

# À LA CARTE



## CHEESE FONDUE SMALL | \$22 serves up to 2 EACH ADDITIONAL PERSON \$11

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 & BRIE

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

### FIESTA

(332 cal per serving)  
Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño  
GF with Redbridge beer

**CHARCUTERIE BOARD (449 cal) | \$11** 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

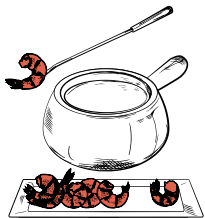
(172 cal)  
Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts GF without croutons

### CALIFORNIA

(125 cal)  
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette GF

### 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 | \$24

(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 | \$25

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

### LAND AND SEA | \$22

(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 | \$22

(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 | \$27

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 | \$22 serves up to 2 EACH ADDITIONAL PERSON \$11

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

### CARAMEL TOFFEE CRUNCH

(387 cal per serving)  
The creamy flavor of milk chocolate is melted with caramel and crunchy Heath Bar® pieces. 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 \$4 EACH | \$9 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

**\$92 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

**\$96 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.

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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 + \$5 PER PERSON**

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

**THE CLASSIC + \$3 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

+ \$10 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.

# WINE FLIGHTS

## CLASSIC FLIGHT

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

\$21

Cheese  
 Salad  
 Entrée  
 Chocolate Fondue

## LOCAL FLIGHT

(300 cal) *GF*  
 Cupcake, Chardonnay  
 Schmitt Söhne, Spätlese, "P. M."  
 Dreaming Tree, Red, "Crush"  
 Mirassou, Pinot Noir

\$19

Cheese  
 Salad  
 Entrée  
 Chocolate Fondue

# SANGRIA

## SUNSHINE SANGRIA

Glass (212 cal) | Pitcher (809 cal)  
 Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice *GF*

\$9.25 per glass  
 \$32.99 per pitcher

## TMP'S GRAND SANGRIA

Glass (209 cal) | Pitcher (716 cal)  
 14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon *GF*

\$9.45 per glass  
 \$34.99 per pitcher



# SPIRIT-FREE

## THE BEE'S TEA

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

\$5.75

## BLACKBERRY SAGE LEMONADE

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

\$5.95

## CRANBERRY BRUNCH PUNCH

(207 cal)  
 Orange, Pineapple and Cranberry Juices, Soda Water *GF*

\$5.75

## STRAWBERRY BASIL LEMONADE

(227 cal)  
 Strawberry Purée, Muddled Lemon, Fresh Basil, Lemonade *GF*

\$5.95

# BEER CRAFT AND MORE

Dos Equis, Lager (Monterrey, Mexico) (131 cal) \$4.65  
 Guinness, Stout (Ireland) 16oz (167 cal) \$6.95  
 Heineken, Light (Holland) (99 cal) \$5.15  
 Miller Lite (USA) (96 cal) \$4.15  
 New Belgium, Fat Tire, Belgian White (Fort Collins, CO) (160 cal) \$5.25  
 Pabst, Blue Ribbon (USA) (144 cal) \$6.95  
 Saint Archer, Blonde Ale (San Diego, CA) (149 cal) \$4.45  
 Sam Adams (USA) (175 cal) \$4.95  
 Yuengling, Lager (Pottsville, PA) (140 cal) \$4.65

## DRINK LOCAL

Intuition, I-10, IPA (Jacksonville, FL) (209 cal) \$5.25

## HARD SELTZER

Truly, Mix Pack, Tropical (USA) \$5.15



# BEVERAGES

# WINE ALL WINE IS GF

sparkling

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

white

5oz (109-121 cal) | 8oz (175-194 cal) | bottle (555-638 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

## SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

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

Kung Fu Girl, Riesling, Dry, WA

## CHARDONNAY

Cupcake, Chardonnay, Monterey, CA

Rex Goliath, Chardonnay, CA

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

Cakebread, Chardonnay, "Reserve", Carneros, 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

**\*DRAFT**

5OZ	8OZ	BTL
		\$49
\$9	\$13	\$36
		\$34
		\$31
		\$36
\$8	\$11	\$28
\$10	\$14	\$38
\$9	\$13	\$38
\$8	\$12	\$36
\$8	\$12	\$35
\$9	\$13	\$36
\$9	\$13	\$36
\$9	\$12	\$36
\$9	\$12	\$36
\$9	\$13	\$38
\$9	\$12	\$36
\$9	\$12	\$36



## CABERNET SAUVIGNON

Rex Goliath, Cabernet, Central Coast, CA

Tribute, Cabernet, CA

14 Hands, Cabernet, WA

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

Michael David, Cabernet, "Earthquake", Lodi, CA

## PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA

Rex Goliath, Merlot, CA

Decoy by Duckhorn, Merlot, Sonoma, CA

## OTHER REDS

Mazzei, Toscana, "Poggio Badiola", ITA

Zen of Zin, Zinfandel, CA

Portillo, Malbec, Uco, ARG

Walking Dead, Red, "Blood", CA37

Michael David, "Petite Petit", Lodi, CA

Michael David, Zinfandel, "7 Deadly Zins", Lodi, CA

19 Crimes, Red, SE AUS



5OZ	8OZ	BTL
\$7	\$10	\$28
\$9	\$13	\$33
\$8	\$11	\$35
		\$64
		\$62
\$13	\$18	\$56
\$7	\$10	\$28
\$9	\$13	\$34
		\$36
		\$34
\$8	\$12	\$37
\$10	\$14	\$39
\$11	\$14	\$39
		\$37
\$8	\$11	\$33

# BEST IN GLASS

## ICONIC COCKTAILS

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

**TMP'S G&T** | \$8.99  
(209 cal)  
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

**AUTHENTIC MAI TAI** | \$9.15  
(254 cal)  
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

**FRESHLY-PICKED MARGARITA** | \$9.15  
(326 cal)  
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

### OLD FASHIONED

**CLASSIC OLD FASHIONED** | \$8.49  
(175 cal)  
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

**MODERN OLD FASHIONED** | \$8.99  
(195 cal)  
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

**THE MELTING POT MULE** | \$8.99  
(235 cal)  
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

**MELTING POT MULE MUG** | \$19.89

# COCKTAILS

## CLASSIC TMP COCKTAILS

**LOVE MARTINI** | \$8.99  
(188 cal)  
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

**YIN & YANG MARTINI** | \$10.99  
(361 cal)  
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

**LEMON BERRY MOJITO** | \$8.89  
(157 cal)  
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

**NEW! WHISKEY BUSINESS** | \$8.99  
(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

**ABSOLUT STRESS** | \$8.99  
(161 cal)  
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices *GF*

**APPLE MARTINI** | \$9.25  
(184 cal)  
Vodka, Sour Apple Schnapps, Sweet & Sour *GF*

**BLACKBERRY MARGARITA** | \$9.15  
(313 cal)  
1800 Reposado Tequila, Blackberries, Fresh Lime *GF*

**SANGRIA ROJO** | \$8.15  
(191 cal)  
14 Hands Cabernet, Brandy, Triple Sec, Orange Juice, Sprite *GF*

**TIPSY TURTLE** | \$9.95  
(281 cal)  
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*



# AFTER DINNER CONSIDERATIONS

## COFFEE COCKTAILS

**Café International** | \$7.95  
 (160 cal)  
 Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

**Café Royal** | \$7.95  
 (166 cal)  
 Patrón XO Café, Coffee, Whipped Cream, Cocoa *GF*

**Chocolate Raspberry Kiss** | \$7.95  
 (137 cal)  
 Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry *GF*

**Irish Coffee** | \$7.95  
 (143 cal)  
 Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

**Nutty Irishman** | \$7.95  
 (148 cal)  
 Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

## DESSERT WINES

3oz BTL.

bottle (182 cal)  
 Silver Moon, "Chocolate Raspberry", Ohio, 3oz | \$39

## PORT

bottle (149 cal)  
 Taylor Fladgate, Tawny, Porto, "40 Year", Portugal, 3oz | \$31

## SPECIALTY SPIRITS

Baileys Irish Cream (97 cal) | \$7.95  
 Disaronno Amaretto (115 cal) | \$7.95  
 Grand Marnier (96 cal) | \$9.15  
 Kahlúa Mocha (89 cal) | \$8.15

## 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 | \$9  
 6 Strawberries | \$18

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

**Garlic & Wine Seasoning** | \$6.99  
 (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** | \$5.99  
 (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 1/2020.