

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 & 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) | **\$7** GF without artisan crackers
Our selection of premium cured meats, artisan crackers and accompaniments.

Ask your server about vegan cheese fondue options.



SALAD \$5 each

MELTING POT HOUSE

(248-255 cal)
Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing GF without croutons

CAESAR

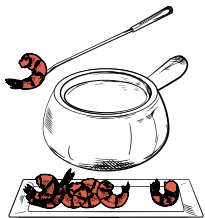
(172 cal)
Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts GF without croutons

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 | \$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

(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 | \$25

(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 \$12

(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)
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

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.

SWEET ADDITIONS \$3 EACH | \$7 FOR ALL THREE
Cream Puffs (180 cal) | Macarons (200 cal) | Cheesecake (327 cal)

Ask your server about vegan chocolate fondue options.

THE COMPLETE FONDUE EXPERIENCE FOR TWO

\$96 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.

CHOOSE TWO SALADS

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 + \$3 PER PERSON

STEAK LOVERS + \$3 PER PERSON

THE CLASSIC + \$3 PER PERSON

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$12 (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.

WINE FLIGHTS

CLASSIC FLIGHT

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

\$27

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(296 cal) *GF*
 Luccio, Moscato d'Asti
 Starborough, Sauvignon Blanc
 Sea Sun, Pinot Noir
 Tribute, Cabernet

\$21

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*

\$10.95

TMP'S GRAND SANGRIA

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

\$10.95

SPIRIT-FREE

THE BEE'S TEA

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

\$5.95

BLACKBERRY SAGE LEMONADE

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

\$4.50

STRAWBERRY BASIL LEMONADE

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

\$4.50

WATERMELON COOLER

(91 cal)
 Cucumber, Watermelon, White Cranberry Juice,
 Lime, Sprite *GF*

\$5.95



BEER CRAFT AND MORE

Allagash, White (Portland, ME) (213 cal)*	\$6.75
Bud, Light (USA) (110 cal)	\$5.25
Chimay, Red, Ale (Belgium) 11.2oz (232 cal) <i>Trappist</i>	\$7.95
Corona (Mexico) (148 cal)	\$5.25
Guinness, Stout (Ireland) 11.2oz (117 cal)	\$6.50
Lagunitas, Little Sumpin', Ale (USA) (234 cal)	\$6.25
Lindemans, Framboise, Lambic (Vlezenbeek, Belgium) (185 cal)	\$12
Michelob Ultra (USA) (95 cal)	\$5.75
Miller Lite (USA) (96 cal)	\$5.25
Sam Adams (USA) (175 cal)	\$5.75
Samuel Smith, Oatmeal Stout (Tadcaster, England) (188 cal)	\$7.95
Seasonal Cider, Ask your server for details	\$5.95
Sierra Nevada, Pale Ale (Chico, CA) (174 cal)	\$5.25

DRINK LOCAL

Conshohocken, Type A, IPA (Conshohocken, PA) (274 cal)*	\$6.75
Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal)	\$5.75
Victory, Seasonal (Downingtown, PA)*	\$6.75
Victory, Golden Monkey, Tripel (Downingtown, PA) (287 cal)	\$6.75
Yuengling, Lager (Pottsville, PA) (185 cal)*	\$5.75
	\$6.75

Ask your server about our rotating craft beer selections*

HARD SELTZER

White Claw, Black Cherry (IL) (100 cal)	\$5.75
White Claw, Ruby Grapefruit (IL) (100 cal)	\$5.75

*Draft



BEVERAGES

WINE ALL WINE IS GF

sparkling

5oz (123 cal) | 8oz (196 cal) | bottle (138-622 cal)

white

5oz (111-123 cal) | 8oz (177-196 cal) | bottle (555-622 cal)

red

5oz (121-129 cal) | 8oz (194-206 cal) | bottle (592-675 cal)



SPARKLING

	5OZ	8OZ	BTL
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 187ml			\$18
Luccio, Moscato d'Asti, ITA	\$9	\$12	\$33
LaMarca, Prosecco, ITA, 187ml			\$17
Avissi, Prosecco, Veneto, ITA			\$31
Michelle, Brut, WA			\$44
Marquis de La Tour, Brut, Loire, FRA			\$35
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml			\$12

SWEET WHITE + BLUSH

	5OZ	8OZ	BTL
Beringer, White Zinfandel, CA	\$8	\$11	\$31
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$11	\$14	\$39
Kung Fu Girl, Riesling, Dry, WA			\$39

CHARDONNAY

	5OZ	8OZ	BTL
Kim Crawford, Chardonnay, NZL	\$13	\$16	\$45
KJ, Chardonnay, "Vintner's Reserve", CA	\$11	\$14	\$39
DarkHorse, Chardonnay, CA	\$8	\$11	\$31
Souverain, Chardonnay, CA			\$37

OTHER WHITES + ROSÉ

	5OZ	8OZ	BTL
Maso Canali, Pinot Grigio, Trentino, ITA			\$45
Mezzacorona, Pinot Grigio, Trentino, ITA	\$8	\$11	\$31
The Seeker, Sauvignon Blanc, Marlborough, NZL			\$37
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			\$49
Trimbach, Pinot Blanc, Alsace, FRA			\$59
Starborough, Sauvignon Blanc, Marlborough, NZL	\$12	\$15	\$42
The Curator, White, Swartland, ZAF			\$33
Ste. Michelle, Rosé, WA	\$12	\$15	\$42



CABERNET SAUVIGNON

	5OZ	8OZ	BTL
Tribute, Cabernet, CA	\$10	\$13	\$37
Pull, Cabernet/Merlot, Paso Robles, CA			\$42
Joel Gott, Cabernet, "815", CA			\$52
Concannon, Cabernet, Paso Robles, CA	\$8	\$11	\$31
14 Hands, Cabernet, WA	\$13	\$16	\$45
Browne, Cabernet, "Heritage", WA			\$49
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	\$12	\$15	\$42

PINOT NOIR + MERLOT

	5OZ	8OZ	BTL
Sea Sun, Pinot Noir, CA	\$10	\$13	\$37
Meiomi, Pinot Noir, CA			\$55
Illahe, Pinot Noir, "Reserve", Willamette, OR			\$59
Elouan, Pinot Noir, OR			\$41
Guenoc, Merlot, CA	\$8	\$11	\$31
Decoy by Duckhorn, Merlot, Sonoma, CA	\$13	\$16	\$45

OTHER REDS

	5OZ	8OZ	BTL
Dreaming Tree, Red, "Crush", CA			\$56
Salcheto, Chianti Colli Senesi, ITA			\$44
Grand Bouqueteau, Cabernet Franc, Chinon, FRA			\$49
Campo Viejo, Tempranillo, Rioja, ESP			\$47
d'Arenberg, Shiraz, "Stump Jump", McLaren Vale, AUS			\$45
Mazzei, Toscana, "Poggio Badiola", ITA			\$47
Chateau du Pin, Bordeaux, FRA			\$42
Lafite, Bordeaux, "Légende", FRA			\$58
Zen of Zin, Zinfandel, CA			\$46
Portillo, Malbec, Uco, ARG	\$11	\$14	\$39
Michael David, "Petite Petit", Lodi, CA			\$59
19 Crimes, Red, SE AUS	\$10	\$13	\$37
Shatter, Grenache, Côtes Catalanes, FRA			\$47

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$11.75
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$11.50
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$12.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$11.95
(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 | \$11.25
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$16.75

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$10.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$12.95
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$10.50
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$13.50
(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 | \$11.25
(161 cal)
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices *GF*

BLACK CHERRY COSMO | \$11.95
(192 cal)
Grey Goose Cherry Noir, Cointreau Orange Liqueur, White Cranberry Juice, Fresh Lemon Juice *GF*

DEEP SOUTH TEA | \$10.95
(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

HENDRICK'S CUCUMBER MARTINI | \$12.50
(153 cal)
Hendrick's Gin, Fresh Lime, Cucumber Syrup, Mint *GF*

JACKBERRY SMASH | \$11.95
(242 cal)
Jack Daniel's Tennessee Whiskey, Blackberries, Sweet & Sour, Cranberry Juice, Sprite *GF*

STRAWBERRY BLONDE MARTINI | \$11.25
(252 cal)
All-Natural Smirnoff Strawberry Vodka, Sparkling Wine, Pineapple Juice, Strawberry Purée *GF*

TIPSY TURTLE | \$11.95
(281 cal)
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

WHITE PEACH COSMO | \$11.25
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

BAILEYS BANANA COLADA (407 cal) Baileys, Banana Liqueur, Piña Colada, Fresh Bananas, Whipped Cream <i>GF</i>	\$12.25
CHOCOLATE FONTINI (406 cal) Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream <i>GF</i>	\$11.25
BUTTERNUT COFFEE (144 cal) Frangelico, Butterscotch, Coffee, Whipped Cream <i>GF</i>	\$10.50
CAFÉ INTERNATIONAL (160 cal) Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream <i>GF</i>	\$10.50
ESPRESSO MARTINI (262 cal) Stoli Vanil Vodka, Espresso, Kahlúa <i>GF</i>	\$12.25
RASPBERRY TRUFFLE (163 cal) Baileys, Chambord, Coffee, Whipped Cream, Graham Cracker Crumbs	\$10.95
SIBERIAN COFFEE (126 cal) Stoli Vodka, Kahlúa, Baileys Irish Cream, Coffee <i>GF</i>	\$10.50

SPARKLING WINES

bottle (157-555 cal)	
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy, 187ml	\$18
Coppola, Brut Rosé, "Sofia", Monterey, California	\$12
3oz (104 cal)	
La Playa, Sauvignon Blanc, Late Harvest, Colchagua, Chile	\$13

DESSERT WINES

PORT

3oz (134-153 cal)	
Dow's, Tawny, Porto, "10 Year", Portugal	\$13
Dow's, Tawny, Porto, "30 Year", Portugal	\$35
Leacock's, Rainwater, Madeira, Portugal	\$10



3oz BTL.

SPECIALTY SPIRITS

Auchentoshan Scotch 10 year (70 cal)	\$10
Balvenie Scotch Carribean Cask 14 year (76 cal)	\$16.75
Glenlivet Scotch 18 year (70 cal)	\$17.95
Lagavulin Scotch 16 year (76 cal)	\$18.95
Laphroaig Scotch 10 year (76 cal)	\$13
Oban Scotch 14 year (76 cal)	\$16.95
Talisker Scotch 10 year (82 cal)	\$12.95

FONDUE UNTO OTHERS

MELTING POT COOKBOOK A collection of recipes from our fondue pot to yours.	\$29.95
SIGNATURE DIPPED STRAWBERRIES* <i>GF</i> (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 (0 cal) Two classic culinary ingredients - garlic and wine - make this seasoning delicious. <i>GF</i>	\$5.95
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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 <i>GF</i>	\$6.95

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.