

# 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

### 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

### BACON & JALAPEÑO

(424 cal per serving)  
Gruyère, Raclette, Fontina, White Wine, Bacon, Jalapeño, Shallots, Garlic GF

### LOADED BAKED POTATO CHEDDAR

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

**CHARCUTERIE BOARD** (449 cal) | \$9 *GF without artisan crackers*  
Our selection of premium cured meats, artisan crackers and accompaniments.

Ask your server about vegan cheese fondue options.



## SALAD \$6 each

### MELTING POT HOUSE

(248-255 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

### 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.

### THE CLASSIC | \$26

(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 | \$27

(548-621 cal)  
Premium Filet Mignon\*, Teriyaki-Marinated Sirloin\*, Garlic Pepper Sirloin\* GF with substitute for Teriyaki Sirloin

### LAND AND SEA | \$23

(393 - 446 cal)  
Garlic Pepper Sirloin\*, Shrimp\*, Herb-Crusted Chicken Breast\*, Atlantic Salmon\* GF with substitute for Herb Chicken

### PACIFIC RIM | \$23

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

### THE GARDEN POT | \$23

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

### ADD A LOBSTER TAIL\* TO ANY ENTRÉE FOR \$14

(110-152 cal) GF

### CREATE YOUR OWN | \$26

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)  
Garlic Pepper Sirloin\* (76-118 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  
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 | \$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

### 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 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

**\$94 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

**\$99 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.

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Choose any two salads 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.

**PACIFIC RIM**

**THE GARDEN POT**

**LAND AND SEA**

**CREATE YOUR OWN + \$7 PER PERSON**

**STEAK LOVERS + \$9 PER PERSON**

**THE CLASSIC + \$7 PER PERSON**

**ADD A LOBSTER TAIL\* TO ANY ENTRÉE 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.

## CHOOSE AN ENTRÉE AND A COOKING STYLE

### BIG NIGHT OUT

(402-452 cal per serving)

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

### BIGGER NIGHT OUT

**+ \$9 FOR TWO**

(457-518 cal per serving)

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

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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. 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.

A suggested 20% gratuity will be added for parties of 8 or more.

# WINE FLIGHTS

## CLASSIC FLIGHT

(284 cal) *GF*  
 Mezzacorona, Pinot Grigio  
 Ste. Michelle, Rosé, WA  
 Meiomi, Pinot Noir  
 Decoy by Duckhorn, Merlot

\$19

Cheese  
 Salad  
 Entrée  
 Chocolate  
 Fondue

## LOCAL FLIGHT

(293 cal) *GF*  
 Starborough, Sauvignon Blanc  
 Schmitt Söhne, Spätlese, "P. M."  
 Portillo, Malbec  
 Tribute, Cabernet

\$16

Cheese  
 Salad  
 Entrée  
 Chocolate  
 Fondue

# SANGRIA

## SUNSHINE SANGRIA

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

\$9.95

## TMP'S GRAND SANGRIA

(209 cal)  
 14 Hands Cabernet, Skyy Blood Orange Vodka,  
 Cointreau, Fresh Juices, Cinnamon *GF*

\$9.95

# SPIRIT-FREE

## THE BEE'S TEA

(204 cal)  
 Orange Juice, Honey, Lemon, Lavender Syrup, Iced  
 Tea *GF*

\$5.50

## BLACKBERRY SAGE LEMONADE

(275 cal)  
 Lemonade, Blackberry, Sage *GF*

\$5.50

## POMEGRANATE COSMO

(281 cal)  
 Pomegranate-Infused Soda, Fresh Lime, Cranberry  
 Juice *GF*

\$5.50

## VERY BERRY LEMONADE

(183 cal)  
 Lemonade, Strawberry and Wildberry Purées *GF*

\$5.50



# BEER CRAFT AND MORE

Bud, Light (USA) (110 cal)	\$4.50
Dos Equis, Lager (Monterrey, Mexico) (131 cal)	\$4.95
Legal Draft, Hung Jury, Hefeweizen ((Texas) Arlington, USA) (160 cal)	\$4.50
Michelob Ultra (USA) (95 cal)	\$4.50
Miller Lite (USA) (96 cal)	\$4.50
New Belgium, Voodoo Ranger, IPA (Fort Collins, CO) (206 cal)	\$4.50
Redbridge, Sorghum, Lager (USA) (133 cal) <i>GF</i>	\$4.50
Rogue, Chocolate, Stout (Newport, OR) 16.9oz (375 cal)	\$9.50
Sam Adams (USA) (175 cal)	\$4.95
Shiner, Bock (Shiner, TX) (153 cal)	\$4.50
Stella Artois (Belgium) (154 cal)	\$4.95
The Good Cider, Apple, Hard Cider (Spain) (153 cal)	\$4.50

## DRINK LOCAL

Buffalo Bayou, Great White Buffalo, Whitebier (Houston, TX) (185 cal)	\$4.50
Karbach, Love Street, Kölsch, Blonde Ale (Houston, TX) (167 cal)	\$4.50
Karbach, Hopadillo, IPA (Houston, TX) (209 cal)	\$4.50
Lone Pint, Yellow Rose, IPA (Magnolia, TX) 16.9oz (295 cal)	\$9.25
Southern Star, Bombshell, Blonde Ale (Conroe, TX) (160 cal)	\$4.50



# BEVERAGES

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

A suggested 20% gratuity will be added for parties of 8 or more.

# WINE ALL WINE IS GF

sparkling

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

white

5oz (111-120 cal) | 8oz (177-192 cal) | bottle (555-630 cal)

red

5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-682 cal)



## SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA

Luccio, Moscato d'Asti, ITA

LaMarca, Prosecco, ITA, 187ml

Michelle, Brut, WA

Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml

Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA

## SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU

Kung Fu Girl, Riesling, Dry, WA

## CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", CA

Stags' Leap, Chardonnay, Napa, CA

## OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

Mezzacorona, Pinot Grigio, Trentino, ITA

Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA

Starborough, Sauvignon Blanc, Marlborough, NZL

Ste. Michelle, Rosé, WA

JNSQ, Rosé, "Cru", CA

5OZ	8OZ	BTL
		\$39
\$8	\$12	\$32
		\$12
		\$29
		\$9
		\$84

\$6	\$9	\$24
\$7	\$11	\$28
		\$32

\$9	\$14	\$36
		\$48

		\$40
\$7	\$11	\$28
		\$31
\$8	\$12	\$32
\$7	\$11	\$28
		\$35



## CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", CA

Tribute, Cabernet, CA

14 Hands, Cabernet, WA

J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA

Stags' Leap, Cabernet, Napa, CA

## PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA

Etude, Pinot Noir, Rosé, "Grace Benoist Ranch", Carneros, CA

Decoy by Duckhorn, Merlot, Sonoma, CA

## OTHER REDS

Mazzei, Toscana, "Poggio Badiola", ITA

Greysac, Médoc, FRA

Zen of Zin, Zinfandel, CA

Portillo, Malbec, Uco, ARG

Estancia, Meritage, "Reserve", Paso Robles, CA

Michael David, "Petite Petit", Lodi, CA

Michael David, Red, "Freakshow", Lodi, CA

19 Crimes, Red, SE AUS

5OZ	8OZ	BTL
		\$40
\$9	\$14	\$36
\$8	\$12	\$32
		\$31
		\$67

\$10	\$15	\$40
\$11	\$16	\$44

		\$45
		\$48
		\$32
\$8	\$12	\$32
		\$33
\$9	\$14	\$36
		\$35
\$8	\$12	\$32

# BEST IN GLASS

## ICONIC COCKTAILS

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

**TMP'S G&T** | \$10.95  
(209 cal)  
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

**AUTHENTIC MAI TAI** | \$10.95  
(254 cal)  
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

**FRESHLY-PICKED MARGARITA** | \$10.95  
(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** | \$11.95  
(195 cal)  
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

**THE MELTING POT MULE** | \$10.95  
(235 cal)  
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

**MELTING POT MULE MUG** | \$12.95

# COCKTAILS

## CLASSIC TMP COCKTAILS

**LOVE MARTINI** | \$7.95  
(188 cal)  
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

**YIN & YANG MARTINI** | \$11.95  
(361 cal)  
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

**LEMON BERRY MOJITO** | \$8.95  
(157 cal)  
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

**NEW! WHISKEY BUSINESS** | \$10.95  
(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

**BLACKBERRY SAGE LEMONADE WITH BACARDI** | \$8.95  
(371 cal)  
Bacardi Limon, Lemonade, Blackberry, Sage *GF*

**CARAMEL APPLE MARTINI** | \$7.95  
(251 cal)  
Vodka, Apple and Butter Schnapps, Caramel-Laced Glass *GF*

**CHOCOLATE MARTINI** | \$8.95  
(232 cal)  
Stoli Vanil Vodka, White Crème de Cacao, Hershey's Kiss *GF*

**CLASSIC RYE MANHATTAN** | \$8.95  
(185 cal)  
Bulleit Rye Whiskey, Sweet Vermouth, Bitters *GF*

**TEXAS TEA** | \$8.95  
(231 cal)  
Sauza Gold Tequila, Bacardi Rum, Svedka Vodka, Triple Sec, Sweet & Sour, Cola, Lemon Garnish *GF*

**TIPSY TURTLE** | \$7.95  
(281 cal)  
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

**WHITE PEACH COSMO** | \$8.95  
(248 cal)  
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

# AFTER DINNER CONSIDERATIONS

## COFFEE COCKTAILS

**CHOCOHOLIC MARTINI** | \$9.95  
 (260 cal)  
 Stoli Vanil Vodka, Godiva Chocolate and White Chocolate Liqueurs, Baileys Irish Cream, Chocolate Fondue Shavings *GF*

**KAHLÚA WHITE RUSSIAN** | \$8.95  
 (178 cal)  
 Svedka Vodka, Kahlúa, Half & Half *GF*

**CAFÉ CARAMEL** | \$4.95  
 (182 cal)  
 Coffee, Caramel, Whipped Cream *GF*

**CAFÉ MP** | \$6.95  
 (124 cal)  
 Kahlúa, Baileys, Grand Marnier, Butterscotch, Coffee, Whipped Cream, Chocolate Fondue Shavings *GF*

**IRISH COFFEE** | \$6.95  
 (143 cal)  
 Jameson Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

**SIBERIAN COFFEE** | \$6.95  
 (126 cal)  
 Stolli Vodka, Kahlúa, Baileys Irish Cream, Coffee *GF*

## SPARKLING WINES

3oz BTL.

bottle (138-157 cal)  
 Banfi, Brachetto d'Acqui, | \$12  
 "Rosa Regale", Italy, 187ml  
 LaMarca, Prosecco, Italy, 187ml | \$12

## DESSERT WINES

3oz (146 cal) | bottle (619 cal)  
 Inniskillin, Vidal, Ice Wine, VQA, | \$13 \$67  
 Niagara, Canada, 375ml

## PORT

3oz (142-146 cal) | bottle (1200-1230 cal)  
 Graham's, Port, Porto, Reserve, | \$8 \$30  
 "Six Grapes", Portugal  
 Sandeman, Tawny, Porto, "20 Year", | \$12 \$98  
 Portugal



## SPECIALTY SPIRITS

Basil Hayden's Bourbon 10 year (70 cal) | \$15  
 Macallan Scotch Sherry Oak 18 year (76 cal) | \$40  
 Oban Scotch 14 year (76 cal) | \$16  
 Belvedere Vodka (70 cal) | \$13  
 Chopin Potato Vodka (70 cal) | \$13  
 Don Julio Añejo Tequila 1942 (70 cal) | \$22  
 Grand Marnier 100 (98 cal) | \$25

## FONDUE UNTO OTHERS

**MELTING POT COOKBOOK** | \$29.95

A collection of recipes from our fondue pot to yours.

**SIGNATURE DIPPED STRAWBERRIES\*** *GF* (65 cal per berry)  
 3 Strawberries | \$8.95  
 6 Strawberries | \$15.95

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

**GARLIC & WINE SEASONING** | \$5.95

(0 cal)  
 Two classic culinary ingredients - garlic and wine - make this seasoning delicious. *GF*

**GIFT CARDS**  
 Gift cards can be redeemed at The Melting Pot Restaurants nationwide.

**CHOCOLATE FONDUE WAFERS** | \$5.95  
 (322 cal per 2oz)  
 Pick from the flavors of milk, dark or white *GF*

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 1/1/2020.