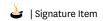
LA CARTE





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 살

Blend of Swiss Cheeses, White Wine, Garlic, Nutmeg

CHARCUTERIE BOARD | \$12

SPINACH ARTICHOKE

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

OUATTRO 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

Ask your server about vegetarian cheese fondue options.



SALAD \$10 each

MELTING POT HOUSE 살 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 Gvoza* 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



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

