



## Kansas City Melting Pot - Restaurant Week 2019

---

### cheese fondue

---

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

#### **Wisconsin Cheddar**

Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

#### **Classic Alpine**

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

---

### salad

---

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

#### **Caesar**

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

#### **California**

Mixed baby salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with Raspberry Walnut Vinaigrette.

---

### entrée\*

---

*Our chef invites you to create your own combination entrée by selecting any 3 individual items below. All entrées include seasonal vegetables and signature dipping sauces.*

**Teriyaki-marinated Sirloin**  
**Atlantic Salmon**

**Shrimp**  
**Memphis-Style BBQ Pork**

**Basil Pesto Chicken**  
**Featured Pasta**

---

### cooking style

---

*Our entrées will be prepared with the premium cooking style listed below.*

**Seasoned Court Bouillon**  
Seasoned Vegetable Broth

**\$33 per person. Add chocolate fondue for \$5 per person**  
Tax and gratuity not included.

Before placing your order, please inform a Melting Pot team member 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 of foodborne illness.