RESTAURANT WEEK
at The Melting Pot
Columbia, SC

cheese fondue
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.

premium cheese fondue dippers
Complement any of our award-winning cheese fondues with a selection of artisanal Italian meats.
Ask your server for details!  4 per plate

salad
Enjoy a delicious salad featuring one of The Melting Pot’s signature dressings.

The Melting Pot House
Crisp romaine and iceberg lettuce, cheddar cheese, fresh tomatoes, crispy croutons and sliced egg with your choice of house-made dressings: sweet & tangy or peppercorn ranch.

tenée*
All entrées include seasonal vegetables and signature dipping sauces.

Featured Entrée
All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin • Sweet & Spicy Glazed Shrimp
Wild Mushroom Sacchetti

• Add a lobster tail to your entrée. 11 •

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

Seasoned Court Bouillon
Fresh seasoned vegetable broth. Complementary

Mojo
Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. 4 per pot

Coq au Vin
Burgundy wine infused with fresh herbs, spices and mushrooms. 5 per pot

Bourguignonne
European-style fondue in cholesterol-free / 0g trans-fat canola oil. 6 per pot

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.

Flaming Turtle
We consider it Fondue Candy. It’s an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

enhance your dipper plate
Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh seasonal berries! 5 per plate

$30 per person
This menu is priced per person. Tax and gratuity not included.

Before placing your order, please inform the owner, manager or your server 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 for foodborne illness.