

2020

We'll dip to that!

starter

Enjoy our starter to begin your evening.

Tomato Basil Bruschetta

Fresh tomatoes & basil atop garlic rubbed crostini.

cheese fondue

Please choose one cheese fondue. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Loaded Baked Potato Cheddar

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

Quattro Formaggio

Award-winning Butterkäse and Fontina cheeses blended with roasted garlic, basil and tomato pestos and accented with fresh mozzarella and parmesan.

charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives
9.95 per plate

salad

Enjoy one of our delicious salads each featuring one of The Melting Pot's signature dressings.

Caesar

Crisp romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-dusted pine nuts, with Caesar dressing.

Wisconsin Wedge

A crisp iceberg wedge with sliced Roma tomatoes, Gorgonzola cheese, hardwood-smoked bacon and peppercorn ranch dressing.

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

New Year's Indulgence

Cold Water Lobster Tail
Peppercorn Filet
Shrimp
Herb-crusted Chicken
Mascarpone & Sundried Tomato Ravioli

New Year's Feast

Peppercorn Filet
Shrimp
Cajun Chicken
Teriyaki-Marinated Sirloin
Memphis-Style BBQ Pork Medallion
Mascarpone & Sundried Tomato Ravioli

• Add a lobster tail to your entrée. 12.95 •

cooking styles

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

Seasoned Court Bouillon

Seasoned Vegetable Broth

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Cast Iron Grill

Tabletop Grilling

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

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.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 4.95 per plate

\$59.95 per person

Plus tax and gratuity

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.