**À LA CARTE**

### CHEESE FONDUE

**SMALL** | **$22** serves up to 2  
**EACH ADDITIONAL PERSON** | **$11**

Served with artisan breads and seasonal fruit and veggies (70 cal). Gluten-free dips 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, Cumin & Cardamom  
**GF with White Balsamic**

**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 Pesto  
**GF**

**BACON & GORGONZOLA**  
(430 cal per serving)  
Bacon, Fontina, Gorgonzola, White Wine, Garlic, Bacon  
**GF**

**LOADED BAKED POTATO CHEDDAR**  
(344 cal per serving)  
Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions  
**GF**

### SALAD

**$6.95 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 Vainaigrette GF**

**CAPRESE**  
(126 cal)  
Mixed Greens, Fresh Mozzarella, Tomatoes, Basil, Balsamic Glaze  
**GF**

### ENTRÉE FONDUE

**PRICED per person**  
Premium proteins and vegetables items served with seasonal veggies (117-132 cal). Prepare your entrée in a fondue cooking style of your choice, one per cooktop.

**THE CLASSIC | $36.95**  
(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 | $39.95**  
(411-484 cal)  
Premium Filet Mignon*, Teriyaki-Marinated Steak*, Garlic Pepper Steak*  
**GF with substitute for Teriyaki Steak**

**LAND AND SEA | $34.95**  
(339-392 cal)  
Garlic Pepper Steak*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*  
**GF with substitute for Herb Chicken**

**CREATE YOUR OWN | $41.95**  
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)  
**GF**  
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)  
**GF**  
Vegetable Polpettes (160-202 cal)  
**GF**  
Wild Mushroom Sacchetti* (175-216 cal)  
**GF**

* Cajun seasoning available upon request on these select items

**PACIFIC RIM | $34.95**  
(281-324 cal)  
Shrimp*, Teriyaki-Marinated Steak*, Sesame-Crusted Ahi Tuna*, Honey Orange Duck Breast*  
**GF with substitute for Teriyaki Steak**

**THE GARDEN POT | $34.95**  
(385-456 cal)  
**GF**

**SURF N' TURF | $46.95**  
(393-444 cal)  
Lobster Tail*, Premium Filet Mignon*, Wild Mushroom Sacchetti*, Garlic Pepper Steak*, Teriyaki-Marinated Steak*  
**GF with substitute for Sacchetti and Teriyaki Steak**

### 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, Citron, Balsamic  
**GF**

**CAST IRON GRILL**  
Topper Grilling  
**GF**

**BOURGIGONNE**  
European Style, Canola Oil, Panko, Sesame Tempura Batter  
**GF without butter and panko**

### CHOCOLATE FONDUE

**SMALL | $22** serves up to 2  
**EACH ADDITIONAL PERSON** | **$11**

Served with a variety of sweet treats and fresh fruits (463-513 cal). Gluten-free dips 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**

**COOKIES ’N CREAM MARSHMALLOW DREAM**  
(372 cal per serving)  
Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles.  
**GF**

### SWEET ADDITIONS

**$3 EACH | $8 FOR ALL THREE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Serving Size</th>
<th>Cal per Serving</th>
<th>Notes</th>
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</thead>
<tbody>
<tr>
<td>Cream Puffs</td>
<td>180 cal</td>
<td>202 cal</td>
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</tr>
<tr>
<td>Macarons</td>
<td>200 cal</td>
<td>237 cal</td>
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<tr>
<td>Cheesecake</td>
<td>327 cal</td>
<td>332 cal</td>
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</tbody>
</table>

Ask your server about vegan chocolate fondue options.

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<table>
<thead>
<tr>
<th>Signature Item</th>
<th>Gluten-Free</th>
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<tbody>
<tr>
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<tr>
<td><strong>THE COMPLETE FONDUE EXPERIENCE FOR TWO</strong></td>
<td></td>
<td>$99 FOR TWO</td>
</tr>
<tr>
<td>A four-course experience for two including your choice of cheese fondue, salad, entrée and chocolate fondue.</td>
<td></td>
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</tbody>
</table>

| **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.

2. **CHOOSE TWO SALADS**
   Choose any two salads from the à la carte menu, one per person.

3. **CHOOSE TWO ENTÉRÉS 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 + $7 PER PERSON**
   - **STEAK LOVERS + $5 PER PERSON**
   - **THE CLASSIC + $2 PER PERSON**
   - **SURF N’ TURF + $12 PER PERSON**

   **ADD A LOBSTER TAIL** TO ANY ENTÉRÉ FOR $16.95 (110-152 cal) GF

4. **CHOOSE A CHOCOLATE FONDUE**
   Choose any chocolate fondue from the à la carte menu, one per cooktop.

5. **CHOOSE AN ENTÉRÉ AND A COOKING STYLE**
   Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.

   **BIG NIGHT OUT**
   (342-393 cal per serving)
   - Premium Filet Mignon*, Teriyaki-Marinated Steak*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Wild Mushroom Sacchetti* GF with substitutes for Teriyaki Steak, Herb Chicken and Sacchetti*

   **BIGGER NIGHT OUT**
   + $10 FOR TWO
   (398-458 cal per serving)

   **FONDUE COOKING STYLES**
   Prepare your entrée with a fondue cooking style 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 or sensitivity. The gluten information provided on this menu is in cooperation with the Gluten Intolerance Group (GIG). We do not accept any responsibility for Information which has not been verified by Melting Pot and GIG. 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. Updated 4/2020.

A suggested 18% gratuity will be added to parties of six or more. Please inform a manager if you would like to adjust this amount.
SPIRIT-FREE

**THE BEE’S TEA**
(204 cal)
Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea GF

**BLACKBERRY SAGE LEMONADE**
(275 cal)
Lemonade, Blackberry, Sage GF

**PEACH BERRY LIMEADE**
(255 cal)
Raspberry, Peach, Lime, Sprite GF

**PINEAPPLE COBBLER**
(389 cal)
Pineapple Juice, Strawberry Purée, Lime Juice, Sprite GF

**SHARK NIBBLE**
(322 cal)
Pineapple, Orange Juice, Coconut Purée, Blue Raspberry, Muddled Strawberries, Pineapple and Gummy Shark Garnish GF

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

**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 | $40 per pitcher

BEER CRAFT AND MORE

Blue Moon (USA) 16oz (222 cal)*
$6.50

Blue Moon (USA) 22oz (306 cal)*
$7.95

Bud, Light (USA) (110 cal)
$4.75

Budweiser (USA) (145 cal)
$4.75

Coors, Light (USA) (102 cal)
$4.75

Corona (Mexico) (148 cal)
$5.25

Redbridge, Sorghum, Lager (USA) (133 cal) GF
$5

Sam Adams (USA) (175 cal)
$5.50

Stella Artois (Belgium) (154 cal)
$5.25

DRINK LOCAL

Elysian, Space Dust, IPA (Seattle, WA) (241 cal)
$6.25

Iron Goat, Brewski’s Blonde, Blonde Ale (Spokane, WA) (163 cal)
$6.25

Leavenworth Biers, Whistling Pig, Hefeweizen (Leavenworth, WA) (160 cal)
$6

Mac and Jack’s, African Amber, Amber (Redmond, WA) 16oz (246 cal)*
$6.50

Mac and Jack’s, African Amber, Amber (Redmond, WA) 22oz (338 cal)*
$7.95

No-Li, Wrecking Ball, Imperial Stout (Spokane, WA) 22oz (605 cal)
$6.25

No-Li, Big Juicy, IPA (Spokane, WA) (252 cal)
$6

No-Li, Jet Juiced, IPA (Spokane, WA) (245 cal)
$6.25

Tieton, Wild Washington, Apple, Cider (WA) (160 cal)
$6

Tieton, Bourbon Barrel, Peach, Cider (WA) (227 cal)
$6.25

Ask your server about our rotating draft beer selections*

HARD SELTZER

No-Li Brewhouse, Day Fade Huckleberry (Spokane, Washington) (100 cal)
$6

White Claw, Mango (Illinois) (100 cal)
$6

White Claw, Raspberry (Illinois) (100 cal)
$6

*A Draft

AFTER DINNER DRINKS

SPECIALTY SPIRITS

Dalmore Scotch Port Wood Reserve (70 cal)
$16

Macallan Scotch Sherry Oak 12 year (76 cal)
$14

Macallan Scotch Sherry Oak 18 year (76 cal)
$22

Meukow VS Vanilla Cognac (51 cal)
$12

Rémy Martin XO (70 cal)
$22

DESSERT WINES

La Marca, Prosecco, Italy, 187ml (138 cal)
$10

Coppola, Brut Rosé, "Sofia", Monterey, California, 187ml (138 cal)
$10

**PORT**

Graham’s, Tawny, Porto, “10 Year”, Portugal (143 cal)
$9

Graham’s, Ruby Port, Porto, Fine, Portugal (123 cal)
$7

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WINE ALL WINE IS GF

<table>
<thead>
<tr>
<th>Sparkling</th>
<th>White</th>
<th>Red</th>
</tr>
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<tbody>
<tr>
<td>5oz (123 cal)</td>
<td>8oz (196 cal)</td>
<td>btl (138-652 cal)</td>
</tr>
<tr>
<td>5oz (111-126 cal)</td>
<td>8oz (177-201 cal)</td>
<td>btl (555-638 cal)</td>
</tr>
<tr>
<td>5oz (121-132 cal)</td>
<td>8oz (194-211 cal)</td>
<td>btl (600-690 cal)</td>
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**Sparkling**
- Banfi, Brachetto d'Acqui, "Rosa Regale", ITA
- Luccio, Moscato d'Asti, ITA
- La Marca, Prosecco, ITA, 187ml
- Michelle, Brut, WA
- Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml
- Perrier-Jouët, Brut, "Belle Époque", Champagne, FRA
- Moët & Chandon, Brut, "Impérial", Champagne, FRA
- Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA

**いろは白ワイン**
- Beringer, White Zinfandel, CA
- Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU
- Kung Fu Girl, Riesling, WA

**Chardonnay**
- KJ, Chardonnay, "Vintner’s Reserve", CA
- Ste. Michelle, Chardonnay, "Mimi", Horse Heaven Hills, WA

**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
- Ste. Michelle, Rosé, WA
- JNSQ, Rosé, "Cru", CA

**CABERNET SAUVIGNON**
- Tribute, Cabernet, CA
- 14 Hands, Cabernet, WA
- L’Ecole No. 41, Cabernet, WA
- J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA
- Abeja, Cabernet, WA
- Rodney Strong, Cabernet, "Rockaway", Alexander, CA
- Stag's Leap, Cabernet, "Cask 23", Stags Leap, CA

**Pinot Noir + Merlot**
- Meiomi, Pinot Noir, CA
- William Hill, Merlot, Central Coast, CA
- Goldeneye, Pinot Noir, "Gowan Creek", Anderson, CA
- Decoy by Duckhorn, Merlot, Sonoma, CA

**Other Red**
- Charles Smith, Syrah, "Boom Boom!", WA
- Townshend, Red, "T3", WA
- Mazzei, Toscana, "Poggio Badiola", ITA
- Zen of Zin, Zinfandel, CA
- Salentein, Malbec, "Portillo", Uco, ARG
- If You See Kay, Red, Paso Robles, CA
- Robert Karl, Claret, Horse Heaven Hills, WA
- Michael David, "Petite Petit", Lodi, CA
- Coppola, Cabernet Blend, "Cinema", Sonoma, CA
- 19 Crimes, Red, SE AUS
- The Prisoner, Red, Napa, CA

**Wine Flights**

**Classic Flight**
(284 cal) GF
- Mezzacorona, Pinot Grigio
- Ste. Michelle, Rosé, WA
- Meiomi, Pinot Noir
- Decoy by Duckhorn, Merlot
- Cheese Fondue
- Salad
- Entrée Fondue
- Chocolate Fondue

**Local Flight**
(293 cal) GF
- Luccio, Moscato d’Asti
- Starborough, Sauvignon Blanc
- Charles Smith, Syrah, "Boom Boom!"
- If You See Kay, Red
- Cheese Fondue
- Salad
- Entrée Fondue
- Chocolate Fondue

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