

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

Ask your server about vegan cheese fondue options.

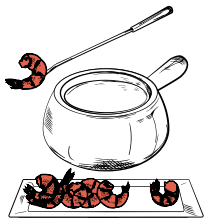

SALAD

\$6 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*
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.
THE CLASSIC | \$26

 (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 | \$27

 (548-621 cal)
 Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin* *GF with substitute for Teriyaki Sirloin*
LAND AND SEA | \$23

 (393 - 446 cal)
 Garlic Pepper Sirloin*, Shrimp*, Herb-Crusted Chicken Breast*, Atlantic Salmon* *GF with substitute for Herb Chicken*
PACIFIC RIM | \$23

 (281-324 cal)
 Shrimp*, Teriyaki-Marinated Sirloin*, Sesame-Crusted Ahi Tuna*, Honey Orange Duck Breast* *GF with substitute for Teriyaki Sirloin*
THE GARDEN POT | \$23

 (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 | \$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 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*
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

 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

\$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 + \$4 PER PERSON

STEAK LOVERS + \$4 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

+ \$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.

A suggested 20% gratuity will be added for parties of 8 or more.

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

(292 cal) *GF*
 Martín Códax, Albariño
 Ste. Michelle, Gewürztraminer
 Peñalba la Verde, Tempranillo, "Elbo"
 Austin Hope, Cabernet

\$17

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*

\$9

TMP'S GRAND SANGRIA

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

\$9

SPIRIT-FREE

THE BEE'S TEA

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

\$5

BLACKBERRY SAGE LEMONADE

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

\$5

ITALIAN SODA

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

\$5

STRAWBERRY BASIL LEMONADE

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

\$5



BEER CRAFT AND MORE

Boulder Beer Co., Shake, Chocolate, Porter
 (Boulder, CO) (334 cal) \$6
 Dogfish Head, 90 Minute, IPA (Milton, DE)
 (302 cal) \$7
 Eagle Brewery, Banana Bread, Malt Beverage
 (Bedford, England) 16.9oz (230 cal) \$12
 Einstök, Icelandic, White Ale
 (Akureyri, Iceland) 11.2oz (149 cal) \$6
 Guinness, Extra Stout (Ireland) 11.2oz (195 cal) \$6
 Lindemans, Framboise, Lambic
 (Vlezenbeek, Belgium) 750ml (392 cal) \$13
 Magner's, Cider (Ireland) (153 cal) \$6
 New Belgium, Fat Tire, Amber
 (Fort Collins, CO) (160 cal) \$6
 Rogue, Hazelnut Brown Nectar, Brown Ale
 (Newport, OR) (156 cal) \$6
 Sam Adams (USA) (175 cal) \$6
 Stiegl, Grapefruit, Radler (Austria) 11.2oz
 (116 cal) \$6
 Stone, Arrogant Bastard, Ale (Escondido, CA)
 16oz (270 cal) \$7
 Victory, Prima, Pils (Downingtown, PA)
 (153 cal) \$6

DRINK LOCAL

Hap & Harry's, Lager (Nashville, TN) 330ml
 (148 cal) \$6
 Kentucky, Bourbon Barrel, Ale (Lexington, KY)
 (216 cal) \$8
 Mantra, Japa, Chai, Milk Stout (Franklin, TN)
 (302 cal) \$6
 Mantra, Avec Moi, Sour Pale Ale (Franklin, TN)
 (138 cal) \$6
 Yazoo, Gerst, Amber (Nashville, TN) (163 cal) \$6
 Yazoo, Hefeweizen (Nashville, TN) (160 cal) \$6
 Yazoo, Pale Ale (Nashville, TN) (163 cal) \$6

Ask your server about our rotating draft beer
 selections*

*Draft



BEVERAGES

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

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

A suggested 20% gratuity will be added for parties of 8 or more.

WINE ALL WINE IS GF

sparkling

5oz (102-123 cal) | 8oz (196 cal) | bottle (138-622 cal)

white

5oz (106-120 cal) | 8oz (170-192 cal) | bottle (540-638 cal)

red

5oz (121-135 cal) | 8oz (194-215 cal) | bottle (600-720 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 187ml

Luccio, Moscato d'Asti, ITA

La Marca, Prosecco, ITA, 187ml

Michelle, Brut, WA

Louis Perdrier, Brut, FRA

Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml

Segura Viudas, Brut, "Heredad", Reserva, Cava, ESP

Jacques Bardelot, Brut Rosé, Champagne, FRA

Laurent-Perrier, Brut, Champagne, FRA

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU

Ste. Michelle, Gewürztraminer, WA

Kung Fu Girl, Riesling, Dry, WA

CHARDONNAY

Rex Hill, Chardonnay, "Seven Soils", Willamette, OR

KJ, Chardonnay, "Vintner's Reserve", CA

Heitz, Chardonnay, Napa, CA

St. Francis, Chardonnay, Sonoma, CA

Talbott, Chardonnay, "Kali Hart", Monterey, CA

Cakebread, Chardonnay, Napa, 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

Zind-Humbrecht, Pinot Gris, Alsace, FRA

5OZ 8OZ BTL.

		\$12
\$7	\$10	\$29
		\$9
		\$26
\$7		\$24
		\$11
		\$49
		\$59
		\$96
\$7	\$9	\$25
\$8	\$11	\$29
\$7	\$10	\$29
		\$36

OTHER WHITES + ROSÉ (Cont.)

Martín Códax, Albariño, Rías Baixas, ESP

Ste. Michelle, Rosé, WA

JNSQ, Rosé, "Cru", CA

CABERNET SAUVIGNON

Tribute, Cabernet, CA

14 Hands, Cabernet, WA

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

Starmont, Cabernet, North Coast, CA

Austin Hope, Cabernet, Paso Robles, CA

Mount Veeder Winery, Cabernet, Napa, CA

Caymus, Cabernet, Napa, CA

PINOT NOIR + MERLOT

Firesteed, Pinot Noir, Willamette, OR

Meiomi, Pinot Noir, CA

Sokol Blosser, Pinot Noir, "Estate", Dundee Hills, OR

Decoy by Duckhorn, Merlot, Sonoma, CA

OTHER REDS

Peñalba la Verde, Tempranillo, "Elbo ", Castilla y León, ESP

Bilbainas, Rioja, Reserva, "Viña Pomal", ESP

Mazzei, Toscana, "Poggio Badiola", ITA

Grand Français, Bordeaux Supérieur, "Grande Cuvée", FRA

Zen of Zin, Zinfandel, CA

Salentein, Malbec, "Portillo", Uco, ARG

BenMarco, Malbec, Uco, ARG

La Nerthe, Châteauneuf-du-Pape, FRA

Michael David, "Petite Petit", Lodi, CA

19 Crimes, Red, SE AUS

Sartori, Amarone della Valpolicella, ITA

5OZ 8OZ BTL.

\$7	\$11	\$32
\$7	\$11	\$32
		\$59
\$7	\$11	\$32
\$7	\$10	\$27
		\$45
		\$65
\$11	\$18	\$52
		\$79
		\$129
		\$45
\$8	\$12	\$34
		\$78
\$10	\$15	\$44
		\$25
\$7	\$9	\$25
\$7	\$9	\$25
		\$49
		\$109
\$8	\$12	\$34
\$7	\$10	\$30
		\$99

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$10

(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 | \$9

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

MODERN OLD FASHIONED | \$10

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

THE MELTING POT MULE | \$10

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

MELTING POT MULE MUG | \$12

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$9

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

YIN & YANG MARTINI | \$10

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

LEMON BERRY MOJITO | \$9

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

NEW! WHISKEY BUSINESS | \$11

(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 SAZERAC | \$10

(208 cal)
Bulleit Rye, Peychaud's Bitters, Simple Syrup, Absinthe-Coated Glass *GF*

KENTUCKY PEACH | \$10

(186 cal)
Bulleit Bourbon, Peach Purée, Lemon, Honey *GF*

SPEAKEASY SMASH | \$10

(221 cal)
Greenbar TRU Organic Lemon Vodka, Mint Leaves, Fresh Lemon Juice, Simple Syrup, Sweet & Sour *GF*

TIPSY TURTLE | \$10

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

SPICE-A-RINHA | \$10

(195 cal)
Cachaça, Fresh-squeezed Lime and Orange juice, Honey, Ginger, Almond, Allspice, Crushed Ice *GF*

BRAMBLE | \$10

(241 cal)
Gin, Fresh Lemon Juice, Giffard Blackberry Liqueur, Crushed Ice *GF*

REVEREND STIGGINS | \$10

(200 cal)
Plantation "Stiggins Fancy" Pineapple Rum, Fresh-squeezed Lime juice, Rich Demerara Syrup *GF*

PEGU CLUB | \$10

(244 cal)
Gin, Ferrand Curaçao, Fresh-squeezed Lime Juice, Angostura Bitters *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA (124 cal) Amaretto Disaronno, Kahlúa, Coffee <i>GF</i>	\$8
CAFÉ INTERNATIONAL (160 cal) Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream <i>GF</i>	\$8
ESPRESSO MARTINI (262 cal) Stoli Vanil Vodka, Espresso, Kahlúa <i>GF</i>	\$10
IRISH COFFEE (143 cal) Jameson Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream	\$8
RASPBERRY TRUFFLE (163 cal) Baileys, Chambord, Coffee, Whipped Cream, Graham Cracker Crumbs	\$8

DESSERT WINES

	3OZ	BTL.
3oz (65-114 cal) bottle (274-968 cal)		
Eos, Riesling, Late Harvest, "Tears of Dew", Central Coast, California, 375ml	\$13	\$48
Kiona, Chenin Blanc, Ice Wine, Red Mountain, Washington	\$10	\$75
Villefranche, Sauternes, France	\$13	\$48
PORT		
3oz (142-145 cal) bottle (1200-1222 cal)		
Taylor Fladgate, Tawny, Porto, "10 Year", Portugal	\$9	\$65
Graham's, Port, Porto, Reserve, "Six Grapes", Portugal	\$9	\$65
Graham's, Tawny, Porto, "20 Year", Portugal	\$15	\$110

SPECIALTY SPIRITS

Balvenie Scotch Doublewood 12 year (76 cal)	\$16
Blanton's Bourbon (83 cal)	\$15
Jack Daniel's Whiskey Single Barrel (76 cal)	\$14
Macallan Scotch Sherry Oak 18 year (76 cal)	\$88

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	\$12
6 Strawberries	\$20

*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.	
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CHOCOLATE FONDUE WAFERS (322 cal per 2oz) Pick from the flavors of milk, dark or white <i>GF</i>	\$8
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