

# À LA CARTE



## CHEESE FONDUE

**SMALL | \$20** serves up to 2    **EACH ADDITIONAL PERSON \$10**

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

### FIESTA

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

### 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) | **\$7**    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

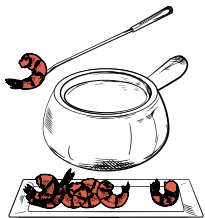
(172 cal)  
Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts GF without croutons

### CALIFORNIA

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

### 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 | \$24

(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 | \$24

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

### LAND AND SEA | \$20

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

### PACIFIC RIM | \$20

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

### THE GARDEN POT | \$20

(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 \$12

(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 | \$20** serves up to 2    **EACH ADDITIONAL PERSON \$10**

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

### DARK & DULCE

(248 cal per serving)  
The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt. GF

### SWEET ADDITIONS | \$7 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

**\$90 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

**\$100 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 + \$10 PER PERSON**

**STEAK LOVERS + \$5 PER PERSON**

**THE CLASSIC + \$5 PER PERSON**

**ADD A LOBSTER TAIL\* TO ANY ENTRÉE FOR \$12 (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

+ \$20 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.

### CHOOSE A CHOCOLATE FONDUE

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

\$20

Cheese  
 Salad  
 Entrée  
 Chocolate Fondue

## LOCAL FLIGHT

(284 cal) *GF*  
 Pasqua, Rosé, Trevenezie, "11 Minutes"  
 Delaille, Sauvignon Blanc, "Unique"  
 Block 9, Pinot Noir, "Caiden"  
 Castle Rock, Cabernet, "Reserve"

\$30

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  
 \$30 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  
 \$30 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

## STRAWBERRY BASIL LEMONADE

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

\$6

## VERY BERRY LEMONADE

(183 cal)  
 Lemonade, Strawberry and Wildberry Purées *GF*

\$6

# BEER CRAFT AND MORE

Blue Moon, Wheat (Canada) (156 cal) \$6  
 Brewdog, Elvis Juice, Grapefruit, IPA (OH) (195 cal) \$7  
 Bud, Light (USA) (110 cal) \$6  
 Cigar City, Jai Alai, IPA (Tampa, FL) (245 cal) \$8  
 Corona (Mexico) (148 cal) \$6  
 Kiuchi, Hitachino Nest, White Ale (Naka, Japan) 11.2oz (169 cal) \$8  
 Nowhere In Particular, Seasonal (USA) \$7  
 Prairie Artisan Ales, Bomb, Imperial Stout (Tulsa, OK) (323 cal) \$8  
 Sam Adams (USA) (175 cal) \$6  
 Stillwater / Casita, On Fleek, Imperial Stout (Stratford, CT) (319 cal) \$9

## DRINK LOCAL

Atwater, Pog-O-Licious, IPA (Detroit, MI) (220 cal) \$7  
 Bell's, Two Hearted Ale, IPA (Comstock, MI) (195 cal) \$7  
 Dragon Mead, Final Absolution, Trippel (Warren, MI) (252 cal) \$8  
 Founders, All Day, Session, IPA (Grand Rapids, MI) (188 cal) \$7  
 Griffin Claw, El Rojo, Red Ale (Birmingham, MI) 16oz (232 cal) \$7  
 Odd Side Ales, Dirty Dank Juice, IPA (Grand Haven, MI) (206 cal) \$7  
 Old Nation, M-43, IPA (Williamston, MI) 16oz (274 cal) \$8  
 Orval, Ale (Belgium) 750ml (502 cal) *Trappist* \$10  
 Short's, Soft Parade, Shandy (Bellaire, MI) (142 cal) \$7  
 Starcut, Octorock, Semi-Sweet, Hard Cider (Bellaire, MI) (156 cal) \$7



# BEVERAGES

# WINE ALL WINE IS GF

sparkling

5oz (123 cal) | 8oz (196 cal) | bottle (138-622 cal)

white

5oz (106-123 cal) | 8oz (170-196 cal) | bottle (540-622 cal)

red

5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-675 cal)



## SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 375ml

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

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

Kung Fu Girl, Riesling, Dry, WA

## CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", CA

The Prisoner, Chardonnay, "The Snitch", Napa, CA

## OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

Mezzacorona, Pinot Grigio, Trentino, ITA

Delaille, Sauvignon Blanc, "Unique", Val de Loire, FRA

Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA

Starborough, Sauvignon Blanc, Marlborough, NZL

Ste. Michelle, Rosé, WA

Pasqua, Rosé, Trevenezie, "11 Minutes", ITA

JNSQ, Rosé, "Cru", CA

	5OZ	8OZ	BTL
			\$24
	\$10	\$14	\$38
			\$12
			\$36
			\$14
	\$7	\$10	\$30
	\$8	\$12	\$36
			\$36
	\$10	\$14	\$42
	\$12	\$16	\$48
			\$42
	\$8	\$12	\$36
	\$10	\$14	\$42
			\$40
	\$9	\$13	\$38
	\$9	\$13	\$38
	\$10	\$14	\$42
			\$36



## CABERNET SAUVIGNON

Tribute, Cabernet, CA

Sebastiani, Cabernet, Sonoma, CA

14 Hands, Cabernet, WA

Castle Rock, Cabernet, "Reserve", Napa, CA

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

Merryvale, Cabernet, Napa, CA

## PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA

The Calling, Pinot Noir, Monterey, CA

Block 9, Pinot Noir, "Caiden", CA

Decoy by Duckhorn, Merlot, Sonoma, CA

## OTHER REDS

Kermit Lynch, Côtes du Rhône, FRA

San Felice, Chianti Classico, ITA

Mazzei, Toscana, "Poggio Badiola", ITA

Zen of Zin, Zinfandel, CA

Portillo, Malbec, Uco, ARG

BenMarco, Malbec, Uco, ARG

Michael David, "Petite Petit", Lodi, CA

19 Crimes, Red, SE AUS

	5OZ	8OZ	BTL
	\$9	\$13	\$38
	\$8	\$12	\$36
	\$8	\$12	\$36
	\$12	\$16	\$48
			\$42
			\$90
	\$12	\$16	\$48
	\$12	\$16	\$48
	\$8	\$12	\$36
	\$12	\$16	\$48
	\$8	\$12	\$36
	\$12	\$16	\$48
	\$8	\$12	\$36
	\$12	\$16	\$48
	\$10	\$14	\$42
	\$9	\$13	\$38
	\$9	\$13	\$38
	\$10	\$14	\$42

# BEST IN GLASS

## ICONIC COCKTAILS

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

**TMP'S G&T** | \$10  
(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** | \$12  
(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** | \$10

# COCKTAILS

## CLASSIC TMP COCKTAILS

**LOVE MARTINI** | \$10  
(188 cal)  
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

**YIN & YANG MARTINI** | \$11  
(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

**BLUE RASPBERRY POMEGRANATE MARTINI** | \$11  
(176 cal)  
Absolut Vodka, Pama Pomegranate Liqueur, Chambord, Blue Curaçao, Cranberry Juice, Sprite *GF*

**COSMO BLANCO** | \$10  
(199 cal)  
Absolut Citron Vodka, Cointreau, White Cranberry Juice, Lemon Twist *GF*

**JACKBERRY SMASH** | \$10  
(242 cal)  
Jack Daniel's Tennessee Whiskey, Blackberries, Sweet & Sour, Cranberry Juice, Sprite *GF*

**MANHATTAN BLACKOUT** | \$12  
(221 cal)  
Woodford Reserve, Sweet Vermouth, Angostura Bitters *GF*

**WHITE GUMMY BEAR MARTINI** | \$11  
(164 cal)  
Stoli Razberi Vodka, Peach Schnapps, Fresh Lemon Juice, Sprite, Gummy Bears *GF*



# AFTER DINNER CONSIDERATIONS

## COFFEE COCKTAILS

<b>BAILEYS &amp; COFFEE</b> (139 cal) Baileys, Coffee <i>GF</i>	\$7
<b>Café International</b> (160 cal) Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream <i>GF</i>	\$7
<b>CHOCOLATE RASPBERRY KISS</b> (137 cal) Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry <i>GF</i>	\$8
<b>ESPRESSO MARTINI</b> (262 cal) Stoli Vanil Vodka, Espresso, Kahlúa <i>GF</i>	\$7
<b>GODIVA WHITE CHOCOLATE CAPPUCCINO</b> (108 cal) Espresso, Foamed Milk, Godiva White Chocolate Liqueur <i>GF</i>	\$8
<b>HAZELNUT JAVA</b> (351 cal) Frangelico Liqueur, Coffee, Whipped Cream, Chocolate Fondue Shavings <i>GF</i>	\$7
<b>IRISH COFFEE</b> (143 cal) Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream	\$7
<b>SIBERIAN COFFEE</b> (126 cal) Stoli Vodka, Kahlúa, Baileys Irish Cream, Coffee <i>GF</i>	\$7

## DESSERT WINES

bottle (514 cal)	
Schramm's Mead, Mead, "The Statement", Michigan, 375ml	\$45
<b>PORT</b>	
3oz (138-153 cal)   bottle (1162-1290 cal)	
Dow's, Tawny, Porto, "10 Year", Portugal	\$12 \$48
Fonseca, Port, Porto, "Bin 27", Portugal	\$8 \$36
Cockburn, LBV Port, Porto, Portugal	\$10 \$38

3oz BTL.

## SPECIALTY SPIRITS

Blanton's Bourbon (83 cal)	\$14
I.W. Harper Bourbon 15 year (76 cal)	\$15
Courvoisier XO Cognac (70 cal)	\$25
Hennessy XO Cognac (70 cal)	\$33
Rémy Martin XO Cognac (70 cal)	\$33
Grand Marnier XO Cuvée 1880 (104 cal)	\$45

## FONDUE UNTO OTHERS

<b>MELTING POT COOKBOOK</b> A collection of recipes from our fondue pot to yours.	\$30
<b>SIGNATURE DIPPED STRAWBERRIES*</b> <i>GF</i> (65 cal per berry)	
3 Strawberries	\$9
6 Strawberries	\$15
*Ask the hospitality specialist or your server to place an advanced order.	
<b>GARLIC &amp; WINE SEASONING</b> (0 cal) Two classic culinary ingredients - garlic and wine - make this seasoning delicious. <i>GF</i>	\$6
<b>GIFT CARDS</b> Gift cards can be redeemed at The Melting Pot Restaurants nationwide.	
<b>CHOCOLATE FONDUE WAFERS</b> (322 cal per 2oz) Pick from the flavors of milk, dark or white <i>GF</i>	\$6



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 1/1/2020.