monterey, CA			$46
Decoy by Duckhorn, Merlot, Sonoma, CA	$13	$16	$50
Duckhorn, Merlot, Napa, CA			$90

OTHER REDS

Dreaming Tree, Red, "Crush", CA	$9	$12	$36
Anciano, Tempranillo, "Aged 10 Years", Gran Reserva, Valdepeñas, ESP			$34
Mazzei, Toscana, "Poggio Badiola", ITA			$40
Vieux Lazaret, Châteauneuf-du-Pape, FRA			$66
Zen of Zin, Zinfandel, CA	$7	$10	$29
Salentein, Malbec, "Portillo", Uco, ARG	$8	$11	$32
If You See Kay, Red, Paso Robles, CA	$9	$12	$42
Decoy by Duckhorn, Zinfandel, Sonoma, CA			$50
Michael David, "Petite Petit", Lodi, CA	$11	$14	$44
19 Crimes, Red, SE AUS	$9	$12	$36

COCKTAILS

LIVELY LEMON SHANDY $7
(125 cal)
Wheat Beer, Lemonade

MANGO BELLINI $7
(335 cal)
Prosecco, Orange Juice, Mango Purée, Strawberry Garnish *GF*

OUR READY-TO-SERVE COCKTAILS ARE CRAFTED WITH FRESH GARNISHES.

Bacardi, Lime & Soda, (Canada), (125 cal)	$8
Bacardi, Limon & Lemonade, (Canada), (185 cal)	$8
Bacardi, Rum Punch, (Canada), (190 cal)	$8
Cutwater, Rum Mint Mojito, (San Diego, CA), (170 cal)	$8
Cutwater, Grapefruit Paloma, (San Diego, CA), (212 cal)	$8
Cutwater, Lime Margarita, (San Diego, CA) (360 cal)	$8
Cutwater, Vodka Mule, (San Diego, CA) (270 cal)	$8
Cutwater, Whiskey Mule, (San Diego, CA) (220 cal)	$8
Dry Fly, Gin & Tonic, (Washington, USA), (160 cal)	$8
Dry Fly, Huckleberry Lemonade, (Spokane, WA), (160 cal)	$8
Dry Fly, Spicy Lemonade, (Spokane, WA), (160 cal)	$8
High Noon, Grapefruit, (TN), (100 cal)	$6
High Noon, Pineapple, (TN), (100 cal)	$6
High Noon, Watermelon, (TN), (100 cal)	$6

SPIRIT-FREE

THE BEE'S TEA $5.95
(204 cal)
Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea *GF*

BLACKBERRY SAGE LEMONADE $5.95
(275 cal)
Lemonade, Blackberry, Sage *GF*

AIN'T THAT A PEACH TEA $5.95
(407 cal)
Sweet Tea, White Peach Syrup, Muddled Fresh Mint, Ginger Ale *GF*

ITALIAN SODA $5.95
(299-323 cal)
Choose Your Favorite Flavor *GF*

KOOKY COCONUT LEMONADE $5.95
(183 cal)
Lemonade, Pineapple Juice, Coconut Syrup *GF*

LAVA FLOW $5.95
(248 cal)
Strawberry Purée, Piña Colada Mix, Pineapple Juice *GF*

MANGO MADNESS PUNCH $5.95
(263 cal)
Mango, Pineapple and Orange Juices, Sprite *GF*

PEACH BERRY LIMEADE $5.95
(255 cal)
Raspberry, Peach, Lime, Sprite *GF*

PINEAPPLE COBBLER $5.95
(289 cal)
Pineapple Juice, Strawberry Purée, Lime Juice, Sprite *GF*

PRINCESS ELIXIR $5.95
(228 cal)
Pineapple Juice, Strawberry Purée, Lemonade, Whipped Cream and Sprinkles Garnish *GF*

SHARK NIBBLE $5.95
(322 cal)
Pineapple, Orange Juice, Coconut Purée, Blue Raspberry, Muddled Strawberries, Pineapple and Gummy Shark Garnish *GF*

STRAWBERRY BASIL LEMONADE $5.95
(227 cal)
Strawberry Purée, Muddled Lemon, Fresh Basil, Lemonade *GF*

STRAWBERRY CITRUS SLUSH $5.95
(254 cal)
Strawberry Purée, Lemonade *GF*

VERY BERRY LEMONADE $5.95
(183 cal)
Lemonade, Strawberry and Wildberry Purées *GF*

WATERMELON COOLER $5.95
(91 cal)
Cucumber, Watermelon, White Cranberry Juice, Lime, Sprite *GF*

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AFTER DINNER CONSIDERATIONS

AFTER DINNER DRINKS

CAFÉ CARAMEL $5
(182 cal)
Coffee, Caramel, Whipped Cream *GF*

CAFÉ MOCHA $5
(195 cal)
Coffee, Chocolate, Whipped Cream *GF*

SIGNATURE SALTED CARAMEL HOT COCOA $5
(437 cal)
Hot Chocolate, Cream, Salted Caramel and Chocolate Syrups, Whipped Cream, Sea Salt *GF*

KAHLÚA ESPRESSO STYLE MARTINI $8
(487 cal)

KAHLÚA VANILLA WHITE RUSSIAN $8
(487 cal)

CUTWATER, HORCHATA, COLD BREW $8
(345 cal) (San Diego, CA)

SPARKLING WINES

	3oz	BTL.
bottle (138-652 cal)		
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy		$46
Luccio, Moscato d'Asti, Italy		$35
La Marca, Prosecco, Italy, 187ml		$10
Coppola, Brut Rosé, "Sofia", Monterey, California, 187ml		$10

PORT

3oz (142-145 cal)		
Taylor Fladgate, Tawny, Porto, "10 Year", Portugal	$7	
Taylor Fladgate, Tawny, Porto, "20 Year", Portugal	$13	

FONDUE UNTO OTHERS

MELTING POT COOKBOOK $25
A collection of recipes from our fondue pot to yours.

SIGNATURE DIPPED STRAWBERRIES* *GF* (65 cal per berry)
3 Strawberries $9
6 Strawberries $16

*Ask the hospitality specialist or your server to place an advanced order.

GARLIC & WINE SEASONING $7
(0 cal)
Two classic culinary ingredients - garlic and wine - make this seasoning delicious. *GF*

GIFT CARDS
Gift cards can be redeemed at The Melting Pot Restaurants nationwide.

CHOCOLATE FONDUE WAFERS $8
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*

Before placing your order, please inform your server if a person in your party has a food allergy. 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. Additional nutrition information available upon request. Please inform your server if you are gluten-free when ordering. This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated 1/2020.