

# **2 CAN DINE FOR \$79**

## cheese fondue

Please choose one cheese fondue. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

#### Classic Alpine

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

### Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

Wisconsin Cheddar Aged cheddar and Emmenthaler melted

with lager beer, garlic and spices.

### - charcuterie board -

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives 12.50 per plate

# salad –

Enjoy one of our delicious salads each featuring one of The Melting Pot's signature dressings.

#### Caesar

#### The Melting Pot House

Crisp romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-dusted pine nuts, with Caesar dressing.

Romaine and iceberg lettuce, cheddar cheese, tomatoes, crispy croutons and egg with your choice of house-made dressings: sweet & tangy or peppercorn ranch.

entrée\*

All entrées include seasonal vegetables and signature dipping sauces.

#### Land & Sea

Filet mignon, herb-crusted chicken and shrimp.

**Good Earth Vegetarian** Edamame or onion rings, artichoke hearts, vegetable polpettes, asparagus, ginger teriyaki tofu and wild mushroom sacchetti.

#### **Pacific Rim**

Teriyaki-marinated sirloin, honey orange duck breast, shrimp and chicken potstickers.

#### cooking styles

Our entrées can be prepared with any of the premium cooking styles listed below.

**Cast Iron Grill** Tabletop Grilling

Coq au Vin Burgundy Wine | Mushrooms | Scallions | Garlic

Mojo Caribbean-Inspired | Garlic | **Seasoned Court Bouillon** Seasoned Vegetable Broth

# chocolate fondue

Please choose one chocolate fondue. Enjoy fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownie for dipping with your choice of the following chocolate fondues

#### **Chocolate S'mores**

Milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.

**Pure Chocolate** 

For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.

#### **Cookies 'n Cream Marshmallow Dream**

Dark chocolate with marshmallow cream flambéed and topped with bits of delicious Oreo\* cookies.

\$79 per couple

Tax and gratuity not included. This is a specially priced promotion & cannot be combined with any other offer, coupon, discount or certificate.

Cocktails Love Martini, Lemon Berry Mojito, The Bee's Tea with a Buzz

### Wine Selections

Luccio Moscato, Darkhorse Chardonnay, Proverb Rose, Portillo Malbec, Greystone Merlot, The Monterey Pinot Noir

Spirit Free Peach Berry Limeade, The Bee's Tea, Coop's Cherry Luau

Before placing your order, please inform the owner, manager or your server if a person in your party has a food allergy. \*Our Fondue-style service may result in the undercooking of certain ingredients. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.

Cilantro | Citrus