


À LA CARTE

 Signature Item **GF** | Gluten-Free

THE COMPLETE FONDUE EXPERIENCE

\$40.95 PER PERSON

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

BIG NIGHT OUT DINNERS FOR TWO

\$90.95 FOR TWO

Our most extravagant dinners are designed for two to share.



CHEESE FONDUE

SMALL | \$18 serves up to 2 **REGULAR | \$34** serves up to 4

Served with artisan breads and seasonal fruit and veggies. Choose one cheese fondue per cooktop. Gluten-free dippers available upon request.

WISCONSIN CHEDDAR
Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic GF with Redbridge beer

CLASSIC ALPINE 
Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg GF

SPINACH ARTICHOKE
Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic GF

FIESTA
Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño GF with Redbridge beer

QUATTRO FORMAGGIO
Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos GF

LOADED BAKED POTATO CHEDDAR
Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions GF

[**ADDITIONAL CHEESE DIPPERS \$3 EACH | \$8 FOR ALL THREE** | Prosciutto GF | Dry Salami GF | Calabrese Hot Salami GF]

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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.



SALAD \$5.95 each

MELTING POT HOUSE SALAD 
Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing GF without croutons

CAESAR
Romaine, Parmesan, Croutons, Housemade Caesar Dressing, Parmesan-Dusted Pine Nuts GF without croutons

CALIFORNIA
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette GF

BACON & BLEU SPINACH
Baby Spinach, Bacon, Gorgonzola Crumbles, Egg, Tomato, Buttermilk Gorgonzola Dressing GF

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CHOOSE A SALAD

Choose any salad from the à la carte menu.

CHOOSE TWO SALADS

Choose any two salads from the à la carte menu, one per person.



ENTRÉE FONDUE

PRICED per person

Premium proteins and vegetarian items served with seasonal veggies. Prepare your entrée in a fondue cooking style of your choice, one per cooktop.

THE CLASSIC | \$21.95
Shrimp*, Memphis-Style Dry Rub Pork*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin*, Herb-Crusted Chicken Breast* GF with substitutes for Teriyaki Sirloin and Herb Chicken

STEAK LOVERS | \$22.95
Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin* GF with substitute for Teriyaki Sirloin


LAND AND SEA | \$18.95
Garlic Pepper Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon* GF with substitute for Herb Chicken

ON THE RANCH | \$20.95
Garlic Pepper Sirloin*, All-Natural Chicken Breast*, Memphis-Style Dry Rub Pork* GF

THE GARDEN POT | \$22.95
Veggie Potstickers*, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Mushrooms, Artichoke Hearts

ADD A COLD WATER LOBSTER TAIL* TO ANY ENTRÉE FOR \$13.95 GF

CREATE YOUR OWN | \$24.95
Your choice of three of the following:

Herb-Crusted Chicken Breast*
All-Natural Chicken Breast* GF
Memphis-Style Dry Rub Pork* GF 
Teriyaki-Marinated Sirloin* 
Garlic Pepper Sirloin* GF
Premium Filet Mignon* GF
Atlantic Salmon* GF
Shrimp* GF
Veggie Potstickers*
Vegan Polpettes

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CHOOSE YOUR ENTRÉE AND A COOKING STYLE

Choose from any entrée below. For entrée details, reference the à la carte menu.

ON THE RANCH + \$2 PER PERSON
THE GARDEN POT + \$4 PER PERSON
THE CLASSIC + \$3 PER PERSON
STEAK LOVERS + \$4 PER PERSON
LAND AND SEA

ADD A COLD WATER LOBSTER TAIL* TO ANY ENTRÉE FOR \$13.95 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

Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon* and Veggie Potstickers* GF with substitutes for Teriyaki Sirloin and Herb Chicken

BIGGER NIGHT OUT +9.95 FOR TWO


Cold Water Lobster Tail*, Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Veggie Potstickers* GF with substitutes for Teriyaki Sirloin and Herb Chicken

FONDUE COOKING STYLES
Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.

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 Broth, Garlic, Cilantro, Citrus GF

CAST IRON GRILL
Tabletop Grilling GF

BOURGUIGNONNE
European Style, Canola Oil, Panko, Sesame Tempura Batter GF without batter & panko




CHOCOLATE FONDUE

SMALL | \$18.50 serves up to 2 **REGULAR | \$36** serves up to 4

Served with a variety of sweet treats and fresh fruits. Choose one chocolate fondue per cooktop. Gluten-free dippers available upon request.

THE ORIGINAL
Milk Chocolate, Crunchy Peanut Butter GF

FLAMING TURTLE 
Milk Chocolate, Caramel, Candied Pecans, Flambéed GF

PURE CHOCOLATE
Milk, Dark, or White Chocolate GF

CHOCOLATE S'MORES
Milk Chocolate, Marshmallow Cream, Graham Cracker Crumbles, Flambéed GF without graham cracker crumbles

DARK & DULCE
Dark Chocolate, Dulce de Leche GF

YIN & YANG
Dark Chocolate, White Chocolate GF

BANANAS FOSTER
White Chocolate, Bananas, Dulce de Leche, Cinnamon, Flambéed GF

COOKIES 'N CREAM MARSHMALLOW DREAM
Dark Chocolate, Marshmallow Cream, Oreo Cookie Crumbles, Flambéed

[**ADDITIONAL CHOCOLATE FONDUE DIPPERS \$4 EACH | \$10 FOR ALL THREE** | Cream Puffs | Macarons | Cheesecake Bites]

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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. 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.