

À LA CARTE



CHEESE FONDUE

SMALL | \$19.95 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, 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

 (427 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
CHARCUTERIE BOARD (449 cal) | \$8 *GF without artisan crackers*
 Our selection of premium cured meats, artisan crackers and accompaniments.

Ask your server about vegan cheese fondue options.


SALAD

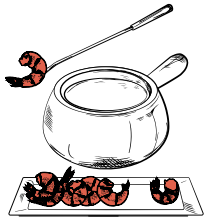
\$5.95 each

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*
CAPRESE

 (126 cal)
 Mixed Greens, Fresh Mozzarella, Tomatoes, Basil, Balsamic Glaze *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 | \$32.95

 (548-621 cal)
 Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin* *GF with substitute for Teriyaki Sirloin*
LAND AND SEA | \$26.95

 (393 - 446 cal)
 Garlic Pepper Sirloin*, Shrimp*, Herb-Crusted Chicken Breast*, Atlantic Salmon* *GF with substitute for Herb Chicken*
PACIFIC RIM | \$26.95

 (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)
 Veggie Potstickers*, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Sacchetti*, Artichoke Hearts

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$11.95
 (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)
 Garlic Pepper Sirloin* (76-118 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)

**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 | \$19.95 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*
BANANAS FOSTER

 (345 cal per serving)
 The buttery flavor of white chocolate is melted with bananas & dulce de leche, and flambéed. *GF*
DARK & DULCE

 (248 cal per serving)
 The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt. *GF*
SWEET ADDITIONS \$3 EACH | \$8 FOR ALL THREE

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

Ask your server about vegan chocolate fondue options.

THE COMPLETE FONDUE EXPERIENCE FOR TWO

\$90.95 FOR TWO

A four-course experience for two including your choice of cheese fondue, salad, entrée and chocolate fondue.

BIG NIGHT OUT DINNERS FOR TWO

\$99.95 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.

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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.

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 + \$3 PER PERSON

STEAK LOVERS + \$6 PER PERSON

THE CLASSIC + \$3 PER PERSON

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$11.95 (110-152 cal) GF

FONDUE COOKING STYLES

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

CHOOSE AN ENTRÉE AND A COOKING STYLE

BIG NIGHT OUT

(402-452 cal per serving)

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*

BIGGER NIGHT OUT

+ \$11 FOR TWO

(457-518 cal per serving)

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*

FONDUE COOKING STYLES

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

4

CHOOSE A CHOCOLATE FONDUE

Choose any chocolate fondue from the à la carte menu, one per cooktop.

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Choose any chocolate fondue 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*
 Mezzacorona, Pinot Grigio
 Ste. Michelle, Rosé, WA
 Meiomi, Pinot Noir
 Decoy by Duckhorn, Merlot

\$14

Cheese
 Salad
 Entrée
 Chocolate Fondue

LOCAL FLIGHT

(311 cal) *GF*
 KJ, Riesling, "Vintner's Reserve"
 Rodney Strong, Sauvignon Blanc,
 "Charlotte's Home"
 Zen of Zin, Zinfandel
 19 Crimes, Red

\$14

Cheese
 Salad
 Entrée
 Chocolate Fondue

SANGRIA

SUNSHINE SANGRIA

Glass (212 cal) | Pitcher (809 cal)
 Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice *GF*

\$9.95 per glass
 \$34.95 per pitcher

TMP'S GRAND SANGRIA

Glass (209 cal) | Pitcher (716 cal)
 14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon *GF*

\$9.95 per glass
 \$34.95 per pitcher



SPIRIT-FREE

THE BEE'S TEA

(204 cal)
 Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea *GF*

\$4.95

BLACKBERRY SAGE LEMONADE

(275 cal)
 Lemonade, Blackberry, Sage *GF*

\$4.95

PEACH BERRY LIMEADE

(255 cal)
 Raspberry, Peach, Lime, Sprite *GF*

\$4.95

WATERMELON COOLER

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

\$4.95

BEER CRAFT AND MORE

Bell's, Seasonal (Comstock, MI)

\$5

Bud, Light (USA) (110 cal)

\$4

Corona (Mexico) (148 cal)

\$4.50

Guinness, Stout (Ireland) 11.2oz (117 cal)

\$4.50

Michelob Ultra (USA) (95 cal)

\$4

Sam Adams (USA) (175 cal)

\$4.50

Sam Adams, Seasonal (USA)

\$4.50

Shock Top, White, Wheat (USA) (142 cal)

\$4

Yuengling, Lager (Pottsville, PA) (140 cal)

\$4

DRINK LOCAL

Columbia Craft, Lager (Columbia, SC) (153 cal)

\$5

RJ Rocker's, Seasonal (SC)

\$5

Steel Hands, Tropical IPA (Columbia, SC) (??? cal)

\$5



BEVERAGES

WINE ALL WINE IS GF

sparkling

5oz (109-123 cal) | 8oz (196 cal) | bottle (138-630 cal)

white

5oz (109-143 cal) | 8oz (175-229 cal) | bottle (555-728 cal)

red

5oz (121-132 cal) | 8oz (194-211 cal) | bottle (600-728 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA

Luccio, Moscato d'Asti, ITA

LaMarca, Prosecco, ITA, 187ml

Riondo, Prosecco, Veneto, ITA

Michelle, Brut, WA

Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml

SWEET WHITE + BLUSH

Beringer, Moscato, CA

Domino, Moscato, CA

Beringer, White Zinfandel, CA

Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU

KJ, Riesling, "Vintner's Reserve", Monterey, CA

Kung Fu Girl, Riesling, Dry, WA

Rémy Pannier, Vouvray, FRA

CHARDONNAY

Kim Crawford, Chardonnay, NZL

Steele, Chardonnay, "Cuvée", Santa Barbara, CA

Cupcake, Chardonnay, Monterey, CA

Rodney Strong, Chardonnay, Sonoma, CA

KJ, Chardonnay, "Vintner's Reserve", CA

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

Mezzacorona, Pinot Grigio, Trentino, ITA

Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA

10 Span, Pinot Gris, Monterey, CA

Starborough, Sauvignon Blanc, Marlborough, NZL

Elouan, Rosé, OR

5OZ	8OZ	BTL.
		\$41
\$9	\$12	\$36
		\$32
\$8		\$32
		\$34
		\$39
\$7	\$9	\$28
		\$32
\$7	\$9	\$28
\$8	\$11	\$34
\$7	\$9	\$28
\$8	\$10	\$32
		\$38
		\$35
		\$35
		\$35
		\$45
\$9	\$12	\$36
\$11	\$14	\$39
\$7	\$9	\$28
\$9	\$12	\$36
		\$35
\$8	\$10	\$32
\$8	\$10	\$32

OTHER WHITES + ROSÉ (Cont.)

J. L. Colombo, Rosé, Méditerranée, "Cape Bleue", FRA

Ste. Michelle, Rosé, WA

JNSQ, Rosé, "Cru", CA

CABERNET SAUVIGNON

Tribute, Cabernet, CA

14 Hands, Cabernet, WA

KJ, Cabernet, "Vintner's Reserve", Sonoma, CA

J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA

Arrowood, Cabernet, Sonoma, CA

J. Lohr, Cabernet, "Hilltop", Paso Robles, CA

PINOT NOIR + MERLOT

King Estate, Pinot Noir, Willamette, OR

Meiomi, Pinot Noir, CA

Böen, Pinot Noir, CA

Greystone, Merlot, CA

Decoy by Duckhorn, Merlot, Sonoma, CA

Red Diamond, Merlot, WA

OTHER REDS

Cline, Zinfandel, Sonoma, CA

Layer Cake, Shiraz, S. AUS

Diseño, Malbec, "Old Vine", Mendoza, ARG

Rocca delle Macie, Sangiovese/Syrah, "Sasyr", Toscana, ITA

Mazzei, Toscana, "Poggio Badiola", ITA

Zen of Zin, Zinfandel, CA

Cashmere, CA

Portillo, Malbec, Uco, ARG

Michael David, "Petite Petit", Lodi, CA

19 Crimes, Red, SE AUS

5OZ	8OZ	BTL.
		\$36
\$7	\$9	\$28
		\$32
\$7	\$9	\$28
\$8	\$10	\$32
		\$55
		\$37
\$14	\$17	\$54
		\$45
		\$48
\$9	\$12	\$36
\$9	\$12	\$36
\$8	\$10	\$32
\$12	\$15	\$49
		\$32
		\$40
		\$32
		\$36
		\$48
\$8	\$10	\$32
		\$38
\$8	\$10	\$32
\$9	\$12	\$36
\$8	\$10	\$32

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$8.95
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$9.95
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$9.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$8.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$8.95
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$8.95
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$10

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$8.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$10.95
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$8.95
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$8.95
(184 cal)
Maker's Mark Bourbon, Jameson Irish Whiskey, Jim Beam Bourbon, Jack Daniel's Whiskey, Lemonade, Filthy Black Cherry Syrup, Coca-Cola, Lemon Wedge, Filthy Black Cherry *GF*



LOCAL FAVORITES

ABSOLUT STRESS | \$8.25
(161 cal)
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices *GF*

BAILEYS BANANA COLADA | \$9.95
(407 cal)
Baileys, Banana Liqueur, Piña Colada, Fresh Bananas, Whipped Cream *GF*

CHOCOLATE FONTINI | \$8.25
(406 cal)
Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream *GF*

JACKBERRY SMASH | \$8.95
(242 cal)
Jack Daniel's Tennessee Whiskey, Blackberries, Sweet & Sour, Cranberry Juice, Sprite *GF*

KENTUCKY PEACH | \$8.95
(186 cal)
Bulleit Bourbon, Peach Purée, Lemon, Honey *GF*

ROSÉ SANGRIA | \$9.25
(210 cal)
Rosé, New Amsterdam Peach Vodka, Chambord Raspberry Liqueur, White Peach Syrup, Sprite *GF*

TIPSY TURTLE | \$9.95
(281 cal)
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

KAHLÚA WHITE RUSSIAN (178 cal) Svedka Vodka, Kahlúa, Half & Half <i>GF</i>	\$8.25
ALMOND MOCHA (124 cal) Amaretto Disaronno, Kahlúa, Coffee <i>GF</i>	\$7.95
BELGIAN COFFEE (165 cal) Grand Marnier, Baileys, Coffee, Whipped Cream, Cinnamon <i>GF</i>	\$7.95
BILLIONAIRE'S COFFEE (143 cal) Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream <i>GF</i>	\$8.95
CAFÉ REGGAE (153 cal) Myers's Dark Rum, Tia Maria, Dark Crème de Cacao, Coffee <i>GF</i>	\$8.25
MEXICAN COFFEE (155 cal) Sauza Gold Tequila, Kahlúa, Coffee, Whipped Cream <i>GF</i>	\$7.95

DESSERT WINES

3oz (91-112 cal)	
Herzog, Orange Muscat, Late Harvest, California	\$7
Herzog, Black Muscat, "Jeunesse", Kosher, California	\$7
PORT	
3oz (123-142 cal)	
Taylor Fladgate, Tawny, Porto, "10 Year", Portugal	\$8
Croft, Ruby Port, Porto, Portugal	\$8

3oz BTL.

SPECIALTY SPIRITS

Glenlivet Scotch 18 year (70 cal)	\$15
Glenlivet Scotch 21 year (76 cal)	\$32
Macallan Scotch Sherry Oak 18 year (76 cal)	\$26
Rémy Martin XO Cognac (70 cal)	\$26
Grand Marnier 100 (98 cal)	\$24

FONDUE UNTO OTHERS

MELTING POT COOKBOOK A collection of recipes from our fondue pot to yours.	\$30
SIGNATURE DIPPED STRAWBERRIES* <i>GF</i> (65 cal per berry)	
3 Strawberries	\$7
6 Strawberries	\$14

*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. <i>GF</i>	\$7
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GIFT CARDS Gift cards can be redeemed at The Melting Pot Restaurants nationwide.	
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CHOCOLATE FONDUE WAFERS (322 cal per 2oz) Pick from the flavors of milk, dark or white <i>GF</i>	\$6
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