

# 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

### FIESTA

Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño

### LOADED BAKED POTATO CHEDDAR

Aged Cheddar Blend, Vegetable Broth, Green Goddess, Garlic and Wine Seasoning, Potatoes, Bacon, Scallions

**CHARCUTERIE BOARD | \$12**

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.

**FRENCH QUARTER YOUR ENTRÉE FOR \$5**

### THE CLASSIC | \$41.95

Shrimp\*, Herb Crusted Chicken\*, Applewood BBQ Pork\*, Teriyaki Sirloin\*, Garlic and Pepper Flank\*

### STEAK LOVERS | \$44.95

Filet Mignon\*, Teriyaki Sirloin\*, Jerk Filet\*, Garlic and Pepper Flank\*

### LAND & SEA | \$33.95

Roasted Garlic and Pepper Flank\*, Herb Chicken\*, Shrimp\*, Atlantic Salmon\*

### ALBERTA | \$33.95

Whiskey BBQ Pork\*, Roasted Garlic and Pepper Flank\*, Chicken Breast\*, Seasonal Pasta\*

### SURF N TURF | \$44.95

Jumbo Black Tiger Prawns\*, Jerk Filet\*, Mushroom Sacchetti\*

### ADD TO ANY ENTRÉE:

**LOBSTER TAIL\* FOR \$22**

**BLACK TIGER PRAWNS FOR \$14.95**

### CREATE YOUR OWN | \$39.95

Your choice of three of the following:

Herb-Crusted Chicken Breast\*

Chicken Breast\*

Whiskey BBQ Pork\*

Filet Mignon\*

Roasted Garlic and Pepper Flank\*

Jerk Filet\*

Teriyaki Sirloin\*

Salmon Filet\*

Sesame-Crusted Ahi Tuna\*

Old Bay Shrimp\*

Veggie Gyoza\*

Beyond Meat Sausage\*

Black Truffle Mushroom Sacchetti\*

Seasonal Pasta\*

Cajun seasoning available upon request

## 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

(272 cal per serving)  
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

### DARK & DULCE

The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt

### BANANAS FOSTER

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

**LOCALLY HANDCRAFTED SWEET ADDITIONS \$12 FOR ALL THREE**

Beignets | Macaron | Cheesecake

Ask your server about vegan chocolate fondue options.