

# 2020

## We'll dip to that!

### starters

Enjoy one of our starters to begin your evening.

#### Lobster Bisque

A light bodied cream soup with diced lobster and crab meat.

#### Shrimp Cocktail

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

#### Spring Asparagus

A delicate balance of onion, celery, chives and asparagus delectably embellished with light cream and basil.

### cheese fondue

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

#### Wisconsin Trio

Fontina, Butterkäse and Gorgonzola cheeses with white wine, scallions and a hint of sherry.

#### Loaded Baked Potato Cheddar

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

#### Bacon & Jalapeño

Gruyère, Raclette and Fontina cheeses, white wine, jalapeños, garlic, shallots, bacon and cracked black pepper.

### 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.

#### Strawberry Caprese

Mozzarella, strawberries, Roma tomatoes, field greens, white balsamic glaze and honey roasted almonds.

#### Bacon Caesar Salad

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

#### Wisconsin Wedge

An iceberg wedge, Roma tomatoes, Gorgonzola cheese, hardwood-smoked bacon and peppercorn ranch dressing.

### entrée\*

All entrées include seasonal vegetables and signature dipping sauces.

#### New Year's Delight

Citrus Pork  
All-Natural Breast of Chicken  
Wild Mushroom Sacchetti  
Shrimp Diablo  
Teriyaki-Marinated Sirloin  
49.95

#### New Year's Feast

Cold Water Lobster Tail  
Garlic Pepper Sirloin  
Memphis-Style BBQ Pork Medallion  
Filet Mignon  
Honey Orange Duck Breast  
Chicken Potstickers  
59.95

### cooking styles

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

#### Bourguignonne

Canola Oil | Panko | Sesame Tempura Batter

#### Cast Iron Grill

Tabletop Grilling

#### Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

#### Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

#### 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.

#### Candy Bar

Milk chocolate blended with chunky peanut butter, Butterscotch Schnapps, Bailey's Irish liqueur and caramel.

#### Heaven in a Pot

A divine combination of white chocolate, marshmallow fluff, caramel and Chambord® flambéed to perfection.

#### Mint Chocolate Chip

Crème de menthe is swirled into our white chocolate and topped with dark chocolate shavings.

### sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 5.95 per plate

**Vegetarian and Gluten Free Options Available Including FREE Champagne Toast.**

Price is per person. No Sharing. No other discounts or coupons. Tax and gratuity not included.

#### Banana Foster Martini

Stoli Vanil Vodka, Godiva White, Bailey's Banana Liqueur, Cinnamon  
\$9.95

#### Campfire S'Mores Martini

Skyy Vodka, Monin Toasted Marshmallow, Smirnoff Vodka, Chocolate Syrup  
\$9.95

#### Candied Apple Martini

Apple Liqueur, Chambord, Lime Juice  
\$9.95

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.