

À LA CARTE



CHEESE FONDUE SMALL | \$22 serves up to 2 EACH ADDITIONAL PERSON \$11

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

BACON & BRIE

(427 cal per serving)
Baby Brie, Gruyère, Raclette, Fontina, White Wine, Bacon, Lemon, Scallions GF

FIESTA

(332 cal per serving)
Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño
GF with Redbridge beer

CHARCUTERIE BOARD (449 cal) | **\$13** 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

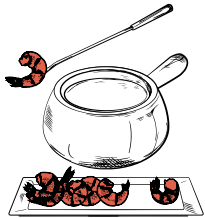
(172 cal)
Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts GF without croutons

CALIFORNIA

(125 cal)
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette GF

STRAWBERRY PECAN

(222 cal)
Spinach, Strawberries, Feta, Candied Pecans, Housemade Lemon Poppyseed Vinaigrette 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 | \$27

(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 | \$28

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

LAND AND SEA | \$25

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

PACIFIC RIM | \$26

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

THE GARDEN POT | \$24

(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 | \$29

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 | \$22 serves up to 2 EACH ADDITIONAL PERSON \$11

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

CARAMEL TOFFEE CRUNCH

(387 cal per serving)
The creamy flavor of milk chocolate is melted with caramel and crunchy Heath Bar® pieces. GF

SWEET ADDITIONS \$3 EACH | \$8 FOR ALL THREE

Cream Puffs (180 cal) | Macarons (200 cal) | Cheesecake (327 cal)

Ask your server about vegan chocolate fondue options.

THE COMPLETE FONDUE EXPERIENCE FOR TWO

\$95 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 + \$5 PER PERSON

STEAK LOVERS + \$4 PER PERSON

THE CLASSIC + \$3 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

+ \$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.

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*
 Kim Crawford, Sauvignon Blanc
 New Age, White
 Educated Guess, Cabernet
 Dreaming Tree, Red, "Crush"

\$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*

\$10 per glass
 \$36 per pitcher

TMP'S GRAND SANGRIA

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

\$10 per glass
 \$36 per pitcher



SPIRIT-FREE

THE BEE'S TEA

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

\$6

BLACKBERRY SAGE LEMONADE

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

\$6

PINEAPPLE COBBLER

(289 cal)
 Pineapple Juice, Strawberry Purée, Lime Juice, Sprite *GF*

\$6

STRAWBERRY BASIL LEMONADE

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

\$6

BEER CRAFT AND MORE

Blue Moon (USA) (168 cal) \$5.50
 Bud, Light (USA) (110 cal) \$5
 Corona (Mexico) (148 cal) \$6
 Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal) \$7
 Guinness, Stout (Ireland) 11.2oz (117 cal) \$6
 Michelob Ultra (USA) (95 cal) \$5.50
 Miller Lite (USA) (96 cal) \$5
 New Belgium, Fat Tire, Amber (Fort Collins, CO) (160 cal) \$6.50
 Rogue, Hazelnut Brown Nectar, Brown Ale (Newport, OR) (156 cal) \$7
 Sam Adams (USA) (175 cal) \$5.50
 Yuengling, Lager (Pottsville, PA) (140 cal) \$5.50

DRINK LOCAL

Cigar City, Jai Alai, IPA (Tampa, FL) (245 cal) \$7
 Cigar City, Florida Cracker, White Ale (Tampa, FL) (160 cal) \$6.50
 Funky Buddha, Seasonal (Oakland Park, FL) \$6.50



BEVERAGES

WINE ALL WINE IS GF

sparkling

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

white

5oz (111-120 cal) | 8oz (177-192 cal) | bottle (555-608 cal)

red

5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-682 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

New Age, White, San Rafael, ARG

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

Kung Fu Girl, Riesling, Dry, WA

CHARDONNAY

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

Ste. Michelle, Rosé, WA

JNSQ, Rosé, "Cru", CA

	5OZ	8OZ	BTL
			\$50
	\$10	\$13	\$40
			\$14
			\$38
			\$42
	\$8	\$11	\$32
	\$9	\$12	\$36
	\$10	\$13	\$40
			\$36
	\$10	\$13	\$40
			\$40
	\$8	\$11	\$32
	\$11	\$14	\$44
	\$8	\$11	\$32
			\$44



CABERNET SAUVIGNON

Tribute, Cabernet, CA

14 Hands, Cabernet, WA

Educated Guess, Cabernet, Napa, CA

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

Michael David, Cabernet, "Earthquake", Lodi, CA

PINOT NOIR + MERLOT

Benton Lane, Pinot Noir, Willamette, OR

Meiomi, Pinot Noir, CA

Roco, Pinot Noir, Willamette, OR

Greystone, Merlot, CA

Decoy by Duckhorn, Merlot, Sonoma, CA

OTHER REDS

Dreaming Tree, Red, "Crush", CA

Banfi, Chianti, ITA

Mazzei, Toscana, "Poggio Badiola", ITA

Zen of Zin, Zinfandel, CA

Portillo, Malbec, Uco, ARG

Terrabianca, Rosso, "Campaccio", Toscana, ITA

Michael David, "Petite Petit", Lodi, CA

19 Crimes, Red, SE AUS

Two Hands, Shiraz, "Gnarly Dudes", Barossa, AUS

	5OZ	8OZ	BTL
	\$10	\$13	\$40
	\$9	\$12	\$36
	\$13	\$16	\$52
			\$44
			\$70
			\$50
	\$12	\$15	\$48
			\$63
	\$9	\$12	\$36
	\$12	\$15	\$48
	\$12	\$15	\$48
			\$45
			\$44
			\$44
	\$10	\$13	\$40
			\$65
	\$11	\$14	\$44
	\$10	\$13	\$40
			\$55

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$13

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

AUTHENTIC MAI TAI | \$12

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

FRESHLY-PICKED MARGARITA | \$13

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

OLD FASHIONED

CLASSIC OLD FASHIONED | \$10

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

MODERN OLD FASHIONED | \$13

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

THE MELTING POT MULE | \$11

(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 | \$10

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

YIN & YANG MARTINI | \$12

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

LEMON BERRY MOJITO | \$10

(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

ASIAN PEAR MARTINI | \$10

(302 cal)
Absolut Pears Vodka, St. Germain Elderflower Liqueur, Simple Syrup, Sparkling Wine *GF*

CUCUMBER MARTINI | \$10

(146 cal)
Effen Cucumber Vodka, Lemon Juice, Simple Syrup, Fresh Mint, Fresh Cucumber Garnish *GF*

MANGOLICIOUS | \$10

(181 cal)
Voli Light Vodka, Pineapple Juice, Mango Syrup, Luccio Sparkling Moscato *GF*

MANHATTAN BLACKOUT | \$13

(221 cal)
Woodford Reserve, Sweet Vermouth, Angostura Bitters *GF*

STRAWBERRY BASIL LEMONADE | \$10

(274 cal)
Smirnoff Strawberry Vodka, Muddled Fresh Basil and Strawberries, Lemonade *GF*

TIPSY TURTLE | \$11

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

WHITE PEACH COSMO | \$10

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

WILDBERRY MARTINI | \$10

(233 cal)
Stoli Razberi Vodka, Wildberry Syrup, Muddled Strawberries, Balsamic Vinegar, Lime Juice, Sprite, Blackberry and Mint Garnish *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

CAFÉ INTERNATIONAL (160 cal) Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream <i>GF</i>	\$9
CAFÉ ROYAL (166 cal) Patrón XO Café, Coffee, Whipped Cream, Cocoa <i>GF</i>	\$9
CARAMEL MACCHIATO MARTINI (395 cal) Espresso-Infused Vodka, Caramel Syrup, Cream, Whipped Cream, Caramel <i>GF</i>	\$10
ESPRESSO MARTINI (262 cal) Stoli Vanil Vodka, Espresso, Kahlúa <i>GF</i>	\$11
GODIVA WHITE CHOCOLATE CAPPUCCINO (108 cal) Espresso, Foamed Milk, Godiva White Chocolate Liqueur <i>GF</i>	\$9
IRISH COFFEE (143 cal) Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream	\$9

DESSERT WINES

3oz (129 cal) bottle (544 cal)	
Dolce, Late Harvest, Napa, California, 375ml	\$32 \$120

PORT

3oz (130-138 cal)	
Dow's, Tawny, Porto, "10 Year", Portugal	\$12
Dow's, LBV Port, Porto, Portugal	\$10
Sandeman, Rich, Madeira, Fine, Portugal	\$8
Dow's, Tawny, Porto, "20 Year", Portugal	\$14
Sandeman, Rainwater, Madeira, Portugal	\$10

3oz BTL.

SPECIALTY SPIRITS

Glenlivet Scotch 12 year (70 cal)	\$13
Macallan Scotch 12 year (76 cal)	\$16
Rémy Martin VSOP Cognac (70 cal)	\$13
Rémy Martin XO Cognac (70 cal)	\$23

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	\$10
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>	\$6.50
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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>	\$10
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