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## dip into our vegan 4-course experience

39.95 per person

*Courses are also offered a la carte.*

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### 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\*** 16.95 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

**VEGAN BOURGUIGNONNE GF**

European Style | Canola Oil

**CAST IRON GRILL GF**

Tabletop Grilling

### 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

Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your individual calorie needs. Additional nutritional information provided upon request. \*Our fondue-style service may result in the undercooking of certain ingredients. 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 0g 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 November 2018.