

# À LA CARTE

 | Signature Item

## CHEESE FONDUE

**SMALL | \$28** serves up to 2 **EACH ADDITIONAL PERSON \$14**

Served with artisan breads and seasonal fruit and veggies. Choose one cheese fondue per cooktop.

### WISCONSIN CHEDDAR

Aged Cheddar Blend, Lager Beer, Garlic, Spices

### CLASSIC ALPINE

Blend of Swiss Cheeses, White Wine, Garlic, Nutmeg

### SPINACH ARTICHOKE

Creamy blend of cheeses, Parmesan, Spinach, Artichoke Hearts, Garlic

### QUATTRO FORMAGGIO

Creamy Blend of Cheeses, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil and Sun-Dried Tomato Pestos

### CREAMY CRAB

Butterkäse, Fontina, White Wine, Sherry, Lump Crab Meat, Shallots, Lemon

### BLACK TRUFFLE CHEDDAR

Aged Cheddar Blend, White Wine, Garlic, Cream Cheese, Black Truffle Sea Salt, Black Pepper

### CHARCUTERIE BOARD | \$14

Cured Meats, Pickles, Crackers

Ask your server about vegetarian cheese fondue options.

## SALAD \$10 each

### MELTING POT HOUSE

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg\*, Choice of Housemade Dressing

### CAESAR

Romaine, Parmesan, Croutons, Homemade Caesar Dressing, Bacon Bits

### STRAWBERRY ALMOND

Mixed Greens, Strawberries, Almonds, Feta, Housemade Raspberry Walnut Vinaigrette

### SEASONAL SOUP

Savor our chef-inspired seasonal soup à la carte or as part of your 4-course experience!

## ENTRÉE FONDUE PRICED per person

Premium proteins and vegetarian items served with seasonal veggies. Prepare your entrée in a fondue cooking style of your choice, one per cooktop.

**ADD CAJUN SEASONING FOR \$5**

### THE CLASSIC | \$43.95

Shrimp\*, Herb-Crusted Chicken\*, Applewood Smoked BBQ Pork\*, Teriyaki-Marinated Steak\*, Garlic and Pepper Steak\*

### STEAK LOVERS | \$48.95

Filet Mignon\*, Teriyaki-Marinated Steak\*, Jerk Seasoned Steak\*, Garlic and Pepper Steak\*

### LAND & SEA | \$36.95

Garlic and Pepper Steak\*, Herb-Crusted Chicken\*, Shrimp\*, Atlantic Salmon\*

### ALBERTA | \$35.95

Applewood Smoked BBQ Pork\*, Garlic and Pepper Steak\*, Chicken Breast\*, Seasonal Pasta\*

### SURF N TURF | \$48.95

Lobster Tail\*, Jerk Seasoned Steak\*, Mushroom Sacchetti\*

### SEAFOOD TRIO | \$46.95

Jumbo Black Prawn\*, Atlantic Salmon\*, Sesame-Encrusted Ahi Tuna\*

### FRENCH QUARTER | \$46.95

Cajun Shrimp\*, Cajun Sausage\*, Cajun Chicken\*, Cajun Flank\*

### ADD TO ANY ENTRÉE

**LOBSTER TAIL\* MKT PRICE**

**BLACK TIGER PRAWNS\* \$15**

### CREATE YOUR OWN | \$43.95

Your choice of three of the following:

Herb-Crusted Chicken Breast\*  
Chicken Breast\*  
Applewood Smoked BBQ Pork\*  
Filet Mignon\*  
Garlic and Pepper Steak\*  
Jerk Seasoned Steak\*  
Teriyaki-Marinated Steak\*  
Atlantic Salmon\*  
Sesame-Crusted Ahi Tuna\*  
Old Bay Shrimp\*  
Veggie Gyoza\*  
Cajun Sausage\*  
Beyond Meat Sausage\*  
Black Truffle Mushroom Sacchetti\*  
Seasonal Pasta\*

## FONDUE COOKING STYLES Prepare your entrée with one of our signature cooking styles, one per cooktop.

### COURT BOUILLON

Seasoned Vegetable Broth

### COQ AU VIN

Burgundy Wine, Mushrooms, Scallions, Garlic

### MOJO

Caribbean-Inspired Broth, Garlic, Cilantro, Citrus

### BOURGUIGNONNE

European Style, Canola Oil, Panko, Sesame Tempura Batter

## CHOCOLATE FONDUE

**SMALL | \$28** serves up to 2 **EACH ADDITIONAL PERSON \$14**

Served with a variety of sweet treats and fresh fruits. Choose one chocolate fondue per cooktop.

### THE ORIGINAL

The smooth flavor of milk chocolate is melted with crunchy peanut butter

### FLAMING TURTLE

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans

### PURE CHOCOLATE FONDUE

Pick from the flavors of milk, dark or white chocolate

### YIN & YANG

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together

### COOKIES 'N CREAM

### MARSHMALLOW DREAM

Decadent flavor of dark chocolate swirled with marshmallow crème, flambéed, topped with Oreo® crumbles

### BANANAS FOSTER

The buttery flavor of white chocolate is melted with bananas & caramel, and flambéed

### LOCALLY HANDCRAFTED SWEET ADDITIONS \$14 FOR ALL THREE

Beignets | Macaron | Cheesecake

Ask your server about vegan chocolate fondue options.