vegan menu



4-course experience

41.95 per person

Courses are also offered a la carte.

cheese fondue

Served with french bread, pretzel bread, apples and veggies. Gluten-free dippers available upon request.

VEGAN CHEESE FONDUE GF 9.95 per person

Cheddar Style Shreds | Redbridge Gluten-Free Beer | Garlic | Spices

farm fresh salads

Served with your choice of Housemade Raspberry Walnut Vinaigrette or Oil & Balsamic.

VEGAN HOUSE

GF 5.95 per person Romaine | Iceberg | Tomatoes | Scallions

VEGAN CALIFORNIA

GF 5.95 per person Mixed Greens | Tomatoes

entrée

VEGAN GOOD EARTH 24.95 per person

Onion Rings | Artichoke Hearts | Vegetable Polpettes | Fresh Asparagus | Ginger Teriyaki Tofu | Mushroom Caps **GF** without ginger teriyaki tofu and vegetable polpettes

cooking styles

BOURGUIGNONNE GF

European Style | Canola Oil

CAST IRON GRILL GF

Tabletop Grilling

MOJO GF

Caribbean-Inspired | Garlic | Cilantro | Citrus

COURT BOUILLON GF

Seasoned Vegetable Broth

chocolate fondue

Served with fresh strawberries, bananas, pineapple, blackberries and raspberries.

VEGAN CHOCOLATE FONDUE GF 9.95 per person

Dark Chocolate

GF gluten-free item

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Before placing your order, please inform your server if a person in your party has a food allergy or is gluten-free. Our canola oil is cholesterol free and contains Og of trans fat. 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 May 2019.