À LA CARTE

CHEESE FONDUE

SMALL | $19.95 serves up to 2 EACH ADDITIONAL PERSON $9.50

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

QUATRO FORMAGGIO

(374 cal per serving)
Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos GF

CHOCOLATE FONDUE

SMALL | $19.95 serves up to 2 EACH ADDITIONAL PERSON $9.50

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

YIN & YANG

(295 cal per serving)
The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together. GF

pure chocolate fondue

(272 cal per serving)
Pick from the flavors of milk, dark or white chocolate. GF

SWEET ADDITIONS $3.50 EACH | $9 FOR ALL THREE

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

ENTRÉE FONDUE PRICED per person

Premium proteins and vegetables served with seasonal veggies (177-132 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 | $28

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

LAND AND SEA | $24

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

PACIFIC RIM | $24

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

THE GARDEN POT | $22

(385-456 cal)

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR $14

(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) GF
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
Vegette Potstickers* (75-117 cal) GF
Vegan Polpettes (160-202 cal)
Wild Mushroom Sacchetti* (175-216 cal)
†Cajun seasoning available upon request on these select items

Chief Fondue Cooking Styles

Prepare your entrees 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

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
**THE COMPLETE FONDUE EXPERIENCE FOR TWO**

$87 FOR TWO

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

<table>
<thead>
<tr>
<th>1</th>
<th>CHOOSE A CHEESE FONDUE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Choose any cheese from the à la carte menu, one per cooktop.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>2</th>
<th>CHOOSE TWO SALADS</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Choose any two salads from the à la carte menu, one per person.</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>3</th>
<th>CHOOSE TWO ENTREES AND A COOKING STYLE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Choose any two entrées below. For entrée details, reference the à la carte menu.</td>
</tr>
</tbody>
</table>

| PACIFIC RIM |
| THE GARDEN POT |
| LAND AND SEA |
| CREATE YOUR OWN + $5 PER PERSON |
| STEAK LOVERS + $6 PER PERSON |
| THE CLASSIC + $4 PER PERSON |

| ADD A LOBSTER TAIL* TO ANY ENTREE FOR $14 (110-152 cal) GF |

<table>
<thead>
<tr>
<th>FONDUE COOKING STYLES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.</td>
</tr>
</tbody>
</table>

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<tr>
<th>4</th>
<th>CHOOSE A CHOCOLATE FONDUE</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Choose any chocolate fondue from the à la carte menu, one per cooktop.</td>
</tr>
</tbody>
</table>

**BIG NIGHT OUT DINNERS FOR TWO**

$94.50 FOR TWO

Our most extravagant dinners are designed for two to share.

<table>
<thead>
<tr>
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| BIG NIGHT OUT |
| (402-452 cal per serving) |

| BIGGER NIGHT OUT |
| + $12 FOR TWO |
| (457-518 cal per serving) |

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*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
Starborough, Sauvignon Blanc, Marlborough, NZL
N. Sonoma, CA
Rodney Strong, Sauvignon Blanc, “Charlotte’s Home”,
Mezzacorona, Pinot Grigio, Trentino, ITA
Maso Canali, Pinot Grigio, Trentino, ITA

LOCAL FLIGHT
(293 cal) GF
DarkHorse, Chardonnay
Starborough, Sauvignon Blanc
Ménage à Trois, Red
Boordy, Riesling, “Chesapeake Icons”

SANGRIA

SUNSHINE SANGRIA
(212 cal)
Malibu Coconut Rum, Chambord Raspberry
Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice GF

TMP’S GRAND SANGRIA
(209 cal)
14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon GF

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

FLAVORED ICED TEA (VARIETY OF FLAVORS)
(75-155 cal)
Ask Server for Details GF

STRAWBERRY BASIL LEMONADE
(227 cal)
Strawberry Purée, Muddled Lemon, Fresh Basil, Lemonade GF

$18
Cheese
Salad
Entrée
Chocolate Fondue

$16
Cheese
Salad
Entrée
Chocolate Fondue

$5.25

$5.25

$4

$5.25

$5.25

$5.25

$5.25

$5.25

$5

$5

$5

$5

$5

BEER

Angry Orchard, Cider (Cincinnati, OH) $5.50
Blue Moon (USA) (168 cal) $5.50
Bud, Light (USA) (110 cal) $5
Corona (Mexico) (148 cal) $5
Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal) $6.50
Guinness, Stout (Ireland) 11.2oz (117 cal) $8
Michelob Ultra (USA) (95 cal) $5
Miller Lite (USA) (96 cal) $5
Sam Adams (USA) (175 cal) $5
Stella Artois (Belgium) (154 cal) $5.25
Yuengling, Lager (Pottsville, PA) (140 cal) $5

DRINK LOCAL
Evolution, Exile, Red Ale (Salisbury, MD) (185 cal) $5.75
Flying Dog, Snake Dog, IPA (Frederick, MD) (206 cal) $6
Heavy Seas, Loose Cannon, IPA (Baltimore, MD) (206 cal) $5.75
Union, Blackwing, Lager (Baltimore, MD) (153 cal) $5.50

HARD Seltzer
White Claw (IL) $5

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**WINE**

All Wine is GF

Sparkling
5oz (123 cal) | 8oz (196 cal) | Bottle (138-630 cal)
White
5oz (111-123 cal) | 8oz (177-196 cal) | Bottle (555-622 cal)
Red
5oz (121-130 cal) | 8oz (194-208 cal) | Bottle (600-660 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**
- **Boordy, Riesling, "Chesapeake Icons", USA**
- **Beringer, White Zinfandel, CA**
- **Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU**
- **Kung Fu Girl, Riesling, Dry, WA**

**CHARDONNAY**
- **KJ, Chardonnay, "Vintner’s Reserve", CA**
- **DarkHorse, Chardonnay, 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**
- **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**
- **Robert Mondavi, Cabernet, Napa, CA**

**PINOT NOIR + MERLOT**
- **WVV, Pinot Noir, Willamette, OR**
- **Meomi, Pinot Noir, CA**
- **Decoy by Duckhorn, Merlot, Sonoma, CA**
- **Josh, Merlot, CA**

**OTHER REDS**
- **Ménage à Trois, Red, CA**
- **Mazzei, Toscana, "Poggio Badiola", ITA**
- **Zen of Zin, Zinfandel, CA**
- **Portillo, Malbec, Uco, ARG**
- **HandCraft, Petite Sirah, CA**
- **Peter Lehmann, Shiraz, "Portrait", Barossa, AUS**
- **Alamos, Malbec, "Selección", Mendoza, ARG**
- **Michael David, "Petite Petit", Lodi, CA**
- **19 Crimes, Red, SE AUS**

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BEST IN GLASS

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

TMP’S G&T $10.25
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime GF

AUTHENTIC MAI TAI $11.75
(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 $9.50
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry GF

MODERN OLD FASHIONED $10.50
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry GF

THE MELTING POT MULE $10.25
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer GF

MELTING POT MULE MUG $12.95

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI $9.50
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries GF

YIN & YANG MARTINI $11.75
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings GF

LEMON BERRY MOJITO $9.50
(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

ABSOLUT STRESS $9.25
(161 cal)
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices GF

CREAMSCICLE $10
(350 cal)
Stoli Vanil Vodka, Triple Sec, Orange Juice, Simple Syrup, Ice Cream GF

CUCUMBER MARTINI $9.50
(146 cal)
Effen Cucumber Vodka, Lemon Juice, Simple Syrup, Fresh Mint, Fresh Cucumber Garnish GF

JUNE BUG $9.25
(175 cal)
Malibu Rum, Midori Melon, Banana Liqueur, Pineapple, Sweet & Sour GF

SPICY MANGO MULE $9.75
(344 cal)
Stoli Vodka, Mango Syrup, Ginger Beer, Jalapeño, Lime, Fresh Mint GF

STRAWBERRY BASIL LEMONADE $9.25
(274 cal)
Smirnoff Strawberry Vodka, Muddled Fresh Basil and Strawberries, Lemonade GF

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AFTER DINNER CONSIDERATIONS

**COFFEE COCKTAILS**

<table>
<thead>
<tr>
<th>COCKTAIL</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BAILEYS &amp; COFFEE</strong></td>
<td>$9.50</td>
</tr>
<tr>
<td>(139 cal) Baileys, Coffee GF</td>
<td></td>
</tr>
<tr>
<td><strong>BELGIAN COFFEE</strong></td>
<td>$9.50</td>
</tr>
<tr>
<td>(165 cal) Grand Marnier, Baileys, Coffee, Whipped Cream, Cinnamon GF</td>
<td></td>
</tr>
<tr>
<td><strong>BILLIONAIRE’S COFFEE</strong></td>
<td>$9.50</td>
</tr>
<tr>
<td>(143 cal) Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream GF</td>
<td></td>
</tr>
<tr>
<td><strong>CAFÉ CARAMEL</strong></td>
<td>$6.50</td>
</tr>
<tr>
<td>(182 cal) Coffee, Caramel, Whipped Cream GF</td>
<td></td>
</tr>
<tr>
<td><strong>CHOCOLATE RASPBERRY KISS</strong></td>
<td>$9.50</td>
</tr>
<tr>
<td>(137 cal) Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry GF</td>
<td></td>
</tr>
<tr>
<td><strong>ESPRESSO MARTINI</strong></td>
<td>$9.50</td>
</tr>
<tr>
<td>(262 cal) Stoli Vanil Vodka, Espresso, Kahlúa GF</td>
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<tr>
<td><strong>IRISH COFFEE</strong></td>
<td>$9.50</td>
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<tr>
<td>(143 cal) Jameson’s® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream</td>
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**DESSERT WINES**

<table>
<thead>
<tr>
<th>WINE</th>
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</tr>
</thead>
<tbody>
<tr>
<td>3oz (111-116 cal)</td>
<td></td>
</tr>
<tr>
<td>Ferrari-Carano, Black Muscat, &quot;Eldorado Noir&quot;, Russian River, California</td>
<td>$14</td>
</tr>
<tr>
<td>Pacific Rim, Riesling, &quot;Vin de Glacière&quot;, Organically Grown, Washington</td>
<td>$10</td>
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<tr>
<td><strong>PORT</strong></td>
<td></td>
</tr>
<tr>
<td>3oz (142-145 cal)</td>
<td></td>
</tr>
<tr>
<td>Taylor Fladgate, Tawny, Porto, &quot;10 Year&quot;, Portugal</td>
<td>$10</td>
</tr>
<tr>
<td>Taylor Fladgate, Tawny, Porto, &quot;20 Year&quot;, Portugal</td>
<td>$13</td>
</tr>
<tr>
<td>Taylor Fladgate, LBV Port, Porto, Portugal</td>
<td>$10</td>
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</tbody>
</table>

**SPECIALTY SPIRITS**

<table>
<thead>
<tr>
<th>SPIRIT</th>
<th>PRICE</th>
</tr>
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<tbody>
<tr>
<td>Baileys Almondmilk Almande (55 cal)</td>
<td>$10</td>
</tr>
<tr>
<td>Baileys Irish Cream (97 cal)</td>
<td>$10</td>
</tr>
<tr>
<td>Chambord Raspberry (61 cal)</td>
<td>$9</td>
</tr>
<tr>
<td>Disaronno Amaretto (115 cal)</td>
<td>$9</td>
</tr>
<tr>
<td>Frangelico Hazelnut (85 cal)</td>
<td>$9</td>
</tr>
<tr>
<td>Grand Marnier (96 cal)</td>
<td>$10</td>
</tr>
<tr>
<td>RumChata (50 cal)</td>
<td>$9</td>
</tr>
</tbody>
</table>

**FONDUE UNTO OTHERS**

**MELTING POT COOKBOOK**

A collection of recipes from our fondue pot to yours.

**SIGNATURE DIPPED STRAWBERRIES**

GF (65 cal per berry)

<table>
<thead>
<tr>
<th>DIPPED STRAWBERRIES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Strawberries</td>
<td>$8</td>
</tr>
<tr>
<td>6 Strawberries</td>
<td>$16</td>
</tr>
</tbody>
</table>

*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. GF

**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 GF

Before placing your order, please inform your server if a person in your party has a food allergy. Our menu offers a variety of gluten-free, nut-free and dairy-free options. Please inform your server if you are gluten-free or have food allergies. Additionally, guests are encouraged, to their own satisfaction, to consult the nutrition information provided on our menu. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by the Melting Pot. The information is provided "as is" for general nutrition advice. Updated 1/2020.

EXCEPTIONAL INGREDIENTS

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