

# 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 & GORGONZOLA

(430 cal per serving)  
Butterkäse, 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

**CHARCUTERIE BOARD (449 cal) | \$12** GF without artisan crackers  
Our selection of premium cured meats, artisan crackers and accompaniments.

Ask your server about vegan cheese fondue options.



## SALAD \$6.95 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 | \$36.95

(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 | \$39.95

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

### LAND AND SEA | \$34.95

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

### PACIFIC RIM | \$34.95

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

### THE GARDEN POT | \$34.95

(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 \$16.95

(110-152 cal) GF

### 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 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

### COOKIES 'N CREAM MARSHMALLOW DREAM

(337 cal per serving)  
Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles.

### CRÈME BRÛLÉE

(367 cal per serving)  
The buttery flavor of white chocolate is mixed with crème caramel, topped with caramelized sugar, and flambéed. 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

**\$99 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

**\$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.

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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.

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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 + \$7 PER PERSON**  
**STEAK LOVERS + \$5 PER PERSON**  
**THE CLASSIC + \$2 PER PERSON**

**ADD A LOBSTER TAIL\* TO ANY ENTRÉE FOR \$16.95 (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 18% gratuity will be added to parties of six or more. Please inform a manager if you would like to adjust this amount.**

# WINE FLIGHTS

## CLASSIC FLIGHT

(284 cal) *GF*  
 Mezzacorona, Pinot Grigio  
 Ste. Michelle, Rosé, WA  
 Meiomi, Pinot Noir  
 Decoy by Duckhorn, Merlot

\$20

Cheese  
 Salad  
 Entrée  
 Chocolate  
 Fondue

## LOCAL FLIGHT

(293 cal) *GF*  
 Luccio, Moscato d'Asti  
 Starborough, Sauvignon Blanc  
 Charles Smith, Syrah, "Boom Boom!"  
 If You See Kay, Red

\$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*

\$11 per glass  
 \$40 per pitcher

## 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



# SPIRIT-FREE

## THE BEE'S TEA

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

\$5.95

## BLACKBERRY SAGE LEMONADE

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

\$5.95

## PEACH BERRY LIMEADE

(255 cal)  
 Raspberry, Peach, Lime, Sprite *GF*

\$5.95

## PINEAPPLE COBBLER

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

\$5.95

## SHARK NIBBLE

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

\$5.95

# BEER CRAFT AND MORE



Blue Moon (USA) (168 cal)\* \$6.50  
 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) (246 cal)\* \$6.50  
 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)  
 (231 cal) \$6.25

## HARD SELTZER

No-Li, Day Fade Huckleberry (Spokane, WA)  
 (100 cal) \$6  
 White Claw, Mango (IL) (100 cal) \$6  
 White Claw, Raspberry (IL) (100 cal) \$6

\*Draft

# BEVERAGES

# WINE ALL WINE IS GF

sparkling

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

white

5oz (111-126 cal) | 8oz (177-201 cal) | bottle (555-638 cal)

red

5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-690 cal)



## SPARKLING

	5OZ	8OZ	BTL.
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			\$43
Luccio, Moscato d'Asti, ITA	\$9	\$12	\$42
LaMarca, Prosecco, ITA, 187ml			\$10
Michelle, Brut, WA			\$32
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml			\$10
Perrier-Jouët, Brut, "Belle Epoque", Champagne, FRA			\$220
Moët & Chandon, Brut, "Impérial", Champagne, FRA			\$65

## SWEET WHITE + BLUSH

	5OZ	8OZ	BTL.
Beringer, White Zinfandel, CA	\$7	\$10	\$28
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$9	\$12	\$43
Kung Fu Girl, Riesling, Dry, WA			\$40

## CHARDONNAY

	5OZ	8OZ	BTL.
KJ, Chardonnay, "Vintner's Reserve", CA	\$11	\$14	\$42
Ste. Michelle, Chardonnay, "Mimi", Horse Heaven Hills, WA	\$10	\$12	\$40

## OTHER WHITES + ROSÉ

	5OZ	8OZ	BTL.
Maso Canali, Pinot Grigio, Trentino, ITA			\$54
Mezzacorona, Pinot Grigio, Trentino, ITA	\$8	\$11	\$38
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			\$39
Starborough, Sauvignon Blanc, Marlborough, NZL	\$9	\$11	\$40
Ste. Michelle, Rosé, WA	\$8	\$11	\$36
JNSQ, Rosé, "Cru", CA			\$46



## CABERNET SAUVIGNON

	5OZ	8OZ	BTL.
Tribute, Cabernet, CA	\$11	\$14	\$48
14 Hands, Cabernet, WA	\$9	\$12	\$38
L'Ecole No. 41, Cabernet, WA			\$68
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			\$49
Abeja, Cabernet, WA			\$82
Rodney Strong, Cabernet, "Rockaway", Alexander, CA			\$89
Stag's Leap Cellars, Cabernet, "Cask 23", Stags Leap, CA			\$289

## PINOT NOIR + MERLOT

	5OZ	8OZ	BTL.
Meiomi, Pinot Noir, CA	\$9	\$11	\$38
William Hill, Merlot, Central Coast, CA	\$9	\$11	\$40
Goldeneye, Pinot Noir, "Gowan Creek", Anderson, CA			\$85
Decoy by Duckhorn, Merlot, Sonoma, CA	\$12	\$14	\$46

## OTHER REDS

	5OZ	8OZ	BTL.
Charles Smith, Syrah, "Boom Boom!", WA	\$10	\$14	\$46
Townshend, Red, "T3", WA			\$48
Mazzei, Toscana, "Poggio Badiola", ITA			\$48
Zen of Zin, Zinfandel, CA			\$38
Portillo, Malbec, Uco, ARG	\$9	\$12	\$38
If You See Kay, Red, Paso Robles, CA	\$9	\$12	\$42
Robert Karl, Claret, Horse Heaven Hills, WA			\$49
Michael David, "Petite Petit", Lodi, CA	\$10	\$12	\$44
Coppola, Cabernet Blend, "Cinema", Sonoma, CA			\$72
19 Crimes, Red, SE AUS	\$8	\$11	\$38
The Prisoner, Napa, CA			\$68

# BEST IN GLASS

## ICONIC COCKTAILS

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

**TMP'S G&T** | \$12  
(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** | \$11  
(175 cal)  
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

**MODERN OLD FASHIONED** | \$14  
(195 cal)  
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

**THE MELTING POT MULE** | \$12  
(235 cal)  
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

**MELTING POT MULE MUG** | \$15

# COCKTAILS

## CLASSIC TMP COCKTAILS

**LOVE MARTINI** | \$11  
(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** | \$12  
(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

**HUCKLEBERRY LEMON DROP MARTINI** | \$12  
(262 cal)  
Citrus and Huckleberry Vodkas, Fresh Lemon, Fresh Huckleberry Purée, Sweet & Sour, Sugar Rim *GF*

**MY WAY MOJITO** | \$10  
(344 cal)  
Bacardi Rum, Fresh Mint, Choice of Pineapple, Pomegranate, Blackberry, Strawberry or Traditional *GF*

**RUBY RED MARTINI** | \$11  
(138 cal)  
Deep Eddy Ruby Red Vodka, X-Rated Liqueur, Sprite, Sugar Rim *GF*

**SHARK BITE** | \$10.50  
(478 cal)  
Malibu Coconut Rum, Blue Curaçao, Orange and Pineapple Juices, Muddled Strawberries, Pineapple Wedge and Gummy Shark Garnish *GF*

**SWEET TART MARTINI** | \$11  
(220 cal)  
Raspberry Vodka, Island Punch Pucker, Sweet & Sour, Sprite, Crushed SweetTARTS Rim *GF*

**THE BEE'S TEA WITH A BUZZ** | \$10.50  
(313 cal)  
New Amsterdam Peach Vodka, Orange Juice, Runny Honey, Lavender Syrup, Iced Tea, Lemon, Lavender and Orange Peel Garnish *GF*

**WHITE GUMMY BEAR MARTINI** | \$10.50  
(164 cal)  
Raspberry Vodka, Peach Schnapps, Fresh Lemon Juice, Sprite, Gummy Bears *GF*

**WOODFORD COUPE** | \$11  
(149 cal)  
Woodford Reserve, Runny Honey, Fresh Lemon *GF*

# AFTER DINNER CONSIDERATIONS

## COFFEE COCKTAILS

**YIN & YANG MARTINI** | \$12  
 (361 cal)  
 Godiva White Chocolate Liqueur, Vanilla Vodka,  
 Ice Cream, Chocolate Fondue Shavings *GF*

**CARAMELLO** | \$10.50  
 (389 cal)  
 Baileys, White Crème de Cacao, Crown Royal,  
 Caramel Syrup

**CHOCOLATE BANANA MARTINI** | \$10.50  
 (329 cal)  
 Vanilla Vodka, Godiva Milk Chocolate Liqueur,  
 Crème de Banana, Ice Cream, Chocolate Syrup  
 Drizzle, Banana Garnish *GF*

**CAFÉ MP** | \$10  
 (124 cal)  
 Kahlúa, Baileys, Grand Marnier, Butterscotch,  
 Coffee, Whipped Cream, Chocolate Fondue  
 Shavings *GF*

**CARAMEL MACCHIATO MARTINI** | \$11  
 (395 cal)  
 Espresso-Infused Vodka, Caramel Syrup, Cream,  
 Whipped Cream, Caramel *GF*

**IRISH COFFEE** | \$9.50  
 (143 cal)  
 Jameson Irish Whiskey, Coffee, Crème de Menthe,  
 Whipped Cream

## SPARKLING WINES

3oz BTL.

bottle (138 cal)  
 LaMarca, Prosecco, Italy, 187ml | \$10  
 Coppola, Brut Rosé, "Sofia",  
 Monterey, California, 187ml | \$10

## PORT

3oz (123-143 cal)  
 Graham's, Tawny, Porto, "10 Year", | \$9  
 Portugal  
 Graham's, Ruby Port, Porto, Fine, | \$7  
 Portugal

## 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) | \$11  
 Rémy Martin XO Cognac (70 cal) | \$22

## FONDUE UNTO OTHERS

**MELTING POT COOKBOOK** | \$25  
 A collection of recipes from our fondue  
 pot to yours.

**SIGNATURE DIPPED  
 STRAWBERRIES\*** *GF* (65 cal per berry)  
 3 Strawberries | \$9  
 6 Strawberries | \$16

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

**GARLIC & WINE SEASONING** | \$7  
 (0 cal)  
 Two classic culinary ingredients - garlic  
 and wine - make this seasoning  
 delicious. *GF*

**GIFT CARDS**  
 Gift cards can be redeemed at The  
 Melting Pot Restaurants nationwide.

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



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 9g 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.