



2020

We'll
dip
to that!

starter

Enjoy our starter to begin your evening.

Chicken Florentine

Ribbons of home-style noodles and diced chicken are simmered in a rich chicken velouté highlighted with carrot, onion, celery and spinach.

cheese fondue

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

Bourbon Bacon Cheddar

Cheddar cheese, lager beer, mustard powder, garlic, bacon, Worcestershire and a splash of bourbon.

Sparkling Gruyère

Gruyère, Raclette and Fontina cheeses blended with Champagne, chopped garlic, nutmeg and lemon.

salad

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

Caprese

Mixed field greens topped with fresh mozzarella, vine-ripened tomatoes and fresh basil, finished with an imported balsamic glaze.

Wisconsin Wedge

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

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

New Year's Celebration

Filet Mignon Florentine • Vanilla Rum Chicken • Honey Cinnamon Pork Medallion
Scallops • Sweet & Spicy Glazed Shrimp

• Add a lobster tail to your entrée. 10 •

cooking styles

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

Bourguignonne

Canola Oil | Panko |
Sesame Tempura
Batter

Cast Iron Grill

Tabletop Grilling

Coq au Vin

Burgundy Wine |
Mushrooms | Scallions
| Garlic

Mojo

Caribbean-Inspired |
Garlic | Cilantro |
Citrus

Seasoned Court Bouillon

Seasoned Vegetable
Broth

chocolate fondue

Please choose one chocolate fondue. Enjoy fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownie for dipping with your choice of the following chocolate fondues.

Bourbon Pecan

Dark chocolate swirled with caramel flambéed with bourbon and topped with candy-coated pecans.

Heaven in a Pot

A divine combination of white chocolate, marshmallow fluff, caramel and Chambord® flambéed to perfection.

\$55 per person

Price is portioned per person. Tax and automatic 20% gratuity not included.

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.