

À LA CARTE

CHEESE FONDUE SMALL | \$24 serves up to 2 EACH ADDITIONAL PERSON \$12

Served with artisan breads and seasonal fruit and veggies (170 cal per serving). 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 *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 DIPPERS \$3 EACH | \$7 FOR ALL THREE
Prosciutto *GF* (71 cal) | Summer Sausage *GF* (130 cal) | Chorizo *GF* (110 cal)

Ask your server about vegan cheese fondue options.

SALAD \$6 each

MELTING POT HOUSE

(221-232 cal)
Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg*, Choice of Dressing *GF without croutons*

CAESAR

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

CALIFORNIA

(127 cal)
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette *GF*

CAPRESE

(126 cal)
Mixed Greens, Fresh Mozzarella, Tomatoes, Basil, 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.

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$12 (110-152 cal) *GF*

THE CLASSIC | \$26

(346-404 cal)
Shrimp*, Memphis-Style Dry Rub Pork*, Teriyaki-Marinated Steak*, Garlic Pepper Steak*, Herb-Crusted Chicken Breast* *GF with substitutes for Teriyaki Steak and Herb Chicken*

STEAK LOVERS | \$27

(411-484 cal)
Premium Filet Mignon*, Teriyaki-Marinated Steak*, Garlic Pepper Steak* *GF with substitute for Teriyaki Steak*

LAND AND SEA | \$23

(339-392 cal)
Garlic Pepper Steak*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon* *GF with substitute for Herb Chicken*

PACIFIC RIM | \$23

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

THE GARDEN POT | \$23

(385-456 cal)
Veggie Potstickers*, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Sacchetti, Artichoke Hearts

SURF N' TURF | \$36

(385-456 cal)
Lobster Tail*, Premium Filet Mignon*, Wild Mushroom Sacchetti*, Garlic Pepper Steak*, Teriyaki-Marinated Steak* *GF with substitute for Sacchetti and Teriyaki Steak*

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 Steak* (108-150 cal)
Garlic Pepper Steak* (91-134 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 Broth, Garlic, Cilantro, Citrus *GF*

CAST IRON GRILL

Tabletop Grilling *GF*

BOURGUIGNONNE

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

CHOCOLATE FONDUE SMALL | \$24 serves up to 2 EACH ADDITIONAL PERSON \$12

Served with a variety of sweet treats and fresh fruits (463 cal per serving). 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*

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 \$3 EACH | \$8 FOR ALL THREE
Swiss Cream Puffs (168-256 cal) | Macarons (200 cal) *GF* | Cheesecake Slice (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 + \$6 PER PERSON

STEAK LOVERS + \$5 PER PERSON

THE CLASSIC + \$4 PER PERSON

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$16 (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

+ \$11 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.

BEER CRAFT AND MORE

Boulder Beer Co., Shake, Chocolate, Porter (Boulder, CO)	\$6
Dogfish Head, 90 Minute, IPA (Milton, DE)	\$7
Einstök, Icelandic, White Ale (Akureyri, Iceland)	\$6
Guinness, Estra Stout (Ireland) 11.2oz	\$6
Lindemans, Framboise, Lambic (Vlezenbeek, Belgium)	\$13
Magner's, Cider (Ireland)	\$6
New Belgium, Fat Tire, Amber (Fort Collins, CO)	\$6
Rogue, Hazelnut Brown Nectar, wwBrown Ale (Newport, OR)	\$6
Sam Adams (USA)	\$6
Stiegl, Grapefruit, Radler (Austria) 11.2oz	\$6
Stone, Arrogant Bastard, Ale (Escondido, CA) 16oz	\$7
Victory, Prima, Pils (Downington, PA)	\$6
Wells, Banana Bread Beer, Ale (Bedford, England) 500ml	\$12

DRINK LOCAL

Hap & Harry's, Lager (Nashville, TN)	\$6
Kentucky, Bourbon Barrel, Ale (Lexington, KY)	\$8
Mantra, Japa, Chai, Milk Stout (Franklin, TN)	\$6
Mantra, Avec Moi, Sour Pale Ale (Franklin, TN)	\$6
Yazoo, Gerst, Amber (Nashville, TN)	\$6
Yazoo, Hefeweizen (Nashville, TN)	\$6
Yazoo, Pale Ale (Nashville, TN)	\$6

Ask your server about our rotating seasonal draft beer selections.

WINE FLIGHTS

CLASSIC FLIGHT

Mezzacorona, Pinot Grigio	\$17
Kung Fu Girl, Riesling	
The Monterey, Pinot Noir	
Decoy by Duckhorn, Merlot	
<i>GF</i>	

NASHVILLE FLIGHT

Martín Códax, Albariño	\$16
Ste. Michelle, Gewürztraminer	
Peñalba la Verde, Tempranillo, "Elbo "	
Austin Hope, Cabernet	
<i>GF</i>	

SANGRIA

SUNSHINE SANGRIA

Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice	\$9
<i>GF</i>	

TMP'S GRAND SANGRIA

14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon	\$9
<i>GF</i>	

SPIRIT FREE

THE BEE'S TEA

Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea	\$5
<i>GF</i>	

WATERMELON COOLER

Cucumber, Watermelon, White Cranberry Juice, Lime, Sprite	\$5
<i>GF</i>	

MAPLE JULEP

Maple Syrup, Muddled Lemon and Mint, White Cranberry Juice	\$5
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BLACKBERRY SAGE LEMONADE

Lemonade, Blackberry, Sage	\$5
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WINE



SPARKLING

	5oz	8oz	BTL.
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA 187ml	—	—	\$12
Luccio, Moscato d'Asti, ITA	\$7	\$10	\$29
LaMarca, Prosecco, ITA, 187ml	—	—	\$9
Michelle, Brut, WA	—	—	\$26
Louis Perdrier, Brut, FRA	\$7	—	\$24
Segura Viudas, Brut, "Heredad", Reserva, Cava, ESP	—	—	\$49
Laurent-Perrier, Brut, champagne, FRA	—	—	\$96
Jacques Bardelot, Brut Rosé, Champagne, FRA	—	—	\$59
Laurent-Perrier, Brut Rosé, Champagne, FRA	—	—	\$140

SWEET WHITE & BLUSH

Beringer, White Zinfandel, CA	\$7	\$9	\$25
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$8	\$11	\$29
Ste. Michelle, Gewürztraminer, WA	\$7	\$10	\$29
Kung Fu Girl, Riesling, Dry, WA	\$9	\$13	\$36

CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", CA	\$9	\$12	\$33
Souverain, Chardonnay, CA	\$9	\$11	\$31
Talbott, Chardonnay, "Kali Hart", Monterey, CA	—	—	\$42
Cakebread, Chardonnay, Napa, CA	—	—	\$59

OTHER WHITES & ROSE

Maso Canali, Pinot Grigio, Trentino, ITA	—	—	\$45
Mezzacorona, Pinot Grigio, Trentino, ITA	\$7	\$9	\$24
Rodney Strong, Sauvignon Blanc, "Charlotte's Home, N. Sonoma, CA	—	—	\$29
Starborough, Sauvignon Blanc, Marlborough, NZL	\$7	\$10	\$27
Zind-Humbrecht, Pinot Gris, Alsace, FRA	—	—	\$51
Martín Códax, Albariño, Rías Baixas, ESP	\$7	\$11	\$32

CABERNET SAUVIGNON

	5oz	8oz	BTL.
Batch 198, Cabernet, Bourbon Barrel Aged 3 Months, North Coast, CA	\$8	\$12	\$35
Concannon, Cabernet, Paso Robles, CA	\$7	\$11	\$32
14 Hands, Cabernet, WA	\$7	\$10	\$27
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	—	—	\$35
Starmont, Cabernet, Napa, CA	—	—	\$65
Austin Hope, Cabernet, Paso Robles, CA	\$11	\$18	\$52
Mount Veeder Winery, Cabernet, Napa, CA	—	—	\$79
Caymus, Cabernet, Napa, CA	—	—	\$129

PINOT NOIR & MERLOT

Meiomi, Pinot Noir, CA	\$8	\$12	\$34
Sokol Blosser, Pinot Noir, "Estate", Dundee Hills, OR	—	—	\$78
The Monterey, Pinot Noir, Monterey, CA	\$7	\$11	\$32
Greystone, Merlot, CA	—	—	\$27
Decoy by Duckhorn, Merlot, Sonoma, CA	\$10	\$15	\$44

OTHER REDS

Giacomo Borgogno & Figli, Dolcetto d'Alba, ITA	—	—	\$55
Peñalba la Verde, Tempranillo, "Elbo ", Castilla y León, ESP	\$7	\$9	\$25
Bilbainas, Rioja, Reserva, "Viña Pomal", ESP	—	—	\$59
Masi, Ripasso, Veronese, "Campofirin", ITA	—	—	\$45
Mazzei, Toscana, "Poggio Badiola", ITA	—	—	\$39
Grand Français, Bordeaux Supérieur, "Grande Cuvée", FRA	—	—	\$59
Zen of zin, Zinfandel, CA	\$7	\$9	\$24
Portillo, Malbec, Uco, ARG	\$7	\$9	\$25
BenMarco, Malbec, Uco, ARG	—	—	\$49
La Nerthe, Châteauneuf-du-Pape, FRA	—	—	\$109
19 Crimes, Red, SE AUS	\$7	\$10	\$30
Sartori, Amarone della Valpolicella, ITA	—	—	\$99

BEST IN GLASS®

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

OLD FASHIONED

CLASSIC OLD FASHIONED \$9

Jim Beam, Brown Sugar Cube, Bitters,
Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED \$10

Knob Creek Rye Whiskey, Brown Sugar Cube,
18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry
GF

AUTHENTIC MAI TAI \$11

Appleton Estate Reserve Rum, Cointreau,
Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA \$11

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

TMP'S G&T \$10

The Botanist Gin, Liber & Co. Premium Tonic Syrup,
Club Soda, Lime *GF*

THE MELTING POT MULE \$10

Absolut Vodka, Domaine De Canton
Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG \$12

CLASSIC TMP COCKTAILS

LOVE MARTINI \$9

Malibu Rum, Peach Schnapps,
Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI \$10

Godiva White Chocolate Liqueur, Svedka Vanil
Vodka, Ice Cream, Chocolatey Shavings *GF*

LEMON BERRY MOJITO \$9

Bacardi Limon, Wildberry Purée,
Mint Leaves, Lime, Club Soda *GF*

WHISKEY THISTLE \$10

Jameson Irish Whiskey, White Peach Syrup,
Raspberries, Lemon, Sprite *GF*



LOCAL FAVORITES

CLASSIC SAZERAC \$9

Bulleit Rye, Perchaud's Bitters, Simple Syrup,
Absinthe-Coated Glass

KENTUCKY PEACH \$9

Bulleit Bourbon, Peach Purée, Lemon, Honey

MARTINEZ \$9

Gin, Sweet Vermouth, Maraschino Liqueur

NASHVILLE SOUR \$10

Rye Whiskey, Lemon Juice, Maple Syrup, Red Wine

TIPSY TURTLE \$9

151, Myers's Dark, Captain Morgan Spiced and
Malibu Rums, Banana Liqueur, Orange and
Pineapple Juices, Grenadine

TIME OF THE SEASON \$10

Rum, Pimento Dram, Lime Juice, Grapefruit
Juice, Orange Juice, Cinnamon Syrup, Grenadine,
Angostura Bitters, Absinthe

THE BRANDYBUCK \$10

Apple Brandy, Lemon Juice, Ginger Syrup,
Cinnamon Syrup, Angostura Bitters, Hard Cider

*Wine and spirits are subject to 15% state liquor
by the drink tax and local sales tax.*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

NUTS & BERRIES | \$9

Frangelico Liqueur, Chambord, Cream

ESPRESSO MARTINI | \$9

Stoli Vanil Vodka, Espresso, Kahlúa

CAFÉ INTERNATIONAL | \$7

Kahlúa, Baileys Irish Coffee, Grand Marnier, Coffee, Whipped Cream *GF*

IRISH COFFEE | \$7

Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

ALMOND MOCHA | \$7

Amaretto Disaronno, Kahlúa, Coffee

CHOCOHOLIC MARTINI | \$10

Stoli Vanil Vodka, Godiva Chocolate and White Chocolate Liqueurs, Baileys Irish Cream, Chocolate Rim

DESSERT WINES

	3oz	BTL.
Banfi, Brachetto d'Acqui, "Rosa Regale", Piedmont, Italy 187ml	—	\$12
Eos Estate Winery, Riesling, Late Harvest, "Tears of Dew", Central Coast, CA, 375ml	\$12	\$49

PORT

	3oz	BTL.
Graham's, Port, Porto Reserve, "Six Grapes", Douro, Portugal	\$9	\$65
Dow's, Tawny Port, Porto, Reserve, "Boardroom", Douro, Portugal	\$9	\$65
Graham's, Tawny Port, Porto, "20 Year Old", Douro, Portugal	\$15	\$110



FONDUE UNTO OTHERS

THE MELTING POT COOKBOOK | \$30

A collection of recipes from our fondue pot to yours

BOX OF SIGNATURE DIPPED STRAWBERRIES* *GF* | \$12

3 berries

6 berries

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

GARLIC & WINE SEASONING | \$8

Our signature seasoning for you to take home *GF*

GIFT CARDS

Gift cards can be redeemed at Melting Pot restaurants nationwide

CHOCOLATE FONDUE WAFERS | \$8

Milk, Dark or White *GF*

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