### cheese fondue

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

- **Lobster Bacon Cheese**: A delicious blend of rich lobster and crab bisque, chopped bacon, award-winning Butterkäse and Fontina cheeses, fresh lemon juice and scallions.
- **Lobster Thermidor**: Gruyère, Raclette and Fontina with white wine, cognac, lobster, shallots and lemon.

### artisanal dippers

Complement your cheese fondue with our selection of hand-cut premium cured meats. 4.95 per plate

### salad

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

- **Watermelon & Feta**: Fresh pieces of watermelon tossed with red onion, feta cheese, and topped with a balsamic glaze.
- **Strawberry Caprese**: Fresh mozzarella, ripe summer strawberries and Roma tomatoes atop mixed field greens, finished with a sweet white balsamic glaze and honey roasted almonds.

### entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

- **Endless Lobster Feast**: Cold Water Lobster Tail • Lobster Diablo • Teriyaki-Marinated Sirloin Garlic & Herb Chicken • Lobster Ravioli

### cooking styles

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

- **Old Bay®**: Chesapeake Bay blend of herbs & spices that pairs well with seafood and chicken. Complimentary
- **Bourguignon**: European-style fondue in cholesterol-free / 0g trans-fat canola oil. 5.95 per pot
- **Seasoned Court Bouillon**: Fresh seasoned vegetable broth. Complimentary

### chocolate fondue

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

- **Caramel & Sea Salt Fondue**: Pure creamy caramel swirled with coarse ground sea salt.
- **Choose one chocolate fondue to complete your meal**:
  - See our dessert menu for all the decadent details.
- **White Chocolate Cherry Pie**: Creamy mascarpone cheese melted into white chocolate with sweet cherries.

### sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 5.95 per plate

$55 per person

Tax and gratuity not included.

---

**Endless Sangria - $16.95**

Sunshine or Grand

Enjoy our Endless Lobster Mania menu without the endless entrée

**Lobster Mania Light - $47.95**

3-Course Dinner with a portion of lobster (Not Endless/14 & Under)

---

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.*