

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

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

WISCONSIN TRIO

(374 cal per serving)
Butterkäse, Fontina, Gorgonzola, White Wine, Sherry, Shallots, Scallions GF

CHARCUTERIE BOARD (449 cal) | **\$10** *GF without artisan crackers*
Our selection of premium cured meats, artisan crackers and accompaniments.

Ask your server about vegan cheese fondue options.



SALAD \$8 each

MELTING POT HOUSE

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

CAESAR

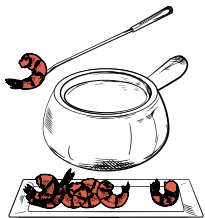
(172 cal)
Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts GF without croutons

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 | \$32

(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 | \$34

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

LAND AND SEA | \$30

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

PACIFIC RIM | \$30

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

THE GARDEN POT | \$30

(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 \$15

(110-152 cal) GF

CREATE YOUR OWN | \$34

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 | \$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

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

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 \$4 EACH | \$10 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

\$100 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

\$110 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 + \$4 PER PERSON

STEAK LOVERS + \$4 PER PERSON

THE CLASSIC + \$2 PER PERSON

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$15 (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

\$18

Cheese
 Salad
 Entrée
 Chocolate Fondue

LOCAL FLIGHT

(296 cal) *GF*
 Kim Crawford, Sauvignon Blanc
 Opolo, Viognier
 Meinklang, Pinot Noir
 Opolo, Zinfandel, "Mountain"

\$22

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*

\$11 per glass
 \$30 per pitcher

TMP'S GRAND SANGRIA

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

\$11 per glass
 \$30 per pitcher



SPIRIT-FREE

THE BEE'S TEA

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

\$7

BLACKBERRY SAGE LEMONADE

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

\$8

CHOCOLATE MILK (SHAKEN)

(391 cal)
 Milk, Chocolate Syrup, Vanilla Ice Cream *GF*

\$6

WATERMELON COOLER

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

\$7

BEER CRAFT AND MORE

Angry Orchard, Cider (Cincinnati, OH)	\$7
Beck's, N/A (Bremen, Germany) (160 cal)	\$7
Bell's, Two Hearted Ale, IPA (Comstock, MI) (195 cal)	\$7
Blue Moon (USA) (168 cal)	\$7
Bud, Light (USA) (110 cal)	\$6
Budweiser (USA) (145 cal)	\$6
Coors, Light (USA) (102 cal)	\$6
Corona (Mexico) (148 cal)	\$6
Delirium, Tremens, Ale (Melle, Belgium) 500ml (275 cal)	\$9
Goose Island, Matilda, Pale Ale (Chicago, IL) 750ml (382 cal)	\$8
Lakefront, Fixed Gear, American Red Ale (Milwaukee, WI) (195 cal)	\$7
Sam Adams (USA) (175 cal)	\$6
Stella Artois (Belgium) (154 cal)	\$7

DRINK LOCAL

Bent Paddle, Venture, Pilsener Lager (Duluth, MN) 16oz (213 cal)	\$8
Summit Brewery, Extra Pale Ale (St. Paul, MN) (156 cal)	\$8
Surly, Furious, IPA (Brooklyn Center, MN) 16oz (279 cal)	\$8

HARD SELTZER

White Claw, Black Cherry (IL) (100 cal)	\$7
White Claw, Mango (IL) (100 cal)	\$7
White Claw, Raspberry (IL) (100 cal)	\$7



BEVERAGES

WINE ALL WINE IS GF

sparkling

5oz (109-123 cal) | 8oz (196 cal) | bottle (138-630 cal)

white

5oz (111-120 cal) | 8oz (177-192 cal) | bottle (555-622 cal)

red

5oz (121-143 cal) | 8oz (194-229 cal) | bottle (600-728 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

Kim Crawford, Chardonnay, NZL

KJ, Chardonnay, "Vintner's Reserve", 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

Kim Crawford, Sauvignon Blanc, Marlborough, NZL

5OZ	8OZ	BTL.
		\$47
\$8	\$11	\$34
		\$12
		\$32
\$9		\$40
\$7	\$9	\$26
\$9	\$11	\$38
\$8	\$10	\$36
\$11	\$13	\$49
\$7	\$9	\$34
		\$48
\$7	\$9	\$30
\$9	\$12	\$44
\$8	\$10	\$36
\$11	\$13	\$49



OTHER WHITES + ROSÉ (Cont.)

Ste. Michelle, Rosé, WA

JNSQ, Rosé, "Cru", CA

Schramsberg, Rosé, "J. Schram", North Coast, CA

CABERNET SAUVIGNON

Tribute, Cabernet, CA

14 Hands, Cabernet, WA

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

PINOT NOIR + MERLOT

La Crema, Pinot Noir, Sonoma Coast, CA

J.K. Carriere, Pinot Noir, "Provocateur", Willamette, OR

Meiomi, Pinot Noir, CA

Decoy by Duckhorn, Merlot, Sonoma, CA

Greyscale, Merlot, Napa, CA

OTHER REDS

Banfi, Chianti Classico, ITA

Mazzei, Toscana, "Poggio Badiola", ITA

Zen of Zin, Zinfandel, CA

Portillo, Malbec, Uco, ARG

Michael David, "Petite Petit", Lodi, CA

19 Crimes, Red, SE AUS

Opolo, Zinfandel, "Mountain", Paso Robles, CA

5OZ	8OZ	BTL.
\$8	\$10	\$36
		\$35
		\$60
\$8	\$10	\$36
\$7	\$9	\$28
		\$40
\$10	\$12	\$45
		\$49
\$11	\$13	\$44
\$11	\$13	\$45
		\$32
		\$38
		\$36
		\$38
\$8	\$10	\$34
\$8	\$10	\$36
\$8	\$10	\$34
\$10	\$12	\$48

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$11
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$11
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$11
(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 | \$12
(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 | \$15

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$11
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$11
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$11
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$12
(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

BOMB POP | \$11
(250 cal)
Stoli Razberi, Southern Comfort, Chambord, Margarita Mix, Blue Curaçao *GF*

DEEP SOUTH TEA | \$11
(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

MINNEAPOLIS | \$11
(213 cal)
Maker's Mark, Port Wine, Grenadine, Bitters *GF*

PINEAPPLE MELTDOWN | \$11
(210 cal)
Pineapple-Infused Vanilla Vodka, Fresh Pineapple Garnish *GF*

WHITE PEACH COSMO | \$12
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*



AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

BILLIONAIRE'S COFFEE (143 cal) Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream <i>GF</i>	\$9
CAFÉ CARAMEL (182 cal) Coffee, Caramel, Whipped Cream <i>GF</i>	\$9
CAFÉ INTERNATIONAL (160 cal) Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream <i>GF</i>	\$9
IRISH COFFEE (143 cal) Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream	\$9
SIBERIAN COFFEE (126 cal) Stoli Vodka, Kahlúa, Baileys Irish Cream, Coffee <i>GF</i>	\$9

SPARKLING WINES

bottle (315 cal)	
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy, 375ml	\$18

DESSERT WINES

bottle (619 cal)	
Inniskillin, Vidal, Ice Wine, VQA, Niagara, Canada, 375ml	\$110

PORT

3oz (135-149 cal) bottle (1140-1260 cal)	
Ferreira, Ruby Port, Porto, Portugal	\$9
Ferreira, Tawny, Porto, "20 Year Duque de Bragança", Portugal	\$16 \$115
Ferreira, Tawny, Porto, "10 Year Quinta do Porto", Portugal	\$13 \$90

SPECIALTY SPIRITS

Antica Sambuca Sambuca Classic (104 cal)	\$9
Baileys Irish Cream (97 cal)	\$9
Frangelico Hazelnut (85 cal)	\$9
Goldschläger Schnapps (103 cal)	\$9
Grand Marnier (96 cal)	\$9
Jägermeister (105 cal)	\$9
RumChata (50 cal)	\$9

FONDUE UNTO OTHERS

MELTING POT COOKBOOK A collection of recipes from our fondue pot to yours.	\$32
SIGNATURE DIPPED STRAWBERRIES* <i>GF</i> (65 cal per berry)	
3 Strawberries	\$8
6 Strawberries	\$16

*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>	\$9
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GIFT CARDS Gift cards can be redeemed at The Melting Pot Restaurants nationwide.	
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CHOCOLATE FONDUE WAFERS (322 cal per 2oz) Pick from the flavors of milk, dark or white <i>GF</i>	\$7
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