


À LA CARTE

 Signature Item GF | Gluten-Free

CHEESE FONDUE

SMALL | \$20 serves up to 2 **EACH ADDITIONAL PERSON \$10**

Served with artisan breads and seasonal fruit and veggies (170 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

FIESTA

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

LOADED BAKED POTATO CHEDDAR

(344 cal per serving)
Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions GF

CHARCUTERIE BOARD \$5 EACH | \$9 FOR ALL THREE

Prosciutto GF (71 cal) | Summer Sausage GF (130 cal) | Chorizo GF (110 cal)

Ask your server about vegan cheese fondue options.

SALAD

\$7 each

MELTING POT HOUSE

(221-232 cal)
Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg*, Choice of Dressing
GF without croutons

CAESAR

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

CALIFORNIA

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

BACON & BLEU SPINACH

(226 cal)
Spinach, Tomatoes, Egg, Bacon, Gorgonzola, Housemade Buttermilk Bleu Cheese Dressing 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.

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$18 (110-152 cal) GF

THE CLASSIC | \$26

(346-404 cal)
Shrimp*, Memphis-Style Dry Rub Pork*, Teriyaki-Marinated Steak*, Garlic Pepper Steak*, Herb-Crusted Chicken Breast* GF with substitutes for Teriyaki Steak and Herb Chicken

STEAK LOVERS | \$28

(411-484 cal)
Premium Filet Mignon*, Teriyaki-Marinated Steak*, Shrimp*, Garlic Pepper Steak* GF with substitute for Teriyaki Steak

LAND AND SEA | \$24

(339-392 cal)
Garlic Pepper Steak*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon* GF with substitute for Herb Chicken

PACIFIC RIM | \$25

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

THE GARDEN POT | \$24

(385-456 cal)
Veggie Potstickers*, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Sacchetti*, Artichoke Hearts

SURF N' TURF | \$36

(393-444 cal)
Lobster Tail*, Premium Filet Mignon*, Wild Mushroom Sacchetti*, Garlic Pepper Steak*, Teriyaki-Marinated Steak* GF with substitute for Sacchetti and Teriyaki Steak

CREATE YOUR OWN | \$30

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 Steak* (108-150 cal) GF
Garlic Pepper Steak* (91-134 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 | \$20 serves up to 2 **EACH ADDITIONAL PERSON \$10**

Served with a variety of sweet treats and fresh fruits (463-513 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

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)

Ask your server about vegan chocolate fondue options.

THE COMPLETE FONDUE EXPERIENCE FOR TWO

\$84 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

\$88 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.

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.

CHOOSE TWO SALADS

Choose any two salads from the à la carte menu, one per person.

3

CHOOSE AN ENTRÉE AND A COOKING STYLE

Choose any entrée below. For entrée details, reference the à la carte menu.

PACIFIC RIM

THE GARDEN POT

LAND AND SEA

CREATE YOUR OWN + \$8 FOR TWO

STEAK LOVERS + \$6 FOR TWO

THE CLASSIC + \$4 FOR TWO

SURF N' TURF + \$20 FOR TWO

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$18 (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

(342-393 cal per serving)

Premium Filet Mignon*, Teriyaki-Marinated Steak*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Wild Mushroom Sacchetti* *GF with substitutes for Teriyaki Steak, Herb Chicken and Sacchetti**

BIGGER NIGHT OUT

+ \$10 FOR TWO

(398-458 cal per serving)

Lobster Tail*, Premium Filet Mignon*, Teriyaki-Marinated Steak*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Wild Mushroom Sacchetti* *GF with substitutes for Teriyaki Steak, 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.

CHOOSE A CHOCOLATE FONDUE

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 or sensitivity. The gluten information provided on this menu is in cooperation with the Gluten Intolerance Group (GIG). We do not accept any responsibility for information which has not been verified by Melting Pot and GIG. 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. Updated 4/2020.

SPIRIT-FREE

THE BEE'S TEA (204 cal) Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea <i>GF</i>	\$5
BLACKBERRY SAGE LEMONADE (275 cal) Lemonade, Blackberry, Sage <i>GF</i>	\$5.50
CRANBERRY BRUNCH PUNCH (207 cal) Orange, Pinapple and Cranberry Juices, Soda Water <i>GF</i>	\$5
VERY BERRY LEMONADE (183 cal) Lemonade, Strawberry and Wildberry Purées <i>GF</i>	\$5



Sunshine
Sangria

AFTER DINNER DRINKS

SPECIALTY SPIRITS

Elijah Craig Bourbon (84 cal)	\$7.50
Four Roses Bourbon Single Barrel (90 cal)	\$10
Knob Creek Bourbon (90 cal)	\$8
Knob Creek Rye Whiskey (90 cal)	\$8
Larceny Bourbon Small Batch (82 cal)	\$7.50
Maker's Mark Bourbon Cask Strength (104 cal)	\$9.50
W. L. Weller Bourbon 107 Antique (97 cal)	\$12
Woodford Bourbon (73 cal)	\$9

DESSERT WINES

Banfi, Brachetto d'Acqui, "Rosa Regale", Italy (652 cal)
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SANGRIA

SUNSHINE SANGRIA Glass (212 cal) Pitcher (809 cal) Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice <i>GF</i>	\$10 per glass \$32 per pitcher
TMP'S GRAND SANGRIA Glass (209 cal) Pitcher (716 cal) 14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon <i>GF</i>	\$10 per glass \$32 per pitcher

BEER CRAFT AND MORE

Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal)	\$5
Bell's, Two Hearted Ale, IPA (Comstock, MI) (284 cal)*	\$6.75
Blue Moon (USA) (168 cal)	\$5
Bud, Light (USA) (147 cal)*	\$6
Michelob Ultra (USA) (95 cal)	\$5
Sam Adams, Boston, Lager (USA) (232 cal)*	\$6.75
Stella Artois (Belgium) (154 cal)	\$5

DRINK LOCAL

Great Lakes, Gold, Dortmund, Lager (Cleveland, OH) (208 cal)*	\$6.75
Great Lakes, Seasonal (Cleveland, OH)	\$5
Homestead Beer, Seasonal (Heath, OH)*	\$6.75
Zaftig Brewing Company, Hazy Miss Daisy, New England Style, IPA (OH) (279 cal)*	\$7.50

HARD SELTZER

White Claw, Black Cherry (Illinois) (100 cal)	\$5
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*Draft

BTL.

\$42

PORT

Dow's, Tawny, Porto, "10 Year", Portugal (138 cal)	\$8
Dow's, Ruby Port, Porto, Portugal (110 cal)	\$7
Dow's, Tawny, Porto, "20 Year", Portugal (133 cal)	\$14

WINE

ALL WINE IS GF

sparkling
5oz (123 cal) | 8oz (196 cal) | btl (138-652 cal)

SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			
Luccio, Moscato d'Asti, ITA	\$9	\$13	\$38
La Marca, Prosecco, ITA, 187ml			\$12
Scarpetta, Prosecco, Brut, Veneto, ITA			\$38
Michelle, Brut, WA			\$36
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml			\$10
Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA			\$98

SWEET WHITE + BLUSH

St. Supéry, Moscato, Napa, CA			\$46
Beringer, White Zinfandel, CA	\$7	\$10	\$30
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$10	\$13	\$38
Kung Fu Girl, Riesling, WA			\$38

CHARDONNAY

Sketchbook, Chardonnay, Mendocino, CA	\$9	\$12	\$36
KJ, Chardonnay, "Vintner's Reserve", CA	\$10	\$13	\$40
Cakebread, Chardonnay, Napa, CA			\$79

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA			\$40
Mezzacorona, Pinot Grigio, Trentino, ITA	\$8	\$12	\$35
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			\$38
Starborough, Sauvignon Blanc, Marlborough, NZL	\$8	\$12	\$36
Ste. Michelle, Rosé, WA	\$8	\$12	\$32
JNSQ, Rosé, "Cru", CA			\$48

white
5oz (111-120 cal) | 8oz (177-192 cal) | btl (555-645 cal)

CABERNET SAUVIGNON

Tribute, Cabernet, CA	\$9	\$13	\$38
14 Hands, Cabernet, WA	\$9	\$5	\$36
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			\$44
St. Supéry, Cabernet, Napa, CA			\$78

PINOT NOIR + MERLOT

Sea Sun, Pinot Noir, CA	\$10	\$13	\$38
Argyle, Pinot Noir, Willamette, OR			\$42
Meiomi, Pinot Noir, CA	\$12	\$16	\$46
Decoy by Duckhorn, Merlot, Sonoma, CA	\$13	\$17	\$50

OTHER REDS

Cune, Rioja, Crianza, ESP			\$34
19 Crimes, "Cali Red", CA			\$37
Mazzei, Toscana, "Poggio Badiola", ITA			\$38
Chronic, "Purple Paradise", Paso Robles, CA			\$36
Zen of Zin, Zinfandel, CA			\$34
Salentein, Malbec, "Portillo", Uco, ARG	\$8	\$11	\$34
Tedeschi, Valpolicella, "Filadonna", ITA			\$35
Michael David, "Petite Petit", Lodi, CA	\$9	\$12	\$36
Angels & Cowboys, Red, Sonoma, CA			\$37
19 Crimes, Red, SE AUS	\$9	\$12	\$35

WINE FLIGHTS

CLASSIC FLIGHT

(284 cal) GF

Mezzacorona, Pinot Grigio
Ste. Michelle, Rosé, WA
Meiomi, Pinot Noir
Decoy by Duckhorn, Merlot

\$16

Cheese Fondue
Salad
Entrée Fondue
Chocolate Fondue

LOCAL FLIGHT

(293 cal) GF

Sketchbook, Chardonnay
Schmitt Söhne, Spätlese, "P. M."
14 Hands, Cabernet
19 Crimes, Red

\$16

Cheese Fondue
Salad
Entrée Fondue
Chocolate Fondue

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BEST IN GLASS

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

NEW! UPTOWN MANHATTAN | \$13
(145 cal)
Knob Creek Rye Whiskey, Averna, Carpano Antica
Sweet Vermouth and Bitters *GF*

AUTHENTIC MAI TAI | \$12
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime,
Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$13.50
(326 cal)
Avion Silver Tequila, Solerno Blood Orange,
Cointreau, Agave Nectar, Lime, Lemon, Orange
and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$9.50
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters,
Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$12
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube,
18.21 Earl Grey Bitters, Orange Peel, Filthy
Cherry *GF*

THE MELTING POT MULE | \$10
(235 cal)
Absolut Vodka, Domaine De Canton Ginger
Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$12

MELTING POT CLASSICS

LOVE MARTINI | \$9
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice,
Fresh Strawberries *GF*

YIN & YANG MARTINI | \$12.50
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka,
Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$8.50
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves,
Lime, Club Soda *GF*

WHISKEY BUSINESS | \$11
(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*



The Melting Pot
Mule

HIGHBALLS

OUR ELEVATED TAKE ON THE
CLASSIC HIGHBALL
FIRST CHOOSE YOUR SPIRIT,
THEN CHOOSE YOUR MIXER!

SPIRITS (CHOOSE ONE)

Maker's Mark Bourbon (120 cal)	\$8
Suntory Whisky Toki (114 cal)	\$8
The Botanist Dry Gin (123 cal)	\$9
Tito's Vodka (106 cal)	\$7.50

Q MIXERS (CHOOSE ONE)

Club Soda (0 cal)	\$3
Ginger Beer Bottle (71 cal)	\$3
Tonic Water Bottle (40 cal)	\$3



Highball

LOCAL COCKTAILS

BLACKBERRY MINT MARGARITA | \$9
(275 cal)
Sauza Gold Tequila, Mint, Blackberries, Sugar
Rim *GF*

**GODIVA WHITE CHOCOLATE
MARTINI** | \$12.75
(355 cal)
Godiva Dark and White Chocolate Liqueurs, Crème
de Cacao Light and Dark, Stoli Vanil Vodka *GF*

JACKBERRY SMASH | \$9.50
(242 cal)
Jack Daniel's Tennessee Whiskey, Blackberries,
Sweet & Sour, Cranberry Juice, Sprite *GF*

KENTUCKY MULE | \$10
(237 cal)
Maker's Mark, Ginger Beer, Fresh Lime Juice *GF*

TIPSY TURTLE | \$9
(281 cal)
151, Myers's Dark, Captain Morgan Spiced and
Malibu Rums, Banana Liqueur, Orange and
Pineapple Juices, Grenadine *GF*

CHOCOLATE FONDUE

SMALL | \$20 serves up to 2

EACH ADDITIONAL PERSON \$10

Served with a variety of sweet treats and fresh fruits (463-513 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*

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)

COFFEE

CAFÉ CARAMEL

(182 cal)
Coffee, Caramel, Whipped Cream *GF*

FAB

(110 cal)
Frangelico, Amaretto, Baileys, Coffee *GF*

FIGHTING IRISHMAN

(139 cal)
Jameson Irish Whiskey, Frangelico, Baileys Irish Cream, Coffee, Whipped Cream *GF*

IRISH COFFEE

(143 cal)
Jameson Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

NUTTY IRISHMAN

(148 cal)
Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

\$5

\$7.50

\$8

\$7.50

\$8

FONDUE UNTO OTHERS

MELTING POT COOKBOOK

A collection of recipes from our fondue pot to yours.

\$35

SIGNATURE DIPPED STRAWBERRIES*

GF (65 cal per berry)

3 Strawberries

\$9

6 Strawberries

\$18

*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*

\$7

GIFT CARDS

Gift cards can be redeemed at Melting Pot Restaurants nationwide.

CHOCOLATE FONDUE WAFERS

(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*

\$7



2,000 calories a day is used for general nutrition advice, but calorie needs vary.