

vegan menu



4-course experience

45.95 per person

Courses are also offered a la carte.

cheese fondue

*Served with french bread, pretzel bread, apples and veggies. (474 cal)
Gluten-free dippers available upon request.*

VEGAN CHEESE FONDUE (275 cal) **GF** 10.95 per person
Cheddar Style Shreds | Redbridge Gluten-Free Beer | Garlic | Spices

farm fresh salads

*Served with your choice of Housemade Raspberry
Walnut Vinaigrette or Oil & Balsamic.*

VEGAN HOUSE
(91-165 cal) **GF** 6.75 per person
Romaine | Iceberg | Tomatoes |
Scallions

VEGAN CALIFORNIA
(89 cal) **GF** 6.75 per person
Mixed Greens | Tomatoes

entrée

VEGAN GOOD EARTH (334-360 cal) 26.95 per person
Onion Rings | Artichoke Hearts | Vegetable Polpettes |
Fresh Asparagus | Ginger Teriyaki Tofu | Mushroom Caps
GF without ginger teriyaki tofu and vegetable polpettes

cooking styles

**VEGAN
BOURGUIGNONNE** **GF**
European Style | Canola Oil

MOJO **GF**
Caribbean-Inspired | Garlic |
Cilantro | Citrus

CAST IRON GRILL **GF**
Tabletop Grilling

COURT BOUILLON **GF**
Seasoned Vegetable Broth

chocolate fondue

*Served with fresh strawberries, bananas, pineapple,
blackberries and raspberries. (57 cal)*

VEGAN CHOCOLATE FONDUE (360 cal) **GF** 10.95 per person
Dark Chocolate

GF gluten-free item

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Before placing your order, please inform your server if a person in your party has a food allergy or is gluten-free. Our canola oil is cholesterol free and contains 0g of trans fat. This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated May 2019.