

BIG NIGHT Out

4-COURSE



\$140 FOR TWO
\$70 EACH ADDITIONAL PERSON

The best way to experience Melting Pot! Enjoy all four courses including a Big Night Out shareable entrée.

1

CHEESE FONDUE

Choose a craveable cheese from our À La Carte menu, one per cooktop.

2

SALAD

Choose a fresh salad from our À La Carte menu, one per person.

3

PREMIUM ENTRÉE FONDUE

*Choose a **Cooking Style** from our À La Carte menu to prepare your entrée, one cooking style per cooktop.*

FEAST

Filet Mignon*
Garlic Pepper Steak*
Herb Chicken Breast*
Vegetable Potstickers*
Atlantic Salmon*
Lobster Tail*
+\$18

FUSION

Filet Mignon*
Teriyaki Steak*
Herb Chicken Breast*
Spinach Garlic Tortelloni*
Garlic Pepper Steak*
Applewood Smoked BBQ Pork*
Colossal Shrimp*

4

CHOCOLATE FONDUE

Choose a decadent chocolate from our À La Carte menu, one per cooktop.



CURATE YOUR 4-COURSE \$130 FOR TWO \$65 EACH ADDITIONAL PERSON

Includes choice of cheese fondue, salad, entrée fondue, and chocolate fondue.

†Steak Lovers Entrée Option \$72 per person

À LA CARTE | *All of our craveable courses below are also available individually.*

CHEESE FONDUE \$30 serves up to 2 EACH ADDITIONAL PERSON \$15

Served with artisan bread, fresh fruit, and veggies. Choose one per cooktop.

WISCONSIN CHEDDAR

Aged Cheddar, Emmenthaler, Lager Beer



CLASSIC ALPINE

Gruyère, Raclette, Fontina, White Wine

Ask your server about vegan cheese fondue options.

SPINACH ARTICHOKE

Butterkäse, Fontina, Parmesan, Vegetable Bouillon, Spinach, Artichoke, Garlic

FIESTA

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

QUATTRO FORMAGGIO

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil and Sun-Dried Tomato Pestos

WHITE TRUFFLE CHEDDAR

Aged Cheddar, Emmenthaler, White Wine, Cream Cheese, White Truffle Oil

SALAD & SOUP \$13 each



MELTING POT HOUSE

Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg*, Choice of Dressing

CAESAR

Romaine, Parmesan, Croutons, Caesar Dressing, Bacon Bits

CALIFORNIA SALAD

Spring Mix, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette

SEASONAL SOUP

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

ENTRÉE FONDUE \$45 per person

Served with a cooking style of your choice, veggies, and a selection of signature dipping sauces so you can mix and match your favorite flavor combinations.

FONDUE COOKING STYLES First, choose a Cooking Style to prepare your entrée, one per cooktop.



COQ AU VIN

Robust flavors of red wine, mushroom, scallions, and garlic

Pairs great with steak and chicken

COURT BOUILLON

Savory seasoned broth with fresh veggies

Pairs great with any entrée

MOJO

Zesty and citrusy flavors of the Caribbean with hints of garlic and cilantro

Pairs great with seafood and chicken

TRADITIONAL OIL

Served with a seasoned batter, and panko

Pairs great with steak and seafood

ENTRÉE SELECTIONS Then, select from the entrées below, one per person.



THE CLASSIC

Shrimp*, Applewood Smoked BBQ Pork*, Teriyaki Steak*, Garlic Pepper Steak*, Herb Chicken Breast*

LAND & SEA

Garlic Pepper Steak*, Herb Chicken Breast*, Shrimp*, Atlantic Salmon*

PACIFIC RIM

Shrimp*, Teriyaki Steak*, Vegetable Potstickers*, Sesame-Crusted Ahi Tuna*, Duck L'Orange*

CREATE YOUR OWN

Choice of three of the following:

Teriyaki Steak*

Garlic Pepper Steak*

Filet Mignon* **+\$4**

Herb Chicken Breast*

Duck L'Orange* **+\$3**

Sesame-Crusted Ahi Tuna*

Shrimp*

Atlantic Salmon*

Applewood Smoked BBQ Pork*

Vegetable Potstickers*

Spinach Garlic Tortelloni*

4-Cheese Ravioli*

Cajun Sausage*

Beyond Meat Italian Sausage*

STEAK LOVERS

Garlic Pepper Steak*, Teriyaki Steak*, Filet Mignon*

\$49 per person à la carte entrée

\$72 per person as a 4-course

GARDEN POT

Ask about our Chef's selection of vegetarian options

\$39 per person à la carte entrée

\$62 per person as a 4-course

ADDITIONS

FILET MIGNON*, (5pcs) | +\$12

LOBSTER TAIL* | +\$28

COLOSSAL SHRIMP* | +\$12

CHOCOLATE FONDUE \$30 serves up to 2 EACH ADDITIONAL PERSON \$15

Served with sweet treats and fresh fruits. Choose one per cooktop.



THE ORIGINAL

The Classic Flavor of Milk Chocolate, Smooth Peanut Butter

YIN & YANG

The Decadent and Buttery Flavors of Dark and White Chocolate Fondue

PURE CHOCOLATE FONDUE

Pick from the Flavors Of Milk, Dark, or White Chocolate

FLAMING TURTLE

The Creamy, Classic Flavor of Milk Chocolate, Caramel, Candied Pecans, Flambéed Tableside

COOKIES 'N CREAM MARSHMALLOW DREAM

The Decadent Flavor of Dark Chocolate, Marshmallow Crème, Oreo® Crumbles, Flambéed Tableside

CHOCOLATE MALTED MILKSHAKE

The Classic Flavor of Milk Chocolate, Malted White Chocolate, Whipped Cream, Cherry

ADDITIONS

SWEET ADDITIONS

\$6 EACH | \$14 FOR ALL THREE

Cream Puffs | Macarons | Cheesecake

Ask your server about vegan chocolate fondue options.



| Signature Item