

À LA CARTE

Signature Item GF | Gluten-Free



CHEESE FONDUE

SMALL | \$26 serves up to 2 **EACH ADDITIONAL PERSON \$13**

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

HATCH GREEN CHILE

(337 cal per serving)
Aged Cheddar, Emmenthaler, Lager Beer, Hatch Green Chiles, Cumin, Worcestershire
GF with Redbridge beer

CLASSIC ALPINE

(368 cal per serving)
Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg GF

QUATTRO FORMAGGIO

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

MONTEREY ALPINE

(416 cal per serving)
Gruyère, Raclette, Fontina, Gorgonzola, Rosè, Shallots, Spinach, Honey-Roasted Almonds GF

CHARCUTERIE BOARD (449 cal) | \$15 GF without artisan crackers
Our selection of premium cured meats, artisan crackers and accompaniments.

Ask your server about vegan cheese fondue options.



SALAD

\$10 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

WISCONSIN WEDGE

(299 cal)
Iceberg Wedge, Tomatoes, Gorgonzola, Smoked Bacon Slices, Housemade Peppercorn Ranch 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 | \$34

(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

PACIFIC RIM | \$34

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

CREATE YOUR OWN | \$36

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)

STEAK LOVERS | \$36

(548-621 cal)
Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin* 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 \$20

(110-152 cal) GF

LAND AND SEA | \$30

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

*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

BOURGUIGNONNE

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



CHOCOLATE FONDUE

SMALL | \$26 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

DARK & DULCE

(248 cal per serving)
The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt. GF

FLAMING TURTLE

(333 cal per serving)
The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans. GF

YIN & YANG

(295 cal per serving)
The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together. GF

VERY BERRY

(307 cal per serving)
Wildberry purée is swirled with the creamy flavor of white chocolate fondue, topped with fresh blackberries & raspberries, and flambéed. GF

SWEET ADDITIONS \$5 EACH | \$12 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

\$115 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

\$130 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 + \$6 PER PERSON

STEAK LOVERS + \$9 PER PERSON

THE CLASSIC + \$5 PER PERSON

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$20 (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

+ \$16 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

\$15

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(292 cal) *GF*
 Jekel, Riesling
 Rodney Strong, Sauvignon Blanc,
 "Charlotte's Home"
 14 Hands, Cabernet
 Luccio, Moscato d'Asti

\$20

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*

\$14

TMP'S GRAND SANGRIA

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

\$14

SPIRIT-FREE

THE BEE'S TEA

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

\$8

BLACKBERRY SAGE LEMONADE

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

\$8

STRAWBERRY BASIL LEMONADE

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

\$8

WATERMELON COOLER

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

\$8



BEER CRAFT AND MORE

Beck's, N/A (Bremen, Germany) (160 cal) \$6
 Bud, Light (USA) (110 cal) \$7
 Coors, Light (USA) (102 cal) \$7
 Kona, Wailua, Wheat (Kona, HI) (163 cal) \$8
 Pacifico (Mexico) (156 cal) \$8
 Rolling Rock, Extra Pale Lager (USA) (130 cal) \$8
 Sam Adams (USA) (175 cal) \$8
 Stella Artois (Belgium) (154 cal) \$9
 Widmer, Hefeweizen (Portland, OR) (160 cal) \$8

DRINK LOCAL

Firestone, 805, Blonde Ale (Paso Robles, CA) (188 cal) \$8
 Lagunitas, Imperial Stout (USA) 22oz (540 cal) \$14
 Lagunitas, IPA (USA) (199 cal) \$9
 Lagunitas, Seasonal (USA) \$9
 Seismic Brewing, Magnetic Midnight,
 California, Black Lager (Santa Rosa, CA)
 (160 cal) \$9



WINE ALL WINE IS GF

sparkling

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

white

5oz (111-124 cal) | 8oz (177-199 cal) | bottle (555-630 cal)

red

5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-668 cal)



SPARKLING

	5OZ	8OZ	BTL
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 375ml			\$28
Luccio, Moscato d'Asti, ITA	\$7	\$10	\$29
LaMarca, Prosecco, ITA, 187ml			\$14
Michelle, Brut, WA			\$38
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml			\$16
Moët & Chandon, Brut, "Impérial", Champagne, FRA, 187ml			\$26

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA	\$7	\$10	\$30
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$8	\$11	\$33
Kung Fu Girl, Riesling, Dry, WA			\$36

CHARDONNAY

Coppola, Chardonnay, Unoaked, "R & B", CA	\$12	\$15	\$38
KJ, Chardonnay, "Vintner's Reserve", CA	\$10	\$12	\$34
Sonoma Cutrer, Chardonnay, "RR Ranches", Sonoma Coast, CA	\$12	\$15	\$38

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA			\$35
Mezzacorona, Pinot Grigio, Trentino, ITA	\$9	\$11	\$28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			\$38
Starborough, Sauvignon Blanc, Marlborough, NZL	\$10	\$12	\$34
Ste. Michelle, Rosé, WA	\$8	\$11	\$33
JNSQ, Rosé, "Cru", CA			\$38



CABERNET SAUVIGNON

	5OZ	8OZ	BTL
Tribute, Cabernet, CA	\$11	\$13	\$36
14 Hands, Cabernet, WA	\$10	\$12	\$34
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			\$40
Thomas William, Cabernet, "Straight Cab", Paso Robles, CA			\$88

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA	\$13	\$16	\$44
Archery Summit, Pinot Noir, Willamette, OR			\$77
Decoy by Duckhorn, Merlot, Sonoma, CA	\$13	\$16	\$44
Gundlach-Bundschu, Merlot, Sonoma, CA			\$50

OTHER REDS

Henry Fessy, Gamay Noir, Vin de FRA			\$52
Mazzei, Toscana, "Poggio Badiola", ITA			\$35
Zen of Zin, Zinfandel, CA	\$11	\$13	\$36
Portillo, Malbec, Uco, ARG	\$10	\$12	\$35
Michael David, "Petite Petit", Lodi, CA	\$10	\$12	\$35
19 Crimes, Red, SE AUS	\$11	\$13	\$36
Dry Creek Vineyard, Meritage, "The Mariner", Dry Creek, CA			\$52

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$12

(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$13

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

FRESHLY-PICKED MARGARITA | \$14

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

OLD FASHIONED

CLASSIC OLD FASHIONED | \$11

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

MODERN OLD FASHIONED | \$14

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

THE MELTING POT MULE | \$12

(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$13

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$12

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

YIN & YANG MARTINI | \$14

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

LEMON BERRY MOJITO | \$12

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

NEW! WHISKEY BUSINESS | \$14

(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

CLASSIC RYE MANHATTAN | \$14

(185 cal)
Bulleit Rye Whiskey, Sweet Vermouth, Bitters *GF*

DEEP SOUTH TEA | \$13

(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

DIRTY DEED MARTINI | \$14

(190 cal)
Ketel One Vodka, Olive Juice, Gorgonzola-Stuffed Olives *GF*

MERMAID WATER | \$11

(271 cal)
Dark and Coconut Rum, Blue Curacao, Fresh Pineapple Juice *GF*

SAILOR'S PUNCH | \$12

(246 cal)
Sailor Jerry Spiced Rum, Orange and Pineapple Juices, Sweet & Sour, Cherries *GF*

SUMMERTIME SIPPER | \$11

(155 cal)
Malibu Rum, Muddled Fresh Watermelon and Cucumber, Fresh Lime Juice, Sprite *GF*

THE BEE'S TEA WITH A BUZZ | \$12

(313 cal)
New Amsterdam Peach Vodka, Orange Juice, Runny Honey, Lavender Syrup, Iced Tea, Lemon, Lavender and Orange Peel Garnish *GF*

WHITE PEACH COSMO | \$13

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

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

CHOCOLATE FONTINI (406 cal) Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream <i>GF</i>	\$12
SALTED CARAMEL MOCHATINI (351 cal) Patrón XO Cafe Dark Cocoa, Salted Caramel Syrup, Baileys, Half & Half <i>GF</i>	\$12
BILLIONAIRE'S COFFEE (143 cal) Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream <i>GF</i>	\$10
BUTTERNUT COFFEE (144 cal) Frangelico, Butterscotch, Coffee, Whipped Cream <i>GF</i>	\$9
ESPRESSO MARTINI (262 cal) Stoli Vanil Vodka, Espresso, Kahlúa <i>GF</i>	\$12
GODIVA WHITE CHOCOLATE CAPPUCCINO (108 cal) Espresso, Foamed Milk, Godiva White Chocolate Liqueur <i>GF</i>	\$9

DESSERT WINES

	3oz	BTL.
3oz (114-146 cal) bottle (484-619 cal)		
Inniskillin, Vidal, Ice Wine, VQA, Niagara, Canada, 375ml	\$24	\$92
Grgich Hills, Late Harvest, "Violetta", Napa, California, 375ml	\$23	\$90
Opolo, Zinfandel, Late Harvest, Paso Robles, California, 375ml	\$23	\$90

PORT

	3oz	bottle (1042-1230 cal)
Sandeman, Tawny, Porto, "20 Year", Portugal	\$14	\$47
Graham's, Ruby Port, Porto, Fine, Portugal	\$12	\$42
Brutocao, Zinfandel, Port, Mendocino, California	\$10	\$28

SPECIALTY SPIRITS

Ascendant Spirits Bourbon Breaker (80 cal)
Casamigos Reposado Tequila (70 cal)
Dos Artes Extra Añejo Tequila Reserva Especial (71 cal)
Freeland Gin (80 cal)
Hangar One Vodka (70 cal)

FONDUE UNTO OTHERS

MELTING POT COOKBOOK A collection of recipes from our fondue pot to yours.	\$30
SIGNATURE DIPPED STRAWBERRIES* <i>GF</i> (65 cal per berry)	
3 Strawberries	\$6
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. <i>GF</i>	\$8
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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>	\$8



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