

À LA CARTE



CHEESE FONDUE

SMALL | \$28 serves up to 2 **EACH ADDITIONAL PERSON \$14**

Served with artisan breads and seasonal fruit and veggies. Choose one cheese fondue per cooktop.

WISCONSIN CHEDDAR

Aged Cheddar Blend, Lager Beer, Garlic, Spices

CLASSIC ALPINE

Blend of Swiss Cheeses, White Wine, Garlic, Nutmeg

SPINACH ARTICHOKE

Creamy blend of cheeses, Parmesan, Spinach, Artichoke Hearts, Garlic

QUATTRO FORMAGGIO

Creamy Blend of Cheeses, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil and Sun-Dried Tomato Pestos

BACON & JALAPEÑO

Aged Cheddar Blend, Lager Beer, Bacon, Jalapeno, Shallots, Garlic

LOADED BAKED POTATO CHEDDAR

Aged Cheddar Blend, Vegetable Broth, Green Goddess, Garlic and Wine Seasoning, Potatoes, Bacon, Scallions

ADDITIONAL CHEESE DIPPERS \$4 EACH | \$10 FOR ALL THREE

Bratwurst | Artisanal Crackers | Cornishons

Ask your server about vegan cheese fondue options.



SALAD \$10 each

MELTING POT HOUSE

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg*, Choice of Housemade Dressing

CAESAR

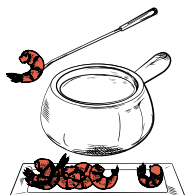
Romaine, Parmesan, Croutons, Housemade Caesar Dressing, Parmesan-Dusted Pine Nuts

STRAWBERRY ALMOND

Mixed Greens, Strawberries, Almonds, Feta, Housemade Raspberry Walnut Vinaigrette

SEASONAL SOUP

Savor our chef-inspired seasonal soup à la carte or as part of your 4-course experience!



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 | \$34

Premium Filet Mignon*, Applewood BBQ Pork*, Old Bay Shrimp*, Herb-Crusted Chicken*, Teriyaki-Marinated Sirloin*

STEAK LOVERS | \$37

Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Garlic Pepper Flank Steak*

LAND AND SEA | \$27

Garlic Pepper Flank Steak*, Herb-Crusted Chicken Breast*, Shrimp*, Sesame-Crusted Ahi Tuna*

ALBERTA | \$27

Applewood BBQ Pork*, Teriyaki-Marinated Sirloin*, Chicken Breast*, Seasonal Pasta*

THE GARDEN POT | \$27

Assortment of seasonal vegetarian meatless and pasta items, as well as garden-fresh vegetables

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$16 GF

CREATE YOUR OWN | \$35

Your choice of three of the following:

Herb-Crusted Chicken Breast*
Chicken Breast*
Applewood BBQ Pork*
Teriyaki-Marinated Sirloin*
Garlic Pepper Flank Steak*
Premium Filet Mignon*
Beer Bratwurst*
Salmon Fillet*
Sesame-Crusted Ahi Tuna*
Old Bay Shrimp*
Veggie Potstickers*
Vegan Polpettes
Seasonal Pasta*
Butternut Squash Ravioli*

Cajun seasoning available upon request

FONDUE COOKING STYLES

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

COURT BOUILLON

Seasoned Vegetable Broth

COQ AU VIN

Burgundy Wine, Mushrooms, Scallions, Garlic

MOJO

Caribbean-Inspired Broth, Garlic, Cilantro, Citrus

CAST IRON GRILL

Tabletop Grilling

BOURGUIGNONNE

European Style, Canola Oil, Panko, Sesame Tempura Batter



CHOCOLATE FONDUE

SMALL | \$28 serves up to 2 **EACH ADDITIONAL PERSON \$14**

Served with a variety of sweet treats and fresh fruits. Choose one chocolate fondue per cooktop.

THE ORIGINAL

The smooth flavor of milk chocolate is melted with creamy peanut butter

FLAMING TURTLE

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans

PURE CHOCOLATE FONDUE

Pick from the flavors of milk, dark or white chocolate

YIN & YANG

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together

S'MORES

The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker

BANANAS FOSTER

The buttery flavor of white chocolate is melted with bananas & caramel, and flambéed

SWEET ADDITIONS \$4 EACH | \$10 FOR ALL THREE

Doughnuts | Cheesecake | Waffles

Ask your server about how to make your order Gluten Free.

THE COMPLETE FONDUE EXPERIENCE FOR TWO

\$104 FOR TWO

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

BIG NIGHT OUT DINNERS FOR TWO

\$114 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 OR SOUPS

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

CHOOSE TWO SALADS OR SOUPS

Choose any two salads or soups 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.

ALBERTA
THE GARDEN POT
LAND AND SEA
CREATE YOUR OWN + 8 PER PERSON
STEAK LOVERS + \$10 PER PERSON
THE CLASSIC + \$7 PER PERSON

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$16

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

Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Salmon Fillet*, Veggie Potstickers*

BIGGER NIGHT OUT

+\$12 FOR TWO

Lobster Tail*, Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Salmon Fillet*, Veggie Potstickers*

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. Our canola oil is cholesterol free and contains 0g of trans fat. Updated 1/2020.