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

SPINACH ARTICHOKE
(302 cal per serving)
Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic GF

QUATRO FORMAGGIO
(374 cal per serving)
Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pesto GF

CHARCUTERIE BOARD (449 cal) | $13
Our selection of premium cured meats, artisan crackers and accompaniments.

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

Ask your server about vegan cheese fondue options.

SALAD

$6 each

MELTING POT HOUSE
(294-255 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

WISCONSIN WEDGE
(299 cal)
Iceberg Wedge, Tomatoes, Gorgonzola, Smoked Bacon Slices, Housemade Peppercorn Ranch GF

ENRÉE FONDUE PRICED per person

Premium proteins and vegetarian items served with seasonal veggies (177-132 cal). Prepare your entrée in a fondue cooking style of your choice, one per cooktop.

THE CLASSIC | $27
(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 | $24
(393 – 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
(385-456 cal)

ADD A LOBSTER TAIL* TO ANY ENRÉE FOR $16
(110-152 cal) GF

CREATE YOUR OWN | $28
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) GF
Garlic Pepper Sirloin* (78-118 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
Vegette Potstickers* (75-117 cal) GF
Vegan Polpettes (160-202 cal) GF
Wild Mushroom Sacchetti* (175-216 cal) GF

*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 butter and panko

CHOCOLATE FONDUE

SMALL | $25 serves up to 2  EACH ADDITIONAL PERSON $13
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

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

COOKIES ‘N CREAM MARSHMALLOW DREAM
(337 cal per serving)
Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles.

Ask your server about vegan chocolate fondue options.

SWEET ADDITIONS $4 EACH | $8 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.
<table>
<thead>
<tr>
<th><strong>THE COMPLETE FONDUE EXPERIENCE FOR TWO</strong></th>
<th><strong>BIG NIGHT OUT DINNERS FOR TWO</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$96 FOR TWO</strong></td>
<td><strong>$99 FOR TWO</strong></td>
</tr>
<tr>
<td>A four-course experience for two including your choice of cheese fondue, salad, entrée and chocolate fondue.</td>
<td>Our most extravagant dinners are designed for two to share.</td>
</tr>
</tbody>
</table>

**1. 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.

**3. CHOOSE TWO ENTREES AND A COOKING STYLE**
Choose any two entrees below. For entrée details, reference the à la carte menu.

**Pacific Rim**
**The Garden Pot**
**Land and Sea**
**Create Your Own** + $6 per person
**Steak Lovers** + $5 per person
**The Classic** + $4 per person

**ADD A LOBSTER TAIL** + $16 (110-152 cal) GF

**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.

**BIG NIGHT OUT (402-452 cal per serving)**

**BIGGER NIGHT OUT**
+ $11 FOR TWO (457-518 cal per serving)

*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 no 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
Meomi, Pinot Noir
Decoy by Duckhorn, Merlot

LOCAL FLIGHT
(285 cal) GF
Starborough, Sauvignon Blanc
R. Prüm, Riesling, "Essence"
19 Crimes, Red
Zinphomaniac, Zinfandel, "Old Vines"

SPRIT-FREE

THE BEE’S TEA
(204 cal)
Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea GF

BLACKBERRY SAGE LEMONADE
(275 cal)
Lemonade, Blackberry, Sage GF

LAVA FLOW
(248 cal)
Strawberry Purée, Piña Colada Mix, Pineapple Juice GF

VERY BERRY LEMONADE
(183 cal)
Lemonade, Strawberry and Wildberry Purées GF

$20
Cheese
Salad
Entrée
Chocolate Fondue

$18
Cheese
Salad
Entrée
Chocolate Fondue

BEER

CRAFT AND MORE

Angry Orchard, Cider (Cincinnati, OH) $4.95
Blue Moon, Wheat (Canada) (156 cal) $3.95
Bud, Light (USA) (110 cal) $4.95
Budweiser, American, Ale (USA) (145 cal) $4.95
Coors, Light (USA) (102 cal) $4.95
Corona (Mexico) (148 cal) $4.95
Guinness, Stout (Ireland) (11.2oz) (117 cal) $4.95
Michelob Ultra (USA) (95 cal) $4.95
Miller Lite (USA) (96 cal) $4.95
Sam Adams (USA) (175 cal) $4.95
Sam Adams, Seasonal (USA) $3.95
Sierra Nevada, Pale Ale (Chico, CA) (174 cal) $3.95
Stella Artois (Belgium) (154 cal) $4.95

DRINK LOCAL

Catawba, White Zombie, White Ale (Morganton, NC) (160 cal) $4.95
Highland, Seasonal (Asheville, NC) 750ml $4.95
Yee-Haw, Pale Ale (Johnson City, TN) (163 cal) $4.95

SANGRIA

SUNSHINE SANGRIA
(212 cal)
Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice GF

TMP’S GRAND SANGRIA
(209 cal)
14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon GF

$9.95

$9.50

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**WINE  ALL WINE IS GF**

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

**white**
- 5oz (106-123 cal) | 8oz (170-196 cal) | bottle (540-622 cal)

**red**
- 5oz (84-130 cal) | 8oz (135-208 cal) | bottle (428-668 cal)

### SPARKLING
- 5oz | 8oz | BTL.
--- | --- | ---
Ballatore, Spumante, "Gran Spumante", CA | 5oz | $28
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA | 8oz | $45
Luccio, Moscato d'Asti, ITA | $11 | $14 | $35
LaMarca, Prosecco, ITA, 187ml | 8oz | $12
Michelle, Brut, WA | $40
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml | $11
Moët & Chandon, Brut, "Impérial", Champagne, FRA | $99

### SWEET WHITE + ROSE
- 5oz | 8oz | BTL.
--- | --- | ---
Little Black Dress, Moscato, CA | 5oz | $9 | $11 | $30
Beringer, White Zinfandel, CA | 8oz | $7 | $9 | $23
Schmitt Söhne, Spätlesse, "P. M.", Mosel, DEU | $11 | $13 | $35
R. Prüm, Riesling, "Essence", Mosel, DEU | 8oz | $10 | $12 | $32
Kung Fu Girl, Riesling, Dry, WA | 5oz | $8 | $10 | $28

### CHARDONNAY
- 5oz | 8oz | BTL.
--- | --- | ---
Sterling, Chardonnay, "Vintner's", CA | 5oz | $9 | $11 | $32
KJ, Chardonnay, "Vintner's Reserve", CA | 8oz | $12 | $15 | $38

### OTHER WHITES + ROSE
- 5oz | 8oz | BTL.
--- | --- | ---
Maso Canali, Pinot Grigio, Trentino, ITA | 5oz | $8 | $11 | $40
Mezzacorona, Pinot Grigio, Trentino, ITA | 8oz | $7 | $9 | $26
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA | 8oz | $8 | $11 | $32
Starborough, Sauvignon Blanc, Marlborough, NZL | 5oz | $7 | $9 | $30
Ste. Michelle, Rosé, WA | 8oz | $7 | $9 | $47
JNSQ, Rosé, "Cru", CA

### CABERNET SAUVIGNON
- 5oz | 8oz | BTL.
--- | --- | ---
Tribute, Cabernet, CA | $11 | $14 | $40
14 Hands, Cabernet, WA | $9 | $12 | $32
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA | $10 | $13 | $36
Caymus, Cabernet, Napa, CA | $120

### PINOT NOIR + MERLOT
- 5oz | 8oz | BTL.
--- | --- | ---
Mirassou, Pinot Noir, CA | $8 | $11 | $28
Meiomi, Pinot Noir, CA | $12 | $16 | $45
Greystone, Merlot, CA | $8 | $10 | $29
Biltmore, Merlot, America, USA | $7 | $9 | $27
Decoy by Duckhorn, Merlot, Sonoma, CA | $13 | $17 | $48

### OTHER REDS
- 5oz | 8oz | BTL.
--- | --- | ---
Roscato, Rosso, Dolce, Pavia, ITA | $9 | $11 | $28
Dreaming Tree, Red, "Crush", CA | $9 | $11 | $28
Mazzei, Toscana, "Poggio Badiola", ITA | $9 | $11 | $40
Zinphomaniac, Zinfandel, "Old Vines", Lodi, CA | $9 | $11 | $30
Zen of Zin, Zinfandel, CA | $9 | $11 | $30
Portillo, Malbec, Uco, ARG | $9 | $11 | $32
Michael David, "Petite Petit", Lodi, CA | $9 | $11 | $32
19 Crimes, Red, SE AUS | $8 | $10 | $30

---

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

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

TMP’S G&T  $12.95
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime GF

AUTHENTIC MAI TAI  $11.95
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup GF

FRESHLY-PICKED MARGARITA  $15.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices GF

OLD FASHIONED

CLASSIC OLD FASHIONED  $9.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry GF

MODERN OLD FASHIONED  $12.95
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry GF

THE MELTING POT MULE  $14.95
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer GF

MELTING POT MULE MUG  $9.95

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI  $9.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries GF

YIN & YANG MARTINI  $15.95
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondué Shavings GF

LEMON BERRY MOJITO  $9.25
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda GF

NEW! WHISKEY BUSINESS  $9.95
(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

ELECTRIC LEMONADE  $9.95
(176 cal)
Ole Smoky White Lightnin’ Moonshine, Blue Curaçao, Lemonade GF

MANGOLICIOUS  $9.50
(181 cal)
Voli Light Vodka, Pineapple Juice, Mango Syrup, Luccio Sparkling Moscato GF

MIDNITE LEMONADE  $9.50
(187 cal)
Little Black Dress Blueberry Pomegranate Vodka, Sweet & Sour Lites, Filthy Black Cherry, Ginger Ale GF

PARADISE PUNCH  $9.75
(138 cal)
Bacardi, Myers’s, Captain Morgan and Malibu Rums, Orange and Pineapple Juices GF

SAILOR’S PUNCH  $9.50
(246 cal)
Sailor Jerry Spiced Rum, Orange and Pineapple Juices, Sweet & Sour, Cherries GF

STRAWBERRY SEDUCTION  $9.95
(203 cal)
Stoli Vanil Vodka, Muddled Strawberries, Fresh Lime, Triple Sec, Sweet & Sour GF

TENNESSEE TEA  $9.95
(226 cal)
Jack Daniel’s Whiskey, Triple Sec, Sweet & Sour, Cola GF

WHITE PEACH COSMO  $9.75
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon GF

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### AFTER DINNER CONSIDERATIONS

#### COFFEE COCKTAILS

<table>
<thead>
<tr>
<th>Drink Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BELGIAN COFFEE</strong></td>
<td>$9.25</td>
</tr>
<tr>
<td>(165 cal) Grand Marnier, Baileys, Coffee, Whipped Cream, Cinnamon GF</td>
<td></td>
</tr>
<tr>
<td><strong>BILLIONAIRE’S COFFEE</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>(143 cal) Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream GF</td>
<td></td>
</tr>
<tr>
<td><strong>CAFÉ CARAMEL</strong></td>
<td>$9.25</td>
</tr>
<tr>
<td>(182 cal) Coffee, Caramel, Whipped Cream GF</td>
<td></td>
</tr>
<tr>
<td><strong>CAFÉ MP</strong></td>
<td>$9.50</td>
</tr>
<tr>
<td>(124 cal) Kahlúa, Baileys, Grand Marnier, Buttershots, Coffee, Whipped Cream, Chocolate Fondue Shavings GF</td>
<td></td>
</tr>
<tr>
<td><strong>IRISH COFFEE</strong></td>
<td>$9.50</td>
</tr>
<tr>
<td>(143 cal) Jameson’s®, Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream</td>
<td></td>
</tr>
</tbody>
</table>

#### DESSERT WINES

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>3oz BTL.</th>
</tr>
</thead>
<tbody>
<tr>
<td>bottle (805 cal)</td>
<td></td>
</tr>
<tr>
<td>Falset-Marçà, Negre,</td>
<td>$35</td>
</tr>
<tr>
<td>Verema Tardana, &quot;Étim&quot;, Montsant, Spain, 500ml</td>
<td></td>
</tr>
<tr>
<td><strong>PORT</strong></td>
<td></td>
</tr>
<tr>
<td>3oz (105-142 cal) Graham’s, Port, Porto, Reserve, &quot;Six Grapes&quot;, Portugal</td>
<td>$9</td>
</tr>
<tr>
<td>Sandeman, Tawny, Porto, Fine, Portugal</td>
<td>$8</td>
</tr>
</tbody>
</table>

#### PORT

- Graham’s, Port, Porto, Reserve, "Six Grapes", Portugal
- Sandeman, Tawny, Porto, Fine, Portugal

#### SPECIALTY SPIRITS

- Macallan Scotch Sherry Oak 18 year (76 cal) $36.95
- Rémy Martin VSOP Cognac (70 cal) $11.95
- Monkey 47 Schwarzwald Dry Gin (84 cal) $11.95
- Tres Generaciones Plata Tequila (71 cal) $9.95

#### LOCAL FAVORITES

- **WHITE PEACH COSMO**
  - New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, Fresh Mint, Lime, Ginger Beer
  - $7.95

- **LEMON BERRY MOJITO**
  - Bacardi Limon, Wildberry Purée, Mint Leaves, Ice Cream, Chocolate Fondue Shavings GF
  - $8.95

- **NEW! WHISKEY BUSINESS**
  - Ole Smoky White Lightnin’ Moonshine, Blue, Lime, Club Soda
  - $14.95

### FONDUE UNTO OTHERS

- **MELTING POT COOKBOOK**
  - A collection of recipes from our fondue pot to yours.
  - $30

- **SIGNATURE DIPPED STRAWBERRIES**
  - GF (65 cal per berry)
  - 3 Strawberries $7.95
  - 6 Strawberries $14.95

  *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
  - $8.95

- **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
  - $8.95