

2020

We'll dip to that!

starter

Enjoy our starter to begin your evening.

Shrimp Cocktail

Pacific white shrimp accompanied by our house-made cocktail sauce.

cheese fondue

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

Pale Ale

Butterkäse and Fontina cheeses blended with pale ale, chopped shallots, mustard and black pepper.

Loaded Baked Potato Cheddar

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

Sparkling Gruyère

Gruyère, Raclette and Fontina cheeses blended with Champagne, chopped garlic, nutmeg and lemon.

charcuterie board

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

salad

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

Bacon Caesar Salad

Crisp romaine, bacon, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed in Caesar dressing.

Poppin' California

Baby greens, Gorgonzola, tomatoes, praline pecans, Raspberry Walnut Vinaigrette and poppin' sugar candies.

Orchard

Mixed greens, golden raisins, apples, candied pecans and Swiss cheese with our homemade apple ranch dressing.

entrée*

Our chef invites you to create your own combination entrée by selecting any 5 individual items below.
All entrées include seasonal vegetables and signature dipping sauces.

Coffee-Rubbed Sirloin

Atlantic Salmon

Shrimp

Cold Water Lobster Tail

Lemon Basil Chicken

Teriyaki-marinated Sirloin

Memphis-Style BBQ Pork

Filet Mignon

Wild Mushroom Sacchetti

cooking styles

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

Bourguignonne

Canola Oil | Panko | Sesame Tempura Batter

Seasoned Court

Bouillon

Seasoned Vegetable Broth

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Voodoo

Vegetable Broth | Garlic | Orange & Lime Juices | Cajun Spices

Zen

Herbs | Spices | Ginger | Lemongrass | Lime Juice

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.

White Chocolate Blueberry Pie

Silky white chocolate swirled with blueberries and topped with graham cracker crumbles.

Rocky Road

A delicious blend of our smooth dark chocolate, marshmallow cream and candied pecans.

Chocolate Wild Berry Crunch

Milk chocolate, crunchy peanut butter and blackberry, raspberry and strawberry purée.

sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 4.95 per plate

\$150 per couple

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.