## À LA CARTE

### CHEESE FONDUE

**SMALL | $21.90** serves up to 2

Each Additional Person $10.95

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, Emmenthaler, 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 & BRIE**

(407 cal per serving)
Baby Brie, Gruyère, Raclette, Fontina, White Wine, Bacon, Lemon, Scallions GF

**FIESTA**

(332 cal per serving)
Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño GF with Redbridge beer

### SALAD

**$5.95 each**

**MELTING POT HOUSE SALAD**

(248-255 cal)
Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing GF without croutons

**CAESAR SALAD**

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

**CALIFORNIA SALAD**

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

**STRAWBERRY PECAN SALAD**

(222 cal)
Spinach, Strawberries, Feta, Candied Pecans, Housemade Lemon Poppyseed Vinaigrette GF

### ENTRÉE FONDUE PRICED per person

Premium proteins and vegetarian items served with seasonal veggies (117-132 cal). Prepare your entrée in a fondue cooking style of your choice, one per cooktop.

**THE CLASSIC | $29.95**

(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 | $29.95**

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

**LAND AND SEA | $27.95**

(393 - 446 cal)
Garlic Pepper Sirloin*, Shrimp*, Herb-Crusted Chicken Breast*, Atlantic Salmon* GF with substitute for Herb Chicken

**PACIFIC RIM | $27.95**

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

**THE GARDEN POT | $26.95**

(385-456 cal)

**ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR $13.95**

(110-152 cal) GF

**CREATE YOUR OWN | $29.95**

Your choice of three of the following:

- Herb-Crusted Chicken Breast* (97-139 cal)
- All-Natural Chicken Breast** (94-136 cal) GF
- Honey Orange Duck Breast* (69-111 cal) GF
- Memphis-Style Dry Rub Pork* (89-131 cal) GF
- Teriyaki-Marinated Sirloin* (108-150 cal) GF (98-139 cal) GF
- Premium Filet Mignon* (119-161 cal) GF
- Atlantic Salmon* (151-193 cal) GF
- Sesame-Crusted Ahi Tuna* (114-156 cal) GF
- Shrimp* (98-139 cal) GF
- Veggie Potstickers* (75-117 cal)
- Vegan Polpettes (160-202 cal)
- Wild Mushroom Sacchetti* (175-216 cal)

*Ask your server about vegan cheese fondue options.

### 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 | $21.90** serves up to 2

Each Additional Person $10.95

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

**COOKIES ‘N CREAM MARSHMALLOW DREAM**

(337 cal per serving)
Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles.

**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

**$2.95 EACH | $7.95 FOR ALL THREE**

Cream Puffs (180 cal) | Macarons (200 cal) GF | Cheesecake (327 cal)

Ask your server about vegan chocolate fondue options.

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2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
<table>
<thead>
<tr>
<th>1</th>
<th>CHOOSE A CHEESE FONDUE</th>
<th>CHOOSE A CHEESE FONDUE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Choose any cheese from the à la carte menu, one per cooktop.</td>
<td>Choose any cheese from the à la carte menu, one per cooktop.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>2</th>
<th>CHOOSE TWO SALADS</th>
<th>CHOOSE TWO SALADS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Choose any two salads from the à la carte menu, one per person.</td>
<td>Choose any two salads from the à la carte menu, one per person.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>3</th>
<th>CHOOSE TWO ENTREES AND A COOKING STYLE</th>
<th>CHOOSE AN ENTREE AND A COOKING STYLE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Choose any two entrees below. For entree details, reference the à la carte menu.</td>
<td>Big night out (402-452 cal per serving)</td>
</tr>
<tr>
<td></td>
<td>The Garden Pot</td>
<td>Bigger night out (457-518 cal per serving)</td>
</tr>
<tr>
<td></td>
<td>Create Your Own + $3.95 per person</td>
<td>Lobster Tail*, Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Wild Mushroom Sacchetti* GF with substitutes for Teriyaki Sirloin, Herb Chicken and Sacchetti</td>
</tr>
<tr>
<td></td>
<td>Steak Lovers + $3.95 per person</td>
<td>Fondue Cooking Styles</td>
</tr>
<tr>
<td></td>
<td>The Classic + $3.95 per person</td>
<td>Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>4</th>
<th>CHOOSE A CHOCOLATE FONDUE</th>
<th>CHOOSE A CHOCOLATE FONDUE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Choose any chocolate fondue from the à la carte menu, one per cooktop.</td>
<td>Choose any chocolate fondue from the à la carte menu, one per cooktop.</td>
</tr>
</tbody>
</table>

*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
Mezzacorona, Pinot Grigio
Ste. Michelle, Rosé, WA
Cakebread, Sauvignon Blanc, Napa, CA
Starborough, Sauvignon Blanc, Marlborough, NZL
N. Sonoma, CA
Rodney Strong, Sauvignon Blanc, “Charlotte’s Home”,
Mezzacorona, Pinot Grigio, Trentino, ITA
Santa Margherita, Pinot Grigio, Alto Adige, ITA
Maso Canali, Pinot Grigio, Trentino, ITA

LOCAL FLIGHT
(287 cal) GF
Mezzacorona, Pinot Grigio
Rodney Strong, Sauvignon Blanc, “Charlotte’s Home”
Meiomi, Pinot Noir
Luccio, Moscato d’Asti

SANGRIA

SUNSHINE SANGRIA
(212 cal)
Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice GF

TMP’S GRAND SANGRIA
(209 cal)
14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon GF

SPIRIT-FREE

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

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

PEACH BERRY LIMEADE
(255 cal)
Raspberry, Peach, Lime, Sprite GF

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

$16
Cheese
Salad
Entrée
Chocolate Fondue

$16
Cheese
Salad
Entrée
Chocolate Fondue

BEER CRAFT AND MORE

Avery, Selections (Boulder, CO) $6.95
Blue Moon, Wheat (Canada) (156 cal) $4.95
Bud, Light (USA) (110 cal) $4.50
Corona (Mexico) (148 cal) $4.50
Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal) $6.95
Heineken (Holland) (166 cal) $5.50
Michelob Ultra (USA) (95 cal) $4.50
Miller Lite (USA) (96 cal) $4.50
Sam Adams (USA) (175 cal) $5.50
Sam Adams, Seasonal (USA) $5.50

DRINK LOCAL
Bell’s, Lager of the Lakes, Bohemian Pilsner (Comstock, MI) (153 cal) $6.95
Bell’s, Two Hearted Ale, IPA (Comstock, MI) (195 cal) $6.95
Bell’s, Seasonal (Comstock, MI) $6.95
Great Lakes, Seasonal (Cleveland, OH) $6.95
MadTree, Psychopathy, IPA (Cincinnati, OH) (199 cal) $6.95
MadTree, Selections (Cincinnati, OH) $6.95
Rhinegeist, Truth, IPA (Cincinnati, OH) (209 cal) $6.95
Rhinegeist, Seasonal (Cincinnati, OH) $6.95

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
**WINE**  
ALL WINE IS GF

**sparkling**
5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)

**white**
5oz (111-121 cal) | 8oz (177-194 cal) | bottle (555-615 cal)

**red**
5oz (114-130 cal) | 8oz (182-208 cal) | bottle (578-660 cal)

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**SPARKLING**

- Banfi, Brachetto d’Acqui, "Rosa Regale", ITA
  - 5oz: $49
  - 8oz: $49
  - Bottle: $39

- Luccio, Moscato d'Asti, ITA
  - 5oz: $9
  - 8oz: $11
  - Bottle: $36

- LaMarca, Prosecco, ITA, 187ml
  - 8oz: $39

- Michelle, Brut, WA
  - 8oz: $39

- Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml
  - 8oz: $42

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**SWEET WHITE + BLUSH**

- Beringer, White Zinfandel, CA
  - 8oz: $8
  - Bottle: $30

- Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU
  - 8oz: $10
  - Bottle: $40

- Kung Fu Girl, Riesling, Dry, WA
  - 8oz: $10
  - Bottle: $40

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**CHARDONNAY**

- KJ, Chardonnay, "Vintner's Reserve", CA
  - 8oz: $10
  - Bottle: $40

- Souvèraine, Chardonnay, CA
  - 8oz: $9
  - Bottle: $36

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**OTHER WHITES + ROSÉ**

- Maso Canali, Pinot Grigio, Trentino, ITA
  - 8oz: $36

- Santa Margherita, Pinot Grigio, Alto Adige, ITA
  - 8oz: $48

- Mezzacorona, Pinot Grigio, Trentino, ITA
  - 8oz: $9
  - Bottle: $36

- Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA
  - 8oz: $9
  - Bottle: $36

- Starborough, Sauvignon Blanc, Marlborough, NZL
  - 8oz: $9
  - Bottle: $50

- Cakebread, Sauvignon Blanc, Napa, CA
  - 8oz: $10
  - Bottle: $39

- Ste. Michelle, Rosé, WA
  - 8oz: $10
  - Bottle: $39

- JNSQ, Rosé, "Cru", CA
  - 8oz: $10
  - Bottle: $39

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**CABERNET SAUVIGNON**

- Tribute, Cabernet, CA
  - 8oz: $10
  - Bottle: $39

- 14 Hands, Cabernet, WA
  - 8oz: $9
  - Bottle: $36

- Markham, Cabernet, Napa, CA
  - 8oz: $12
  - Bottle: $48

- Buehler, Cabernet, Napa, CA
  - 8oz: $12
  - Bottle: $48

- J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA
  - 8oz: $12
  - Bottle: $48

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**PINOT NOIR + MERLOT**

- Salwey, Pinot Noir, "Henkenberg", Baden, DEU
  - 8oz: $13
  - Bottle: $48

- Meiomi, Pinot Noir, CA
  - 8oz: $10
  - Bottle: $40

- Compass, Merlot, Sonoma, CA
  - 8oz: $8
  - Bottle: $33

- Decoy by Duckhorn, Merlot, Sonoma, CA
  - 8oz: $13
  - Bottle: $52

- Stags' Leap, Merlot, Napa, CA
  - 8oz: $13
  - Bottle: $69

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**OTHER REDS**

- Antonio Sanguineti, Maremma Toscana, "Nessun Dorma", ITA
  - 8oz: $45

- Mazzei, Toscana, "Poggio Badiola", ITA
  - 8oz: $41

- Zen of Zin, Zinfandel, CA
  - 8oz: $36

- Portillo, Malbec, Uco, ARG
  - 8oz: $8
  - Bottle: $33

- Michael David, "Petite Petit", Lodi, CA
  - 8oz: $9
  - Bottle: $36

- 19 Crimes, Red, SE AUS
  - 8oz: $9
  - Bottle: $36
BEST IN GLASS

ICONIC COCKTAILS
CRAFTED IN THE HIGHEST FORM, MADE FROM CAREFULLY SELECTED, FRESH AND EXCEPTIONAL INGREDIENTS

**CLASSIC TMP COCKTAILS**

<table>
<thead>
<tr>
<th>DRINK NAME</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LOVE MARTINI</td>
<td>$10.95</td>
</tr>
<tr>
<td>YIN &amp; YANG MARTINI</td>
<td>$12.95</td>
</tr>
<tr>
<td>LEMON BERRY MOJITO</td>
<td>$10.95</td>
</tr>
<tr>
<td>NEW! WHISKEY BUSINESS</td>
<td>$11.95</td>
</tr>
<tr>
<td>CLASSIC OLD FASHIONED</td>
<td>$12.95</td>
</tr>
<tr>
<td>MODERN OLD FASHIONED</td>
<td>$12.95</td>
</tr>
<tr>
<td>THE MELTING POT MULE</td>
<td>$11.95</td>
</tr>
<tr>
<td>MELTING POT MULE MUG</td>
<td>$13.95</td>
</tr>
</tbody>
</table>

**LOCAL FAVORITES**

<table>
<thead>
<tr>
<th>DRINK NAME</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BOURBON WILDBERRY BRAMBLE</td>
<td>$10.95</td>
</tr>
<tr>
<td>DEEP SOUTH TEA</td>
<td>$10.95</td>
</tr>
<tr>
<td>LEMON DROP MARTINI</td>
<td>$10.95</td>
</tr>
<tr>
<td>MAKER’S MANHATTAN</td>
<td>$12.95</td>
</tr>
<tr>
<td>WHITE PEACH COSMO</td>
<td>$10.95</td>
</tr>
</tbody>
</table>

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AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

<table>
<thead>
<tr>
<th>COFFEE COCKTAIL</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BAILEYS &amp; COFFEE</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>(139 cal)</td>
<td>Baileys, Coffee GF</td>
</tr>
<tr>
<td><strong>BILLIONAIRE’S COFFEE</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>(143 cal)</td>
<td>Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream GF</td>
</tr>
<tr>
<td><strong>CAFÉ INTERNATIONAL</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>(160 cal)</td>
<td>Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream GF</td>
</tr>
<tr>
<td><strong>IRISH COFFEE</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>(143 cal)</td>
<td>Jameson’s® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream</td>
</tr>
<tr>
<td><strong>SIBERIAN COFFEE</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>(126 cal)</td>
<td>Stoli Vodka, Kahlúa, Baileys Irish Cream, Coffee GF</td>
</tr>
</tbody>
</table>

DESSERT WINES

<table>
<thead>
<tr>
<th>DESSERT WINES</th>
<th>3oz BTL.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3oz (130-147 cal)</td>
<td>bottle (1095-1245 cal)</td>
</tr>
<tr>
<td>Penfolds, Tawny, &quot;Club&quot;, S. Australia</td>
<td>$10</td>
</tr>
<tr>
<td>Graham’s, Tawny, Porto, &quot;10 Year&quot;, Portugal</td>
<td>$13</td>
</tr>
<tr>
<td>Fonseca, Ruby Port, Porto, Portugal</td>
<td>$11</td>
</tr>
</tbody>
</table>

3oz BTL.

SPECIALTY SPIRITS

<table>
<thead>
<tr>
<th>SPECIALTY SPIRITS</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Angel’s Envy Bourbon (77 cal)</td>
<td>$14.95</td>
</tr>
<tr>
<td>Basil Hayden’s Bourbon (70 cal)</td>
<td>$12.95</td>
</tr>
<tr>
<td>Blanton’s Bourbon (83 cal)</td>
<td>$14.95</td>
</tr>
<tr>
<td>Booker’s Bourbon 6 year (119 cal)</td>
<td>$14.95</td>
</tr>
<tr>
<td>Elijah Craig Bourbon (84 cal)</td>
<td>$9.95</td>
</tr>
<tr>
<td>W. L. Weller Bourbon 107 Antique (97 cal)</td>
<td>$12.95</td>
</tr>
<tr>
<td>Woodford Bourbon (73 cal)</td>
<td>$10.95</td>
</tr>
</tbody>
</table>

FONDUE UNTO OTHERS

MELTING POT COOKBOOK

A collection of recipes from our fondue pot to yours.

$29.95

SIGNATURE DIPPED STRAWBERRIES* GF (65 cal per berry)

3 Strawberries | $7.95
6 Strawberries | $14.95

*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

$6.95

GIFT CARDS

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

$6.95

CHOCOLATE FONDUE WAFERS (322 cal per 2oz)

Pick from the flavors of milk, dark or white GF

$6.95

Before placing your order, please inform your server of anyone in your party with a food allergy. Our canola oil is cholesterol free and contains 0g of trans fats. 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 coordination with the Gluten Intolerance Group (GIG), as a service to nutritionally-conscious guests. Updated 7/2020.

The Melting Pot is committed to ensuring the availability of gluten-free and allergy-free food options. Please do not hesitate to ask your server for assistance with menu selections. We are happy to accommodate individual dietary needs and requirements. Updated 7/13 02.

CINCINNATI 15 05 20