À LA CARTE

CHEESE FONDUE

SMALL | $20 serves up to 2  EACH ADDITIONAL PERSON $10
Served with artisan breads and seasonal fruit and veggies (293 cal). Gluten-free dippers available upon request. Choose one cheese fondue per cooktop.

**WISCONSIN CHEDDAR**
(347 cal per serving)
Aged Cheddar, Emmentaler, Sam Adams
Boston Lager®, Garlic, Spices
GF with Redbridge beer

**CLASSIC ALPINE**
(368 cal per serving)
Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg GF

**SPINACH ARTICHOKE**
(302 cal per serving)
Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic GF

**QUATTRO FORMAGGIO**
(374 cal per serving)
Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos GF

**BACON & GORGONZOLA**
(430 cal per serving)
Butterkäse, Fontina, Gorgonzola, White Wine, Garlic, Bacon GF

**LOADED BAKED POTATO CHEDDAR**
(344 cal per serving)
Aged Cheddar, Emmentaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions GF

**THE CLASSIC**
Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg GF

**THE GARDEN POT**
Mushroom Sacchetti*, Artichoke Hearts, Garlic Pepper Sirloin*, Shrimp*, Memphis-Style BACON & BLEU SPINACH
(226 cal)
Spinach, Tomatoes, Egg, Bacon, Gorgonzola, Housemade Buttermilk Bleu Cheese Dressing GF

CHARCUTERIE BOARD (449 cal) | $13  GF without artisan crackers
Our selection of premium cured meats, artisan crackers and accompaniments.

SALAD

$6 each

**MELTING POT HOUSE**
(248-255 cal)
Romaine, Iceberg, Cheddar, Tomatoes, CROUTONS, Scallions, Egg, Choice of Housemade Dressing GF without croutons

**CAESAR**
(172 cal)
Romaine, Parmesan, CROUTONS, Caesar Dressing, Parmesan-Dusted Pine Nuts GF without croutons

**CALIFORNIA**
(125 cal)
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette GF

ENTRÉE FONDUE

Priced per person

Premium proteins and vegetarian items served with seasonal veggies (177-132 cal). Prepare your entrée in a fondue cooking style of your choice, one per cooktop.

**THE CLASSIC | $24**
(396-454 cal)
Garlic Pepper Sirloin*, SHRIMP*, Memphis-Style Dry Rub Pork*, Teriyaki-Marinated Sirloin*. Herb-Crusted Chicken Breast* GF with substitutes for Teriyaki Sirloin and Herb Chicken

**STEAK LOVERS | $26**
(548-621 cal)
Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin* GF with substitute for Teriyaki Sirloin

**LAND AND SEA | $22**
(393 - 446 cal)
Garlic Pepper Sirloin*, SHRIMP*, Herb-Crusted Chicken Breast*, Atlantic Salmon* GF with substitute for Herb Chicken

**PACIFIC RIM | $21**
(281-324 cal)
Shrimp*, Teriyaki-Marinated Sirloin*, Sesame-Crusted Ahi Tuna*, Honey Orange Duck Breast* GF with substitute for Teriyaki Sirloin

**THE GARDEN POT | $21**
(385-456 cal)

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR $15
(110-152 cal) GF

CREATE YOUR OWN | $26
Your choice of three of the following:
- Herb-Crusted Chicken Breast* (97-139 cal)
- All-Natural Chicken Breast** (94-136 cal)
- Honey Orange Duck Breast* (69-111 cal)
- Memphis-Style Dry Rub Pork* (89-131 cal)
- Teriyaki-Marinated Sirloin* (108-150 cal)
- Garlic Pepper Sirloin* (76-118 cal)
- Premium Filet Mignon* (119-161 cal)
- Atlantic Salmon* (151-193 cal)
- Sesame-Crusted Ahi Tuna* (114-156 cal)
- Shrimp* (98-139 cal)
- Veggie Potstickers* (75-117 cal)
- Vegan Polpettes (160-202 cal)
- Wild Mushroom Sacchetti* (175-216 cal)
* Cajun seasoning available upon request on these select items

FONDUE COOKING STYLES

Prepare your entrée with one of our signature cooking styles, one per cooktop.

**COURT BOUILLON**
Seasoned Vegetable Broth GF

**COQ AU VIN**
Burgundy Wine, Mushrooms, Scallions, Garlic GF

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

**CAST IRON GRILL**
Tabletop Grilling GF

**BOURGUIGNONNE**
European Style, Canola Oil, Panko, Sesame Tempura Batter GF without batter and panko

CHOCOLATE FONDUE

SMALL | $20 serves up to 2  EACH ADDITIONAL PERSON $10
Served with a variety of sweet treats and fresh fruits (489-504 cal). Gluten-free dippers available upon request. Choose one chocolate fondue per cooktop.

**THE ORIGINAL**
(289 cal per serving)
The smooth flavor of milk chocolate is melted with crunchy peanut butter. GF

**FLAMING TURTLE**
(333 cal per serving)
The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans. GF

**PURE CHOCOLATE FONDUE**
(272 cal per serving)
Pick from the flavors of milk, dark or white chocolate. GF

**YIN & YANG**
(295 cal per serving)
The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together. GF

**S’MORES**
(329 cal per serving)
The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker. GF without graham cracker bits

SWEET ADDITIONS
$6 EACH | $9 FOR ALL THREE
Cream Puffs (180 cal) | Macarons (200 cal) GF | Cheesecake (327 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
THE COMPLETE FONDUE EXPERIENCE FOR TWO
$80 FOR TWO
A four-course experience for two including your choice of cheese fondue, salad, entrée and chocolate fondue.

1
CHOOSE A CHEESE FONDUE
Choose any cheese from the à la carte menu, one per cooktop.

2
CHOOSE TWO SALADS
Choose any two salads from the à la carte menu, one per person.

3
CHOOSE TWO ENTRÉES AND A COOKING STYLE
Choose any two entrées below. For entrée details, reference the à la carte menu.

   PACIFIC RIM
   THE GARDEN POT
   LAND AND SEA
CREATE YOUR OWN + $5 PER PERSON
STEAK LOVERS + $4 PER PERSON
THE CLASSIC + $2 PER PERSON

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR $15 (110-152 cal) GF

4
CHOOSE A CHOCOLATE FONDUE
Choose any chocolate fondue from the à la carte menu, one per cooktop.

BIG NIGHT OUT DINNERS FOR TWO
$90 FOR TWO
Our most extravagant dinners are designed for two to share.

1
CHOOSE A CHEESE FONDUE
Choose any cheese from the à la carte menu, one per cooktop.

2
CHOOSE TWO SALADS
Choose any two salads from the à la carte menu, one per person.

3
CHOOSE AN ENTRÉE AND A COOKING STYLE

   BIG NIGHT OUT
(402-452 cal per serving)

   BIGGER NIGHT OUT
+ $15 FOR TWO
(457-518 cal per serving)

FONDUE COOKING STYLES
Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.

*OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. THESE RAW ITEMS ARE PROVIDED FOR YOU (CUSTOMER) TO COOK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. Before placing your order, please inform your server if a person in your party has a food allergy. Our canola oil is cholesterol free and contains 0g of trans fat. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Please inform your server if you are gluten-free when ordering. 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 1/2020.
WINE FLIGHTS

CLASSIC FLIGHT
(284 cal) GF
CheeseMezzacorona, Pinot Grigio
SaladSte. Michelle, Rosé, WA
EntréeMeiomi, Pinot Noir
ChocolateDecoy by Duckhorn, Merlot

LOCAL FLIGHT
(275 cal) GF
CheeseLa Playa, Viognier/Chardonnay
SaladBroadbent, Vinho Verde
EntréeBread & Butter, Cabernet
ChocolateDreaming Tree, Red, “Crush”

HARD SELTZER

Cutwater, Margarita, Lime (San Diego, CA) (360 cal)
Cutwater (San Diego, CA) (270 cal)
High Noon, Grapefruit (TN) 355ml (100 cal)
High Noon, Pineapple (TN) 3.55ml (1 cal)
White Claw, Black Cherry (IL) (100 cal)
White Claw, Mango (IL) (100 cal)

BEER CRAFT AND MORE

Alaskan, Seasonal (Juneau, AK) $5
Angry Orchard, Hard Cider (Cincinnati, OH) (180 cal) $4.50
Beck’s, N/A (Bremen, Germany) (160 cal) $4.50
Blue Moon (USA) (168 cal) $4.50
Bud, Light (USA) (110 cal) $4.25
Coors, Light (USA) (102 cal) $4.25
Corona (Mexico) (148 cal) $5.25
Mac and Jack’s, African Amber, Amber (Redmond, WA) (246 cal) $6
Payette, Seasonal (Garden City, ID) $6.25
Redbridge, Sorghum, Lager (USA) (133 cal) GF $5
Sam Adams (USA) (175 cal) $4.50
Sierra Nevada, Seasonal (Chico, CA) $6.25
Stella Artois (Belgium) (154 cal) $5.25

DESSERT WINES

SPARKLING
3oz BTL.
3oz (74 cal) | bottle (622 cal)
Luccio, Moscato d’Asti, Italy $5 | $32

PORT
3oz (142-145 cal)
Taylor Fladgate, Tawny, Porto, “10 Year”, Portugal $7
Taylor Fladgate, Tawny, Porto, “20 Year”, Portugal $13

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SPIRIT-FREE

THE BEE’S TEA (204 cal)
Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea GF

BLACKBERRY SAGE LEMONADE (275 cal)
Lemonade, Blackberry, Sage GF

ITALIAN SODA (299-323 cal)
Choose Your Favorite Flavor GF

MIAMI VICE (522 cal)
Piña Colada, Strawberry Purée, Blended, Whipped Cream GF

PIÑA COLADA (542 cal)
Piña Colada Mix, Blended, Fresh Pineapple and Cherry Garnish, Whipped Cream GF

VERY BERRY LEMONADE (183 cal)
Lemonade, Strawberry and Wildberry Purées GF

WATERMELON COOLER (91 cal)
Cucumber, Watermelon, White Cranberry Juice, Lime, Sprite GF

SANGRIA

SUNSHINE SANGRIA
Glass (170 cal) | Pitcher (663 cal)
Domino Moscato, Muddled Strawberries and Raspberries, Coconut Syrup, Sprite GF

RED SANGRIA
Glass (157 cal) | Pitcher (609 cal)
Pinot Noir, Blackberry Syrup, Sprite, Muddled Blackberries, Raspberries and Strawberries GF

WHITE SANGRIA
Glass (154 cal) | Pitcher (824 cal)
Broadbent Vinho Verde, Mango Syrup, Muddled Raspberries, Blackberries and Strawberries, Sprite GF

FONDUE UNTO OTHERS

MELTING POT COOKBOOK
$29.95
A collection of recipes from our fondue pot to yours.

SIGNATURE DIPPED STRAWBERRIES* GF (65 cal per berry)
3 Strawberries $8
6 Strawberries $16
*Ask the hospitality specialist or your server to place an advanced order.

GARLIC & WINE SEASONING (0 cal)
Two classic culinary ingredients - garlic and wine - make this seasoning delicious. GF

GIFT CARDS
Gift cards can be redeemed at The Melting Pot Restaurants nationwide.

CHOCOLATE FONDUE WAFERS (322 cal per 2oz)
Pick from the flavors of milk, dark or white GF
sparkling  
5 oz (123 cal) | 8 oz (196 cal) | bottle (388-630 cal)  
white  
5 oz (87-129 cal) | 8 oz (140-206 cal) | bottle (442-652 cal)  
red  
5 oz (121-130 cal) | 8 oz (194-208 cal) | bottle (600-668 cal)  

**SPARKLING**

<table>
<thead>
<tr>
<th>Wine</th>
<th>5 oz</th>
<th>8 oz</th>
<th>BTL</th>
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</thead>
<tbody>
<tr>
<td>Banfi, Brachetto d’Acqui, &quot;Rosa Regale&quot;, ITA</td>
<td>$8</td>
<td>$11</td>
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<tr>
<td>Luccio, Moscato d’Asti, ITA</td>
<td>$8</td>
<td>$9</td>
<td>$28</td>
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<tr>
<td>LaMarca, Prosecco, ITA, 187ml</td>
<td>$8</td>
<td>$9</td>
<td>$28</td>
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<tr>
<td>Avissi, Prosecco, Veneto, ITA</td>
<td>$8</td>
<td>$11</td>
<td>$36</td>
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<tr>
<td>Michelle, Brut, WA</td>
<td>$8</td>
<td>$9</td>
<td>$32</td>
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<tr>
<td>Coppola, Brut Rosé, &quot;Sofia&quot;, Monterey, CA, 187ml</td>
<td>$8</td>
<td>$11</td>
<td>$36</td>
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<tr>
<td>Veuve Clicquot, Brut, &quot;Yellow Label&quot;, Champagne, FRA</td>
<td>$8</td>
<td>$11</td>
<td>$36</td>
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<tr>
<td>Dom Pérignon, Brut, Champagne, FRA</td>
<td>$8</td>
<td>$11</td>
<td>$34</td>
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**SWEET WHITE + BLUSH**

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</thead>
<tbody>
<tr>
<td>Domino, Moscato, CA</td>
<td>$8</td>
<td>$9</td>
<td>$28</td>
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<tr>
<td>Beringer, White Zinfandel, CA</td>
<td>$8</td>
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<td>$28</td>
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<tr>
<td>Schmitt Söhne, Spätlese, &quot;P. M.&quot;, Mosel, DEU</td>
<td>$8</td>
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<td>$36</td>
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<tr>
<td>Kung Fu Girl, Riesling, Dry, WA</td>
<td>$8</td>
<td>$11</td>
<td>$34</td>
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**CHARDONNAY**

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<th>5 oz</th>
<th>8 oz</th>
<th>BTL</th>
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<tbody>
<tr>
<td>La Playa, Viognier/Chardonnay, Colchagua, CHL</td>
<td>$7</td>
<td>$10</td>
<td>$32</td>
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<tr>
<td>KJ, Chardonnay, &quot;Vintner's Reserve&quot;, CA</td>
<td>$10</td>
<td>$13</td>
<td>$32</td>
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<tr>
<td>Diora, Chardonnay, &quot;La Splendeur du Soleil&quot;, Monterey, CA</td>
<td>$9</td>
<td>$12</td>
<td>$36</td>
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<tr>
<td>WWV, Chardonnay, &quot;Dijon Clones&quot;, Willamette, OR</td>
<td>$11</td>
<td>$14</td>
<td>$40</td>
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<tr>
<td>La Crema, Chardonnay, Sonoma Coast, CA</td>
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<td>$42</td>
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**OTHER WHITES + ROSÉ**

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<th>5 oz</th>
<th>8 oz</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broadbent, Vinho Verde, PRT</td>
<td>$7</td>
<td>$10</td>
<td>$32</td>
</tr>
<tr>
<td>Maso Canali, Pinot Grigio, Trentino, ITA</td>
<td>$7</td>
<td>$10</td>
<td>$32</td>
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<tr>
<td>Mezzacorona, Pinot Grigio, Trentino, ITA</td>
<td>$7</td>
<td>$10</td>
<td>$32</td>
</tr>
<tr>
<td>J, Pinot Gris, CA</td>
<td>$6</td>
<td>$9</td>
<td>$29</td>
</tr>
<tr>
<td>Dry Creek Vineyard, Chenin Blanc, Dry, Clarksburg, CA</td>
<td>$6</td>
<td>$9</td>
<td>$29</td>
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<tr>
<td>Rodney Strong, Sauvignon Blanc, &quot;Charlotte's Home&quot;, N. Sonoma, CA</td>
<td>$8</td>
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<td>$32</td>
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<tr>
<td>Starborough, Sauvignon Blanc, Marlborough, NZL</td>
<td>$8</td>
<td>$11</td>
<td>$32</td>
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