

À LA CARTE

CHEESE FONDUE SMALL | \$20 serves up to 2 EACH ADDITIONAL PERSON \$10

Served with artisan breads and seasonal fruit and veggies (170 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*

FIESTA

(332 cal per serving)
Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño
GF with Redbridge beer

LOADED BAKED POTATO CHEDDAR

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

CHARCUTERIE BOARD \$5 EACH | \$9 FOR ALL THREE
Prosciutto *GF* (71 cal) | Summer Sausage *GF* (130 cal) | Chorizo *GF* (110 cal)

Ask your server about vegan cheese fondue options.

SALAD \$7 each

MELTING POT HOUSE

(221-232 cal)
Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg*, Choice of Dressing
GF without croutons

CAESAR

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

CALIFORNIA

(127 cal)
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette *GF*

BACON & BLEU SPINACH

(226 cal)
Spinach, Tomatoes, Egg, Bacon, Gorgonzola, Housemade Buttermilk Bleu Cheese Dressing *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.

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$18 (110-152 cal) *GF*

THE CLASSIC | \$26

(346-404 cal)
Shrimp*, Memphis-Style Dry Rub Pork*, Teriyaki-Marinated Steak*, Garlic Pepper Steak*, Herb-Crusted Chicken Breast* *GF with substitutes for Teriyaki Steak and Herb Chicken*

STEAK LOVERS | \$28

(411-484 cal)
Premium Filet Mignon*, Teriyaki-Marinated Steak*, Garlic Pepper Steak* *GF with substitute for Teriyaki Steak*

LAND AND SEA | \$24

(339-392 cal)
Garlic Pepper Steak*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon* *GF with substitute for Herb Chicken*

PACIFIC RIM | \$25

(281-324 cal)
Shrimp*, Teriyaki-Marinated Steak*, Sesame-Crusted Ahi Tuna*, Honey Orange Duck Breast* *GF with substitute for Teriyaki Steak*

THE GARDEN POT | \$24

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

SURF N' TURF | \$36

(393-444 cal)
Lobster Tail*, Premium Filet Mignon*, Wild Mushroom Sacchetti*, Garlic Pepper Steak*, Teriyaki-Marinated Steak* *GF with substitute for Sacchetti and Teriyaki Steak*

CREATE YOUR OWN | \$30

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 Steak* (108-150 cal)
Garlic Pepper Steak* (91-134 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 (463-513 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*

BANANAS FOSTER

(345 cal per serving)
The buttery flavor of white chocolate is melted with bananas & dulce de leche, and flambéed. *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.

THE COMPLETE FONDUE EXPERIENCE FOR TWO

\$84 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

\$88 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.

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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.

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

3

CHOOSE AN ENTRÉE AND A COOKING STYLE

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

PACIFIC RIM
THE GARDEN POT
LAND AND SEA
CREATE YOUR OWN + \$8 FOR TWO
STEAK LOVERS + \$6 FOR TWO
THE CLASSIC + \$4 FOR TWO
SURF N' TURF + \$20 FOR TWO

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$18 (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

(342-393 cal per serving)

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

BIGGER NIGHT OUT

+ \$10 FOR TWO

(398-458 cal per serving)

Lobster Tail*, Premium Filet Mignon*, Teriyaki-Marinated Steak*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Wild Mushroom Sacchetti* *GF with substitutes for Teriyaki Steak, 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 or sensitivity. The gluten information provided on this menu is in cooperation with the Gluten Intolerance Group (GIG). We do not accept any responsibility for information which has not been verified by Melting Pot and GIG. 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. Updated 4/2020.