


# À LA CARTE

 Signature Item GF | Gluten-Free



## CHEESE FONDUE SMALL | \$20 serves up to 2 REGULAR | \$40 serves up to 4

Served with artisan breads and seasonal fruit and veggies. Choose one cheese fondue per cooktop. Gluten-free dippers available upon request.

### WISCONSIN CHEDDAR

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic GF with Redbridge beer

### CLASSIC ALPINE

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg GF

### SPINACH ARTICHOKE

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic GF

### FIESTA

Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño GF with Redbridge beer

### QUATTRO FORMAGGIO

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos GF

### LOADED BAKED POTATO CHEDDAR

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions GF

[ **ADDITIONAL CHEESE DIPPERS \$3 EACH | \$6 FOR ALL THREE** | Prosciutto GF | Dry Salami GF | Calabrese Hot Salami GF ]



## SALAD \$6 each

### MELTING POT HOUSE SALAD

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing GF without croutons

### CAESAR

Romaine, Parmesan, Croutons, Housemade Caesar Dressing, Parmesan-Dusted Pine Nuts GF without croutons

### CALIFORNIA

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette GF

### BACON & BLEU SPINACH

Baby Spinach, Bacon, Gorgonzola Crumbles, Egg, Tomato, Buttermilk Gorgonzola Dressing GF



## ENTRÉE FONDUE PRICED per person

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

### THE CLASSIC | \$22

Shrimp\*, Memphis-Style Dry Rub Pork\*, Teriyaki-Marinated Sirloin\*, Garlic Pepper Sirloin\*, Herb-Crusted Chicken Breast\* GF with substitutes for Teriyaki Sirloin and Herb Chicken

### STEAK LOVERS | \$26

Premium Filet Mignon\*, Teriyaki-Marinated Sirloin\*, Garlic Pepper Sirloin\* GF with substitute for Teriyaki Sirloin

### LAND AND SEA | \$22

Garlic Pepper Sirloin\*, Herb-Crusted Chicken Breast\*, Shrimp\*, Atlantic Salmon\* GF with substitute for Herb Chicken

### ON THE RANCH | \$25

Garlic Pepper Sirloin\*, All-Natural Chicken Breast\*, Memphis-Style Dry Rub Pork\* GF

### THE GARDEN POT | \$20

Veggie Potstickers\*, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Mushrooms, Artichoke Hearts

**ADD A COLD WATER LOBSTER TAIL\* TO ANY ENTRÉE FOR \$17 GF**


### CREATE YOUR OWN | \$24

Your choice of three of the following:

Herb-Crusted Chicken Breast\*

All-Natural Chicken Breast\* GF

Memphis-Style Dry Rub Pork\* GF 

Teriyaki-Marinated Sirloin\* 

Garlic Pepper Sirloin\* GF

Premium Filet Mignon\* GF

Atlantic Salmon\* GF

Shrimp\* GF

Veggie Potstickers\*

Vegan Polpettes

## 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 Broth, Garlic, Cilantro, Citrus GF

### CAST IRON GRILL

Tabletop Grilling GF

### BOURGUIGNONNE

European Style, Canola Oil, Panko, Sesame Tempura Batter GF without batter & panko



## CHOCOLATE FONDUE SMALL | \$20 serves up to 2 REGULAR | \$40 serves up to 4

Served with a variety of sweet treats and fresh fruits. Choose one chocolate fondue per cooktop. Gluten-free dippers available upon request.

### THE ORIGINAL

Milk Chocolate, Crunchy Peanut Butter GF

### FLAMING TURTLE

Milk Chocolate, Caramel, Candied Pecans, Flambéed GF

### PURE CHOCOLATE

Milk, Dark, or White Chocolate GF

### CHOCOLATE S'MORES

Milk Chocolate, Marshmallow Cream, Graham Cracker Crumbles, Flambéed GF without graham cracker crumbles

### DARK & DULCE

Dark Chocolate, Dulce de Leche GF

### YIN & YANG

Dark Chocolate, White Chocolate GF

### BANANAS FOSTER

White Chocolate, Bananas, Dulce de Leche, Cinnamon, Flambéed GF

### COOKIES 'N CREAM MARSHMALLOW DREAM

Dark Chocolate, Marshmallow Cream, Oreo Cookie Crumbles, Flambéed

[ **ADDITIONAL CHOCOLATE FONDUE DIPPERS \$3.50 EACH | \$8 FOR ALL THREE** | Cream Puffs | Macarons | Cheesecake Bites ]

## THE COMPLETE FONDUE EXPERIENCE

**\$40 PER PERSON**

A four-course experience 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 A SALAD

Choose any salad from the à la carte menu.

3

### CHOOSE YOUR ENTRÉE AND A COOKING STYLE

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

**ON THE RANCH + \$3 PER PERSON**

**THE GARDEN POT**

**THE CLASSIC**

**STEAK LOVERS + \$4 PER PERSON**

**LAND AND SEA**

**ADD A COLD WATER LOBSTER TAIL\*  
TO ANY ENTRÉE FOR \$17 GF**

#### FONDUE COOKING STYLES

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

## BIG NIGHT OUT DINNERS FOR TWO

**\$85 FOR TWO**

Our most extravagant dinners are designed for two to share.

### CHOOSE A CHEESE FONDUE

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

### CHOOSE TWO SALADS

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

### CHOOSE AN ENTRÉE AND A COOKING STYLE

#### BIG NIGHT OUT

Premium Filet Mignon\*, Teriyaki-Marinated Sirloin\*, Herb-Crusted Chicken Breast\*, Shrimp\*, Atlantic Salmon\* and Veggie Potstickers\* *GF with substitutes for Teriyaki Sirloin and Herb Chicken*

#### BIGGER NIGHT OUT + \$10 FOR TWO

Cold Water Lobster Tail\*, Premium Filet Mignon\*, Teriyaki-Marinated Sirloin\*, Herb-Crusted Chicken Breast\*, Shrimp\*, Atlantic Salmon\*, Veggie Potstickers\* *GF with substitutes for Teriyaki Sirloin and Herb Chicken*

#### 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. 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.

# BEER CRAFT AND MORE

Bell's, Two Hearted Ale, IPA (Comstock, MI)	\$6.50
Blue Moon (USA)	\$4.75
Bud, Light (USA)	\$6.00
Corona (Mexico)	\$4.75
Founders, Dirty Bastard, Scotch Ale (Grand Rapids, MI)	\$6.75
Great Lakes, Seasonal (Cleveland, OH)	\$4.75
Michelob Ultra (USA)	\$4.50
North High, Pale Ale (Columbus, OH)	\$6.50
Sam Adams, Boston, Lager (USA)	\$6.50
Stella Artois (Belgium)	\$4.75
Zaftig Brewing Company, Hazy Miss Daisy, New England Style, IPA (OH)	\$7.00

## DRINK LOCAL

Great Lakes, Seasonal (Cleveland, OH)	\$4.75
North High, Pale Ale (Columbus, OH)	\$6.50
Zaftig Brewing Company, Hazy Miss Daisy, New England Style, IPA (OH)	\$7.00

\*draft

# WINE FLIGHTS

## CLASSIC FLIGHT

Mezzacorona, Pinot Grigio  
Kung Fu Girl, Riesling  
The Monterey, Pinot Noir  
Decoy by Duckhorn, Merlot  
*GF*

\$16

Cheese Fondue  
Salad  
Entrée Fondue  
Chocolate Fondue

## COLUMBUS FLIGHT

Maso Canali, Pinot Grigio  
Souverain, Chardonnay  
14 Hands, Cabernet  
Greystone, Merlot  
*GF*

\$16

Cheese Fondue  
Salad  
Entrée Fondue  
Chocolate Fondue

# SANGRIA

## SUNSHINE SANGRIA

Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice *GF*

\$9.95

## TMP'S GRAND SANGRIA

14 Hands Cabernet, Sky Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon *GF*

\$9.95

# SPIRIT FREE

## THE BEE'S TEA

Orange Juice, Honey, Lemon,  
Lavender Syrup, Iced Tea *GF*

\$4.75

## WATERMELON COOLER

Cucumber, Watermelon, White Cranberry Juice,  
Lime, Sprite *GF*

\$4.95

## BLACKBERRY SAGE LEMONADE

Lemonade, Blackberry, Sage

\$5.50

## VERY BERRY LEMONADE

Lemonade, Strawberry and Wildberry Purées

\$4.75



# WINE



## SPARKLING

	5oz	8oz	BTL.
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA	—	—	\$42
Luccio, Moscato d'Asti, ITA	\$9	\$12	\$36
LaMarca, Prosecco, ITA, 187ml	—	—	\$12
Scarpetta, Prosecco, Brut, Veneto, ITA	—	—	\$40
Michelle, Brut, WA	—	—	\$36
Moët & Chandon, Brut, "Impérial", Champagne, FRA	—	—	\$94

## SWEET WHITE & BLUSH

St. Supéry, Moscato, Napa, CA	—	—	\$44
Beringer, White Zinfandel, CA	\$7	\$9	\$30
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$9	\$12	\$36
Kung Fu Girl, Riesling, Dry, WA	\$9	\$12	\$35

## CHARDONNAY

Sketchbook, Chardonnay, Mendocino, CA	—	—	\$36
KJ, Chardonnay, "Vintner's Reserve", CA	\$10	\$13	\$39
Souverain, Chardonnay, CA	\$8	\$11	\$35
Cakebread, Chardonnay, Napa, CA	—	—	\$79

## OTHER WHITES & ROSE

Maso Canali, Pinot Grigio, Trentino, ITA	\$10	\$14	\$40
Mezzacorona, Pinot Grigio, Trentino, ITA	\$7	\$11	\$34
Maso Poli, Pinot Grigio, Tentino, ITA	—	—	\$44
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	—	—	\$34
Starborough, Sauvignon Blanc, Marlborough, NZL	\$8	\$11	\$35
Ste. Michelle, Rosé, WA	\$7	\$10	\$30



## CABERNET SAUVIGNON

	5oz	8oz	BTL.
Concannon, Cabernet, Paso Robles, CA	\$9	\$12	\$34
14 Hands, Cabernet, WA	\$9	\$12	\$36
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	—	—	\$42
St. Supéry, Cabernet, Napa, CA	—	—	\$75

## PINOT NOIR & MERLOT

Joseph Drouhin, Pinot Noir, "Laforêt" Bourgogne, FRA	—	—	\$40
Argyle, Pinot Noir, Willamette, OR	—	—	\$42
Meiomi, Pinot Noir, CA	\$11	\$15	\$46
The Monterey, Pinot Noir, Monterey, CA	\$9	\$12	\$36
Greystone, Merlot, CA	\$8	\$11	\$34
Decoy by Duckhorn, Merlot, Sonoma, CA	\$12	\$16	\$48

## OTHER REDS

Cune, Rioja, Crianza, ESP	—	—	\$35
Dusted Valley, Syrah, "Boomtown", WA	—	—	\$38
Solitude, Côtes du Rhône, FRA	—	—	\$36
Mazzei, Toscana, "Poggio Badiola", ITA	—	—	\$38
Zen of Zin, Zinfandel, CA	—	—	\$35
Portillo, Malbec, UCO, ARG	\$7	\$10	\$35
Seghesio, Zinfandel, Sonoma, CA	—	—	\$42
19 Crimes, Red, SE AUS	\$8	\$11	\$35
Domaine du Grand Tinel, Châteauneuf-du-Pape, FRA	—	—	\$90

# BEST IN GLASS®

## ICONIC COCKTAILS

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

### OLD FASHIONED

#### CLASSIC OLD FASHIONED \$9.75

Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

#### MODERN OLD FASHIONED \$11.50

Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

#### AUTHENTIC MAI TAI \$10.95

Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

#### FRESHLY-PICKED MARGARITA \$12.95

Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

#### TMP'S G&T \$9.50

The Botanist Gin, Liber & Co. Premium Tonic Syrup, Club Soda, Lime *GF*

#### THE MELTING POT MULE \$9.95

Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

#### MELTING POT MULE MUG \$11

## CLASSIC TMP COCKTAILS

#### LOVE MARTINI \$8.95

Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

#### YIN & YANG MARTINI \$11.95

Godiva White Chocolate Liqueur, Svedka Vanil Vodka, Ice Cream, Chocolatey Shavings *GF*

#### LEMON BERRY MOJITO \$7.95

Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

#### WHISKEY THISTLE \$8.95

Jameson Irish Whiskey, White Peach Syrup, Raspberries, Lemon, Sprite *GF*



## LOCAL FAVORITES

#### GODIVA WHITE CHOCOLATE MARTINI \$12.50

Godiva Dark and White Chocolate Liqueurs, Crème de Cacao Light and Dark, Stolli Vanil Vodka

#### JACKBERRY SMASH \$9.50

Jack Daniel's Tennessee Whiskey, Blackberries, Sweet & Sour, Cranberry Juice, Sprite

#### KENTUCKY MULE \$10.95

Maker's Mark, Ginger Beer, Fresh Lime Juice

#### SALOON SOUR \$9.95

Maker's Mark Bourbon Whiskey, Domaine de Canton Ginger Liqueur, Fresh Lemon Juice, Peach Syrup, Sprite

#### TIPSY TURTLE \$8.95

151, Myer's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine

#### WOODFORD RESERVE MANHATTAN \$12.95

Woodford Reserve, Sweet Vermouth, Angostura Bitters

# AFTER DINNER CONSIDERATIONS

## COFFEE COCKTAILS

**SIBERIAN COFFEE** | \$7.50

Stoli Vodka, Kahlúa, Baileys Irish Cream, Coffee *GF*

**NUTTY IRISHMAN** | \$7.95

Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

**CAFÉ CARAMEL** | \$4.95

Coffee, Caramel, Whipped Cream *GF*

**MILLIONAIRE'S COFFEE** | \$7.50

Grand Marnier, Baileys Irish Cream, Frangelico Liqueur, Kahlúa Coffee, Whipped Cream *GF*

**FIGHTING IRISHMAN** | \$7.95

Jameson Irish Whiskey, Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

**CHOCOLATE RASPBERRY KISS** | \$7.95

Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream *GF*

## DESSERT WINES

Banfi, Brachetto d'Acqui, "Rosa Regale", Piedmont, Italy	3oz	BTL.
St. Supéry, Moscato, Napa Valley, California	—	\$42
St. Supéry, Moscato, Napa Valley, California	—	\$44

## PORT

Dow's, Tawny Port, Porto, "10 Year Old", Douro, Portugal	3oz	BTL.
Dow's, Tawny Port, Porto, "20 Year Old", Douro, Portugal	—	\$8
Dow's, Ruby Port, Porto, Douro, Portugal	—	\$14
Dow's, Ruby Port, Porto, Douro, Portugal	—	\$7



## FONDUE UNTO OTHERS

**THE MELTING POT COOKBOOK** | \$35

A collection of recipes from our fondue pot to yours

**BOX OF SIGNATURE DIPPED STRAWBERRIES\* *GF***

3 berries | \$9

6 berries | \$18

\*Ask the hospitality specialist or your server to place an advanced order.

**GARLIC & WINE SEASONING** | \$7

Our signature seasoning for you to take home *GF*

## GIFT CARDS

Gift cards can be redeemed at Melting Pot restaurants nationwide

**CHOCOLATE FONDUE WAFERS** | \$7

Milk, Dark or White *GF*

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