À LA CARTE

CHEESE FONDUE  
SMALL | $24 serves up to 2  
EACH ADDITIONAL PERSON $12  
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, Emmentaler, 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 Pesto GF

**BACON & BRIE**  
(427 cal per serving)  
Baby Brie, Gruyère, Raclette, Fontina, White  
Wine, Bacon, Lemon, Scallions GF

**BOURBON BACON CHEDDAR**  
(374 cal per serving)  
Aged Cheddar, Emmentaler, Lager Beer, Bacon,  
Dry Mustard, Garlic, Worcestershire, Bourbon

**MACARONS**  
(449 cal per serving)  
Choose any two salads from the  
a la carte menu, one per cooktop.

CHARCUTERIE BOARD (449 cal) | $11  
Our selection of premium cured meats, artisan crackers and accompaniments.

SALAD  $7 each  

**MELTING POT HOUSE**  
(294-325 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**  
(195 cal)  
Mixed Greens, Candied Pecans,  
Gorgonzola, Tomatoes,  
Housemade Raspberry Walnut Vinaigrette GF

**STRAWBERRY SPINACH**  
(139 cal)  
Baby Spinach, Golden Raisins,  
Gorgonzola, Strawberries, Honey-  
Roasted Almonds, Housemade Strawberry 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** | $28  
(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** | $28  
(548-621 cal)  
Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin* GF with substitute for Teriyaki Sirloin

**LAND AND SEA** | $25  
(391-446 cal)  
Garlic Pepper Sirloin*, Shrimp*, Herb-Crusted Chicken Breast*, Atlantic Salmon* GF with substitute for Herb Chicken

**PACIFIC RIM** | $25  
(281-324 cal)  
Shrimp*, Teriyaki-Marinated Sirloin*,  
Sesame-Crusted Ahi Tuna*, Honey Orange Duck Breast* GF with substitute for Teriyaki Sirloin

**THE GARDEN POT** | $24  
(345-456 cal)  
Vegegie Potstickers*, Vegan Polpettes, Red Onion,  
Asparagus, Zucchini, Mini Sweet Peppers, Wild  
Mushroom Sacchetti*, Artichoke Hearts

**CREATE YOUR OWN** | $25  
Your choice of three of the following:

- Herb-Crusted Chicken Breast* (87-139 cal)  
- All-Natural Chicken Breast** (94-136 cal)  
- Honey Orange Duck Breast* (69-111 cal)  
- Memphis-Style Dry Rub Pork* (89-131 cal)  
- Teriyaki-Marinated Sirloin* (108-150 cal)  
- Garlic Pepper Sirloin* (78-118 cal)  
- Premium Filet Mignon* (119-161 cal)  
- Atlantic Salmon* (151-193 cal)  
- Sesame-Crusted Ahi Tuna* (114-156 cal)  
- Shrimp* (98-139 cal)  
- 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

ADD A LOBSTER TAIL® TO ANY ENTÉRE FOR $14  
(110-152 cal) GF

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

**BOURGIGNONNE**  
European Style, Canola Oil,  
Panko, Sesame Tempura Batter  
GF without batter and panko

**CHOCOLATE FONDUE**  
SMALL | $24 serves up to 2  
EACH ADDITIONAL PERSON $12  
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

**CARAMEL TOFFEE CRUNCH**  
(247 cal per serving)  
The creamy flavor of milk chocolate is melted  
with caramel and crunchy Heath Bar®  
pieces. GF

**SWEET ADDITIONS**  $4 EACH | $7 FOR ALL THREE  
Cream Puffs (180 cal) | Macarons (200 cal) GF | Cheesecake (327 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
**THE COMPLETE FONDUE EXPERIENCE FOR TWO**

$104 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**

$108 FOR TWO

Our most extravagant dinners are designed for two to share.

<table>
<thead>
<tr>
<th>1</th>
<th>CHOOSE A CHEESE FONDUE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choose any cheese from the à la carte menu, one per cooktop.</td>
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</table>

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

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<tr>
<th>3</th>
<th>CHOOSE TWO ENTREES AND A COOKING STYLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choose any two entrées below. For entrée details, reference the à la carte menu.</td>
<td></td>
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<tr>
<td>PACIFIC RIM</td>
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<tr>
<td>THE GARDEN POT</td>
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<tr>
<td>LAND AND SEA</td>
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<tr>
<td>CREATE YOUR OWN + $4 PER PERSON</td>
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<tr>
<td>STEAK LOVERS + $3 PER PERSON</td>
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<tr>
<td>THE CLASSIC + $2 PER PERSON</td>
<td></td>
</tr>
</tbody>
</table>

**ADD A LOBSTER TAIL* TO ANY ENTREE FOR $14 (110-152 cal) GF**

**FONDUE COOKING STYLES**

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

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

LOCAL FLIGHT
(284 cal) GF
Louis Jadot, Chardonnay
Imagery, Sauvignon Blanc
Catena, Malbec, "Catena"
Villa M, Brachetto, Piemonte

OTHER WHITES + ROSE

Louis Jadot, Chardonnay, Bourgogne, FRA
Kung Fu Girl, Riesling, Dry, WA
St.-Urbans-Hof, Riesling, Mosel, DEU
Beringer, White Zinfandel, CA
Coppola, Brut Rosé, "Sofia", Monterey, CA,
Michelle, Brut, WA
La Marca, Prosecco, ITA,
Villa M, Brachetto, Piemonte
Luccio, Moscato d'Asti, ITA
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA

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## WINE

**ALL WINE IS GF**

sparkling

<table>
<thead>
<tr>
<th>BTL.</th>
<th>8oz</th>
<th>5oz</th>
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<tbody>
<tr>
<td>5oz (106-123 cal)</td>
<td>8oz (170-196 cal)</td>
<td>bottle (138-652 cal)</td>
</tr>
<tr>
<td>5oz (111-130 cal)</td>
<td>8oz (177-208 cal)</td>
<td>bottle (555-660 cal)</td>
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<tr>
<td>red</td>
<td>8oz (194-208 cal)</td>
<td>bottle (600-675 cal)</td>
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</tbody>
</table>

### SPARKLING

- **Banfi, Brachetto d’Acqui, "Rosa Regale", ITA**
  - 5oz: $10
  - 8oz: $14
  - BTL: $48
- **Luccio, Moscato d’Asti, ITA**
  - 5oz: $11
  - 8oz: $14
  - BTL: $45
- **Villa M, Brachetto, Piemonte, ITA**
  - 5oz: $10
  - 8oz: $13
  - BTL: $46
- **La Marca, Prosecco, ITA, 187ml**
  - 8oz: $13
- **Michelle, Brut, WA**
  - 5oz: $10
  - 8oz: $13
  - BTL: $46
- **Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml**
  - 8oz: $10
- **Piper-Heidsieck, Brut, "Coppola", Brut Rosé, "Sofia", Monterey, CA, 187ml**
  - 8oz: $10
- **La Marca, Prosecco, ITA, 187ml**
  - 8oz: $13
- **Villa M, Brachetto, Piemonte, ITA**
  - 8oz: $13

### SWEET WHITE + BLUSH

- **Beringer, White Zinfandel, CA**
  - 5oz: $7
  - 8oz: $10
  - BTL: $26
- **Schmitt Söhne, Spätlease, "P. M.", Mosel, DEU**
  - 5oz: $8
  - 8oz: $11
  - BTL: $28
- **St.-Urbans-Hof, Riesling, Mosel, DEU**
  - 8oz: $48
- **Kung Fu Girl, Riesling, Dry, WA**
  - 8oz: $40

### CHARDONNAY

- **Louis Jadot, Chardonnay, Bourgogne, FRA**
  - 5oz: $11
  - 8oz: $14
  - BTL: $40
- **KJ, Chardonnay, "Vintner’s Reserve", CA**
  - 5oz: $13
  - 8oz: $16
  - BTL: $44

### OTHER WHITES + ROSÉ

- **Maso Canali, Pinot Grigio, Trentino, ITA**
  - 5oz: $10
  - 8oz: $14
  - BTL: $48
- **Mezzadorona, Pinot Grigio, Trentino, ITA**
  - 5oz: $10
  - 8oz: $14
  - BTL: $48
- **Imagery, Sauvignon Blanc, CA**
  - 5oz: $10
  - 8oz: $14
  - BTL: $48
- **Rodney Strong, Sauvignon Blanc, "Charlotte’s Home", N. Sonoma, CA**
  - 5oz: $9
  - 8oz: $13
  - BTL: $36
- **Starborough, Sauvignon Blanc, Marlborough, NZL**
  - 8oz: $9
- **Murrieta’s Well, White, "Whip", Livermore, CA**
  - 8oz: $9
- **Ste. Michelle, Rosé, WA**
  - 5oz: $9
  - 8oz: $13
  - BTL: $36
- **JNSQ, Rosé, "Cru", CA**
  - 8oz: $9
  - BTL: $52

### CABERNET SAUVIGNON

- **Tribute, Cabernet, CA**
  - 5oz: $8
  - 8oz: $11
  - BTL: $32
- **Joel Gott, Cabernet, "815", CA**
  - 5oz: $12
  - 8oz: $15
  - BTL: $50
- **14 Hands, Cabernet, WA**
  - 5oz: $10
  - 8oz: $13
  - BTL: $38
- **J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA**
  - 5oz: $13
  - 8oz: $17
  - BTL: $46
- **Robert Mondavi, Cabernet, Napa, CA**
  - 8oz: $62
- **Silver Oak, Cabernet, Alexander, CA**
  - 8oz: $138
- **Rodney Strong, Cabernet, " Reserve", Sonoma, CA**
  - 8oz: $98

### PINOT NOIR + MERLOT

- **Meomi, Pinot Noir, CA**
  - 5oz: $13
  - 8oz: $16
  - BTL: $46
- **La Crema, Pinot Noir, Russian River, CA**
  - 8oz: $69
- **The Monterey, Pinot Noir, Monterey, CA**
  - 8oz: $9
  - BTL: $36
- **Greystone, Merlot, CA**
  - 8oz: $9
  - BTL: $36
- **Decoy by Duckhorn, Merlot, Sonoma, CA**
  - 8oz: $12
  - BTL: $45
- **Clos Pegase, Merlot, "Mitsuokos", Carneros, CA**
  - 8oz: $68

### OTHER REDS

- **Mazzei, Toscana, "Poggio Badiola", ITA**
  - 8oz: $7
  - BTL: $46
- **Zen of Zin, Zinfandel, CA**
  - 8oz: $7
  - BTL: $32
- **Catena, Malbec, "Catena", Vista Flores, ARG**
  - 8oz: $12
  - BTL: $45
- **Salentein, Malbec, "Portillo", Uco, ARG**
  - 8oz: $10
  - BTL: $36
- **Copain, Syrah, "Tous Ensemble", Mendocino, CA**
  - 8oz: $8
  - BTL: $52
- **Michael David, "Petite Petit", Lodi, CA**
  - 8oz: $8
  - BTL: $32
- **19 Crimes, Red, SE AUS**
  - 8oz: $9
  - BTL: $36
- **Murrieta’s Well, Red, "The Spur", Livermore, CA**
  - 8oz: $9
  - BTL: $115
- **Lassègue, St.-Émilion, FRA**
  - 8oz: $120
- **Rowen, Red, Sonoma, CA**
  - 8oz: $90
BEST IN GLASS

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

**TMP’S G&T**  
(209 cal)  
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime GF

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

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

**OLD FASHIONED**

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

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

**COCKTAILS**

**CLASSIC TMP COCKTAILS**

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

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

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

**NEW! WHISKEY BUSINESS**  
(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**

**BLACKBERRY MARGARITA**  
(313 cal)  
1800 Reposado Tequila, Blackberries, Fresh Lime GF

**BLUEBERRY LEMON DROP MARTINI**  
(170 cal)  
Van Gogh Acai Blueberry Vodka, Limoncello Italian Lemon Liqueur, Sugar Rim GF

**MANGOLICIOUS**  
(181 cal)  
Voli Light Vodka, Pineapple Juice, Mango Syrup, Luccio Sparkling Moscato GF

**POM COSMO**  
(237 cal)  
Citrus Vodka, Pama Pomegranate Liqueur, Cranberry Juice, Pomegranate Syrup, Fresh Lime GF

**SAPPHIRE IN GOLD**  
(198 cal)  
Bombay Sapphire Gin, St. Germain Elderflower Liqueur, Domaine de Canton Ginger Liqueur, Galliano Liqueur, Fresh Lemon, Club Soda GF

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

**WHITE PEACH COSMO**  
(248 cal)  
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon GF

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

### COFFEE COCKTAILS

**BILLIONAIRE’S COFFEE**
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream GF

**CAFÉ MP**
(124 cal)
Kahlúa, Baileys, Grand Marnier, Butterscotch, Coffee, Whipped Cream, Chocolate Fondue Shavings GF

**CHOCOLATE WARM UP**
(151 cal)
Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream, Coffee, Whipped Cream GF

**ESPRESSO MARTINI**
(262 cal)
Stölvi Vanil Vodka, Espresso, Kahlúa 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

### DESSERT WINES

<table>
<thead>
<tr>
<th>3OZ BTL.</th>
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</thead>
<tbody>
<tr>
<td>bottle (619 cal)</td>
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<tr>
<td>Inniskillin, Vidal, Ice Wine, VQA, Niagara, Canada, 375ml</td>
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</tbody>
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### PORT

3oz (127-148 cal) | bottle (715 cal)

- Taylor Fladgate, Tawny, Porto, "20 Year", Portugal — $14
- Sandeman, Ruby Port, Porto, "Founders Reserve", Portugal — $13
- Croft, Tawny, Porto, Reserve, Portugal — $13
- Warre’s, Tawny, Porto, "Otima 10 Year", Portugal, 500ml — $8
- Fonseca, Port, Porto, "Bin 27", Portugal — $7

### SPECIALTY SPIRITS

- Basil Hayden's Bourbon (70 cal) — $11
- Macallan Scotch Double Cask 12 year (70 cal) — $15
- Macallan Scotch Sherry Oak 18 year (76 cal) — $25
- Oban Scotch 14 year (76 cal) — $14
- Rémy Martin XO Cognac (70 cal) — $26
- Grand Marnier (96 cal) — $10

### 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 — $10
- 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 The Melting Pot Restaurants nationwide.

**CHOCOLATE FONDUE WAFERS**
(322 cal per 2oz)
Pick from the flavors of milk, dark or white GF $6

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Before placing your order, please inform your server if a person in your party has a food allergy. Our canola oil is cholesterol and contains no trans fats. Always, our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to nutrition information available upon request. Please inform your server if you are gluten-free when ordering. This menu and information available upon request. Please inform your server if you are gluten-free when ordering. This menu and

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