

À LA CARTE

Signature Item GF | Gluten-Free



CHEESE FONDUE

SMALL | \$19 serves up to 2 **REGULAR | \$38** serves up to 4

Served with artisan breads and seasonal fruit and veggies. Choose one cheese fondue per cooktop. Gluten-free dippers available upon request.

WISCONSIN CHEDDAR

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic
GF with Redbridge beer

CLASSIC ALPINE

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg GF

SPINACH ARTICHOKE

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic GF

FIESTA

Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño
GF with Redbridge beer

QUATTRO FORMAGGIO

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos GF

LOADED BAKED POTATO CHEDDAR

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions GF

[**ADDITIONAL CHEESE DIPPERS \$3 EACH | \$8 FOR ALL THREE** | Prosciutto GF | Dry Salami GF | Calabrese Hot Salami GF]



SALAD \$6.50 each

MELTING POT HOUSE SALAD

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing GF without croutons

CAESAR

Romaine, Parmesan, Croutons, Housemade Caesar Dressing, Parmesan-Dusted Pine Nuts
GF without croutons

CALIFORNIA

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette GF

BACON & BLEU SPINACH

Baby Spinach, Bacon, Gorgonzola Crumbles, Egg, Tomato, Buttermilk Gorgonzola Dressing GF



ENTRÉE FONDUE PRICED per person

Premium proteins and vegetarian items served with seasonal veggies. Prepare your entrée in a fondue cooking style of your choice, one per cooktop.

THE CLASSIC | \$24.95

Shrimp*, Memphis-Style Dry Rub Pork*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin*, Herb-Crusted Chicken Breast* GF with substitutes for Teriyaki Sirloin and Herb Chicken

STEAK LOVERS | \$25.95

Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin* GF with substitute for Teriyaki Sirloin

LAND AND SEA | \$24.95

Garlic Pepper Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon* GF with substitute for Herb Chicken

ON THE RANCH | \$25.95

Garlic Pepper Sirloin*, All-Natural Chicken Breast*, Memphis-Style Dry Rub Pork* GF

THE GARDEN POT | \$19.95

Veggie Potstickers*, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Mushrooms, Artichoke Hearts

ADD A COLD WATER LOBSTER TAIL* TO ANY ENTRÉE FOR \$9.95 GF

CREATE YOUR OWN | \$24.95

Your choice of three of the following:

Herb-Crusted Chicken Breast*
All-Natural Chicken Breast* GF
Memphis-Style Dry Rub Pork* GF
Teriyaki-Marinated Sirloin*
Garlic Pepper Sirloin* GF
Premium Filet Mignon* GF
Atlantic Salmon* GF
Shrimp* GF
Veggie Potstickers*
Vegan Polpettes

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 | \$19 serves up to 2 **REGULAR | \$38** serves up to 4

Served with a variety of sweet treats and fresh fruits. Choose one chocolate fondue per cooktop. Gluten-free dippers available upon request.

THE ORIGINAL

Milk Chocolate, Crunchy Peanut Butter GF

FLAMING TURTLE

Milk Chocolate, Caramel, Candied Pecans, Flambéed GF

PURE CHOCOLATE

Milk, Dark, or White Chocolate GF

CHOCOLATE S'MORES

Milk Chocolate, Marshmallow Cream, Graham Cracker Crumbles, Flambéed GF without graham cracker crumbles

DARK & DULCE

Dark Chocolate, Dulce de Leche GF

YIN & YANG

Dark Chocolate, White Chocolate GF

BANANAS FOSTER

White Chocolate, Bananas, Dulce de Leche, Cinnamon, Flambéed GF

COOKIES 'N CREAM MARSHMALLOW DREAM

Dark Chocolate, Marshmallow Cream, Oreo Cookie Crumbles, Flambéed

[**ADDITIONAL CHOCOLATE FONDUE DIPPERS \$3.50 EACH | \$8 FOR ALL THREE** | Cream Puffs | Macarons | Cheesecake Bites]

THE COMPLETE FONDUE EXPERIENCE

\$39.95 PER PERSON

A four-course experience including your choice of cheese fondue, salad, entrée and chocolate fondue.

BIG NIGHT OUT DINNERS FOR TWO

\$90.95 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.

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Choose any cheese from the à la carte menu, one per cooktop.

2

CHOOSE A SALAD

Choose any salad from the à la carte menu.

CHOOSE TWO SALADS

Choose any two salads from the à la carte menu, one per person.

3

CHOOSE YOUR ENTRÉE AND A COOKING STYLE

Choose from any entrée below.
For entrée details, reference the à la carte menu.

ON THE RANCH + \$3 PER PERSON

THE GARDEN POT

THE CLASSIC

STEAK LOVERS + \$6 PER PERSON

LAND AND SEA

**ADD A COLD WATER LOBSTER TAIL*
TO ANY ENTRÉE FOR \$9.95 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

Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon* and Veggie Potstickers* *GF with substitutes for Teriyaki Sirloin and Herb Chicken*

BIGGER NIGHT OUT + \$9 FOR TWO

Cold Water Lobster Tail*, Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Veggie Potstickers* *GF with substitutes for Teriyaki Sirloin and Herb Chicken*

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. 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.

BEER CRAFT AND MORE

Bell's, Seasonal (Comstock, MI)	\$5
Bud, Light (USA)	\$4
Corona (Mexico)	\$4.50
Guinness, Stout (Ireland) 11.2oz	\$4.50
Michelob Ultra (USA)	\$4
RJ Rocker's, Seasonal (SC)	\$5
Sam Adams (USA)	\$4.50
Sam Adams, Seasonal (USA)	\$5
Shock Top, White, Wheat (USA)	\$4.50
Westbrook, IPA (Mt. Pleasant, SC)	\$5.50
Westbrook, Seasonal (Mt. Pleasant, SC)	\$5.50
Yuengling, Lager (Pottsville, PA)	\$4.50

DRINK LOCAL

Ask your server about our rotating craft beer selections.

WINE FLIGHTS

CLASSIC FLIGHT

Mezzacorona, Pinot Grigio
Kung Fu Girl, Riesling
The Monterey, Pinot Noir
Decoy by Duckhorn, Merlot
GF

\$14

Cheese Fondue
Salad
Entrée Fondue
Chocolate Fondue

COLUMBIA FLIGHT

KJ, Riesling, "Vintner's Reserve"
Rodney Strong, Sauvignon Blanc, "Charlotte's Home"
Zen of Zin, Zinfandel
19 Crimes, Red
GF

\$14

Cheese Fondue
Salad
Entrée Fondue
Chocolate Fondue

SPIRIT FREE

BLACKBERRY SAGE LEMONADE

Lemonade, Blackberry, Sage *GF*

\$4.95

PEACH BERRY LIMEADE

Raspberry, Peach, Lime, Sprite

\$4.95

THE BEE'S TEA

Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea

\$4.95

WATERMELON COOLER

Cucumber, Watermelon, White Cranberry Juice, Lime, Sprite

\$4.95

SANGRIA

SUNSHINE SANGRIA

Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice *GF*

\$9.95

TMP'S GRAND SANGRIA

14 Hands Cabernet, Sky Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon *GF*

\$9.95



WINE



SPARKLING

	5oz	8oz	BTL.
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA	—	—	\$41
Luccio, Moscato d'Asti, ITA	\$9	\$12	\$36
LaMarca, Prosecco, ITA, 187ml	—	—	\$32
Riondo, Prosecco, Veneto, ITA	\$8	—	\$32
Michelle, Brut, WA	—	—	\$34

SWEET WHITE & BLUSH

Beringer, Moscato, CA	\$7	\$9	\$28
Domino, Moscato, CA	—	—	\$32
Beringer, White Zinfandel, CA	\$7	\$9	\$28
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$8	\$11	\$36
KJ, Riesling, "Vintner's Reserve", Monterey, CA	\$7	\$9	\$28
Villa Wolf, Gewürztraminer, Pfalz, DEU	—	—	\$35
Rémy Pannier, Vouvray, FRA	—	—	\$38

CHARDONNAY

Kim Crawford, Chardonnay, NZL	—	—	\$35
Cupcake, Chardonnay, Monterey, CA	—	—	\$35
KJ, Chardonnay, "Vintner's Reserve", CA	\$9	\$12	\$36
DarkHorse, Chardonnay, CA	—	—	\$36
Ramey, Chardonnay, Sonoma Coast, CA	—	—	\$50

OTHER WHITES & ROSE

Maso Canali, Pinot Grigio, Trentino, ITA	\$11	\$14	\$39
Mezzacorona, Pinot Grigio, Trentino, ITA	\$7	\$9	\$28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	\$9	\$12	\$36
10 Span, Pinot Gris, Monterey, CA	—	—	\$35
Starborough, Sauvignon Blanc, Marlborough, NZL	\$8	\$10	\$32
Protea, Chenin Blanc, Western Cape, ZAF	—	—	\$38



CABERNET SAUVIGNON

	5oz	8oz	BTL.
St. Jean, Cabernet, CA	\$7	\$9	\$28
14 Hands, Cabernet, WA	\$8	\$10	\$32
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	—	—	\$37
Arrowood, Cabernet, Sonoma, CA	\$14	\$17	\$54
J. Lohr, Cabernet, "Hilltop", Paso Robles, CA	—	—	\$45

PINOT NOIR & MERLOT

Estancia, Pinot Noir, Monterey, CA	—	—	\$43
King Estate, Pinot Noir, Willamette, OR	—	—	\$48
Meiomi, Pinot Noir, CA	\$9	\$12	\$36
Böen, Pinot Noir, Russian River, CA	\$9	\$12	\$36
The Monterey, Pinot Noir, Monterey, CA	\$8	\$10	\$32
Greystone, Merlot, CA	\$8	\$10	\$32
Decoy by Duckhorn, Merlot, Sonoma, CA	\$12	\$15	\$49
Red Diamond, Merlot, WA	—	—	\$32

OTHER REDS

Dreaming Tree, Red, "Crush", CA	\$9	\$12	\$36
Ménage à Trois, Red, CA	\$8	\$10	\$32
Faustino, Rioja, "VII", ESP	—	—	\$36
Layer Cake, Shiraz, S. AUS	—	—	\$40
Diseño, Malbec, "Old Vine", Mendoza, ARG	—	—	\$32
Rocca delle Macie, Sangiovese/Syrah, "Sasyr", Toscana, ITA	—	—	\$36
Mazzei, Toscana, "Poggio Badiola", ITA	—	—	\$48
Conundrum, Red, CA	\$11	\$14	\$39
Zen of Zin, Zinfandel, CA	\$8	\$10	\$32
Portillo, Malbec, Uco, ARG	\$8	\$10	\$32
Cashmere, CA	—	—	\$38
Michael David, "Petite Petit", Lodi, CA	\$9	\$12	\$36
10 Crimes, Red, S. AUS	\$9	\$12	\$36

BEST IN GLASS®

ICONIC COCKTAILS

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

OLD FASHIONED

CLASSIC OLD FASHIONED \$8.95

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

MODERN OLD FASHIONED \$8.95

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

AUTHENTIC MAI TAI \$9.95

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

FRESHLY-PICKED MARGARITA \$9.95

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

TMP'S G&T \$8.95

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

THE MELTING POT MULE \$8.95

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

MELTING POT MULE MUG \$10

CLASSIC TMP COCKTAILS

LOVE MARTINI \$8.95

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

YIN & YANG MARTINI \$10.95

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

LEMON BERRY MOJITO \$8.95

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

WHISKEY THISTLE \$8.95

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



LOCAL FAVORITES

ABSOLUT STRESS \$8.25

Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices GF

BASIL LEMON DROP MARTINI \$9.25

Cucumber Vodka, Simple Syrup, Fresh Lemon Juice, Basil GF

CHOCOLATE FONTINI \$8.95

Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream

KENTUCKY PEACH \$9.95

Bulleit Bourbon, Peach Purée, Lemon, Honey

SOUTHERN SWING \$9.95

Jack Daniel's, Peach Schnapps, Strawberry Purée, Fresh Mint

TIPSY TURTLE \$9.95

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

TURTLETINI \$9.95

Baileys Caramel Liqueur, Butterscotch Schnapps, Godiva Dark Chocolate Liqueur, Chocolate Syrup and Crushed Pecan Rim

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA | \$7.95

Amaretto Disaronno, Kahlúa, Coffee *GF*

CAFÉ REGGAE | \$8.95

Myers's Dark Rum, Tia Maria, Dark Crème de Cacao, Coffee *GF*

BELGIAN COFFEE | \$7.25

Grand Marnier, Baileys, Coffee, Whipped Cream, Cinnamon *GF*

MELTING POT WHITE RUSSIAN | \$8.25

Stoli Vanil Vodka, Kahlúa, Half & Half *GF*

BILLIONAIRE'S COFFEE | \$8.95

Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

MEXICAN COFFEE | \$7.95

Sauza Gold Tequila, Kahlúa, Coffee, Whipped Cream *GF*

DESSERT WINES

Michele Chiarlo, Moscato d'Asti, "Nivole", Piedmont, Italy	3oz	BTL.
Jackson-Triggs, Vidal, Ice Wine, "Proprietors' Reserve", VQA, Niagara Peninsula, Ontario, Canada	\$6	—
	\$9	—

PORT

Taylor Fladgate, Tawny Port, Porto, "10 Year Old", Douro, Portugal	3oz	BTL.
Croft, Ruby Port, Porto, Douro, Portugal	\$7	—
	\$7	—



FONDUE UNTO OTHERS

THE MELTING POT COOKBOOK | \$30

A collection of recipes from our fondue pot to yours

BOX OF SIGNATURE DIPPED STRAWBERRIES* *GF*

3 berries | \$7

6 berries | \$14

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

GARLIC & WINE SEASONING | \$7

Our signature seasoning for you to take home *GF*

GIFT CARDS

Gift cards can be redeemed at Melting Pot restaurants nationwide

CHOCOLATE FONDUE WAFERS | \$6

Milk, Dark or White *GF*

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