

# À LA CARTE

 Signature Item   GF | Gluten-Free



## CHEESE FONDUE

**SMALL | \$19.95** serves up to 2   **EACH ADDITIONAL PERSON \$9.95**

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

### 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

**CHARCUTERIE BOARD** (449 cal) | **\$8.95**   GF without artisan crackers  
Our selection of premium cured meats, artisan crackers and accompaniments.

Ask your server about vegan cheese fondue options.



## SALAD

**\$6.95** 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 CAPRESE

(232 cal)  
Mixed Greens, Fresh Mozzarella, Strawberries, Tomatoes, Honey-Roasted Almonds, White Balsamic Glaze 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 | \$28.95

(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 | \$29.95

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

### LAND AND SEA | \$26.95

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

### PACIFIC RIM | \$25.95

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

### THE GARDEN POT | \$21.95

(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 \$12.95**  
(110-152 cal) GF

### CREATE YOUR OWN | \$23.95

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 | \$19.95** serves up to 2   **EACH ADDITIONAL PERSON \$9.95**

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

### CANDY BAR

(261 cal per serving)  
The creamy flavor of milk chocolate, caramel and crunchy peanut butter are swirled with butterscotch schnapps and Baileys® Irish Cream. 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

### SWEET ADDITIONS | \$5.95 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

**\$89.90** 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

**\$93.90** 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 + \$6 PER PERSON**

**THE CLASSIC + \$5 PER PERSON**

**ADD A LOBSTER TAIL\* TO ANY ENTRÉE FOR \$12.95 (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

**+ \$12.95 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.

### CHOOSE A CHOCOLATE FONDUE

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

\$14

Cheese  
 Salad  
 Entrée  
 Chocolate  
 Fondue

## LOCAL FLIGHT

(289 cal) *GF*  
 KJ, Chardonnay, "Vintner's Reserve"  
 Maso Canali, Pinot Grigio  
 Meiomi, Pinot Noir  
 19 Crimes, Red

\$14

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*

\$8.95

## TMP'S GRAND SANGRIA

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

\$8.95

# SPIRIT-FREE

## THE BEE'S TEA

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

\$6.95

## BLACKBERRY SAGE LEMONADE

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

\$6.95

## ITALIAN SODA

(299-323 cal)  
 Choose Your Favorite Flavor *GF*

\$6.95

## WATERMELON COOLER

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

\$6.95



# BEER CRAFT AND MORE

Corona (Mexico) (148 cal) \$5  
 Corona, Light (Mexico) (99 cal) \$5  
 Miller Lite (USA) (96 cal) \$5  
 O'doul's, N/A (USA) (65 cal) \$5  
 Redbridge, Sorghum, Lager (USA) (133 cal) *GF* \$5  
 Sam Adams (USA) (175 cal) \$5  
 Stella Artois (Belgium) (154 cal) \$5

## DRINK LOCAL

Ale Asylum, Hopalicious, APA (Madison, WI) (163 cal) \$5  
 Capital, Wisconsin Amber, Lager (Middleton, WI) (153 cal) \$5  
 Karben4, Fantasy Factory, IPA (Madison, WI) (209 cal) \$5  
 Lake Louie, Tommy's, Porter (Arena, WI) (334 cal) \$5  
 Lake Louie, Warped Speed, Scotch Ale (Arena, WI) (202 cal) \$5  
 New Glarus, Spotted Cow, Farmhouse Ale (New Glarus, WI) (167 cal) \$5  
 New Glarus, Moon Man, No Coast Pale Ale (New Glarus, WI) (163 cal) \$5  
 New Glarus, Seasonal (New Glarus, WI) \$5  
 O'so, Night Train, Porter (Plover, WI) (334 cal) \$5  
 Port Huron, Hefeweizen (Wisconsin Dells, WI) (160 cal) \$5  
 Tyrannena, Rocky's Revenge, Brown Ale (WI) (181 cal) \$5



# BEVERAGES

# WINE ALL WINE IS GF

sparkling  
5oz (89-124 cal) | 8oz (142-199 cal) | bottle (138-630 cal)  
white  
5oz (109-120 cal) | 8oz (175-192 cal) | bottle (555-810 cal)  
red  
5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-682 cal)



## SPARKLING

|                                                  | 5OZ  | 8OZ  | BTL.  |
|--------------------------------------------------|------|------|-------|
| Banfi, Brachetto d'Acqui, "Rosa Regale", ITA     | \$15 | \$30 | \$49  |
| Maragliano, Moscato d'Asti, "La Caliera", ITA    | \$11 | \$13 | \$42  |
| Luccio, Moscato d'Asti, ITA                      | \$9  | \$11 | \$30  |
| LaMarca, Prosecco, ITA, 187ml                    |      |      | \$15  |
| Michelle, Brut, WA                               |      |      | \$29  |
| Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml |      |      | \$15  |
| Dom Pérignon, Brut, Champagne, FRA               |      |      | \$229 |

## SWEET WHITE + BLUSH

|                                                      |     |      |      |
|------------------------------------------------------|-----|------|------|
| Domino, Moscato, Mendoza, ARG                        |     |      | \$17 |
| Beringer, White Zinfandel, CA                        | \$7 | \$9  | \$18 |
| Ste. Michelle, Riesling, Sweet, "Harvest Select", WA |     |      | \$25 |
| Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU         | \$9 | \$11 | \$36 |
| Kung Fu Girl, Riesling, Dry, WA                      | \$8 | \$10 | \$30 |

## CHARDONNAY

|                                              |     |      |      |
|----------------------------------------------|-----|------|------|
| St. Jean, Chardonnay, "Bijou", CA            |     |      | \$24 |
| KJ, Chardonnay, "Vintner's Reserve", CA      | \$9 | \$11 | \$34 |
| Stags' Leap, Chardonnay, Napa, CA            |     |      | \$48 |
| Frei Brothers, Chardonnay, Russian River, CA |     |      | \$35 |

## OTHER WHITES + ROSÉ

|                                                                   |     |      |      |
|-------------------------------------------------------------------|-----|------|------|
| Maso Canali, Pinot Grigio, Trentino, ITA                          | \$9 | \$13 | \$38 |
| Santa Margherita, Pinot Grigio, Alto Adige, ITA                   |     |      | \$49 |
| Mezzacorona, Pinot Grigio, Trentino, ITA                          | \$8 | \$10 | \$26 |
| Nobilo, Sauvignon Blanc, Marlborough, NZL                         |     |      | \$27 |
| Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA | \$9 | \$11 | \$34 |



## OTHER WHITES + ROSÉ (Cont.)

|                                                |      |      |      |
|------------------------------------------------|------|------|------|
| Starborough, Sauvignon Blanc, Marlborough, NZL | \$9  | \$11 | \$34 |
| Ste. Michelle, Rosé, WA                        | \$9  | \$11 | \$34 |
| JNSQ, Rosé, "Cru", CA                          | \$11 | \$13 | \$39 |

## CABERNET SAUVIGNON

|                                                  |      |      |       |
|--------------------------------------------------|------|------|-------|
| Tribute, Cabernet, CA                            | \$11 | \$25 | \$39  |
| 14 Hands, Cabernet, WA                           | \$9  | \$11 | \$30  |
| Louis Martini, Cabernet, Napa, CA                |      |      | \$49  |
| J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA |      |      | \$44  |
| Silver Oak, Cabernet, Alexander, CA              |      |      | \$110 |
| Silver Oak, Cabernet, Napa, CA                   |      |      | \$170 |

## PINOT NOIR + MERLOT

|                                       |      |      |      |
|---------------------------------------|------|------|------|
| Mirassou, Pinot Noir, CA              | \$8  | \$10 | \$30 |
| Meiomi, Pinot Noir, CA                | \$9  | \$11 | \$36 |
| Decoy by Duckhorn, Merlot, Sonoma, CA | \$10 | \$14 | \$48 |
| Stag's Leap Cellars, Merlot, Napa, CA |      |      | \$70 |

## OTHER REDS

|                                                     |      |      |       |
|-----------------------------------------------------|------|------|-------|
| Penfolds, Shiraz, "Koonunga Hill", S. AUS           |      |      | \$35  |
| Mazzei, Toscana, "Poggio Badiola", ITA              |      |      | \$32  |
| Zen of Zin, Zinfandel, CA                           |      |      | \$32  |
| Penfolds, Shiraz, "Thomas Hyland", Adelaide, AUS    |      |      | \$40  |
| Portillo, Malbec, Uco, ARG                          | \$8  | \$10 | \$32  |
| Michael David, "Petite Petit", Lodi, CA             | \$11 | \$13 | \$39  |
| Michael David, Zinfandel, "7 Deadly Zins", Lodi, CA |      |      | \$40  |
| 19 Crimes, Red, SE AUS                              | \$7  | \$9  | \$28  |
| Opus One, Napa, CA                                  |      |      | \$249 |
| Les Asteries, St.-Émilion, FRA                      |      |      | \$210 |
| Penfolds, Shiraz, "Grange", S. AUS                  |      |      | \$249 |



# BEST IN GLASS

## ICONIC COCKTAILS

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

**TMP'S G&T** | \$9.95  
(209 cal)  
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime GF

**AUTHENTIC MAI TAI** | \$9.95  
(254 cal)  
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup GF

**FRESHLY-PICKED MARGARITA** | \$8.95  
(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** | \$9.95  
(195 cal)  
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry GF

**THE MELTING POT MULE** | \$8.95  
(235 cal)  
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer GF

**MELTING POT MULE MUG** | \$19.95

# COCKTAILS

## CLASSIC TMP COCKTAILS

**LOVE MARTINI** | \$8.95  
(188 cal)  
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries GF

**YIN & YANG MARTINI** | \$9.95  
(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** | \$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

**MANGO PEACH BELLINI** | \$8.95  
(247 cal)  
New Amsterdam Peach Vodka, Mango Purée, White Peach Syrup, Champagne Topper, Frozen or Straight Up GF

**MY WAY MOJITO** | \$8.95  
(344 cal)  
Bacardi Rum, Fresh Mint, Choice of Pineapple, Pomegranate, Blackberry, Strawberry or Traditional GF

**PINEAPPLE EXPRESS** | \$8.95  
(291 cal)  
Bacardi Pineapple Fusion Rum, Midori, Blue Curaçao, Sweet & Sour, Pineapple Juice, Sprite GF

**PRETTY IN POP** | \$8.95  
(155 cal)  
Voli Light Vodka, Cranberry Juice, Muddled Cucumber, Fresh Lime Juice, Club Soda GF

**SPICY MANGO MULE** | \$8.95  
(344 cal)  
Stoli Vodka, Mango Syrup, Ginger Beer, Jalapeño, Lime, Fresh Mint 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

|                                                                                                                            |        |
|----------------------------------------------------------------------------------------------------------------------------|--------|
| <b>ALMOND MOCHA</b><br>(124 cal)<br>Amaretto Disaronno, Kahlúa, Coffee GF                                                  | \$8.95 |
| <b>BILLIONAIRE'S COFFEE</b><br>(143 cal)<br>Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream GF | \$8.95 |
| <b>BUTTERNUT COFFEE</b><br>(144 cal)<br>Frangelico, Butterscotch, Coffee, Whipped Cream GF                                 | \$8.95 |
| <b>Café "Fix"</b><br>(158 cal)<br>Baileys Irish Cream, Kahlúa, Frangelico, Coffee, Whipped Cream GF                        | \$8.95 |
| <b>Café Gates</b><br>(164 cal)<br>Grand Marnier, Tia Maria, Dark Crème de Cacao, Coffee, Whipped Cream GF                  | \$8.95 |

## DESSERT WINES

|                                                                |          |
|----------------------------------------------------------------|----------|
| bottle (502-619 cal)                                           |          |
| Inniskillin, Vidal, Ice Wine, VQA, Niagara, Canada, 375ml      | \$122    |
| Jana, Riesling, Ice Wine, "Angel Ice", Napa, California, 375ml | \$70     |
| <b>PORT</b>                                                    |          |
| 3oz (146-169 cal)   bottle (1230-1432 cal)                     |          |
| Stanley Lambert, "Choc-a-Bloc", S. Australia                   | \$6 \$30 |
| Buller, Tawny, "Victoria", Rutherglen, Australia               | \$9 \$33 |

3oz BTL.

## SPECIALTY SPIRITS

|                              |        |
|------------------------------|--------|
| Baileys Irish Cream (97 cal) | \$6.95 |
| Chambord Raspberry (61 cal)  | \$6.95 |
| Cointreau Orange (100 cal)   | \$6.95 |
| Disaronno Amaretto (115 cal) | \$6.95 |
| Drambuie (110 cal)           | \$6.95 |
| Frangelico Hazelnut (85 cal) | \$5.95 |
| Romana Sambuca (112 cal)     | \$5.95 |

## FONDUE UNTO OTHERS

|                                                                                                                                         |         |
|-----------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>MELTING POT COOKBOOK</b><br>A collection of recipes from our fondue pot to yours.                                                    | \$25.95 |
| <b>SIGNATURE DIPPED STRAWBERRIES*</b> GF (65 cal per berry)                                                                             |         |
| 3 Strawberries                                                                                                                          | \$8     |
| 6 Strawberries                                                                                                                          | \$16    |
| *Ask the hospitality specialist or your server to place an advanced order.                                                              |         |
| <b>GARLIC &amp; WINE SEASONING</b><br>(0 cal)<br>Two classic culinary ingredients - garlic and wine - make this seasoning delicious. GF | \$6     |
| <b>GIFT CARDS</b><br>Gift cards can be redeemed at The Melting Pot Restaurants nationwide.                                              |         |
| <b>CHOCOLATE FONDUE WAFERS</b><br>(322 cal per 2oz)<br>Pick from the flavors of milk, dark or white GF                                  | \$8     |



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.