



# \$31 on 31st Menu Special

## cheese fondue

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

### Spinach Artichoke

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

Choose one cheese fondue from our dinner menu.

## charcuterie board

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

## salad

Enjoy a delicious salad featuring one of The Melting Pot's signature dressings.

Choose one salad from our dinner menu.

Our signature salads are freshly prepared.

## entrée\*

Entrée includes seasonal vegetables and signature dipping sauces.

### Endless Entrée

Buffalo Chicken • Teriyaki-Marinated Sirloin • Shrimp  
Featured Ravioli

• Add a lobster tail to your entrée. \$12.95 •

## cooking styles

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

### Bourguignonne

Canola Oil | Panko |  
Sesame Tempura  
Batter

### Coq au Vin

Burgundy Wine |  
Mushrooms | Scallions  
| Garlic

### Mojo

Caribbean-Inspired |  
Garlic | Cilantro |  
Citrus

### Seasoned Court Bouillon

Seasoned Vegetable  
Broth

### Cast Iron Grill

Tabletop Grilling

## 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.

### Dark & Dulce

A classic flavor combination featuring our bittersweet dark chocolate and sweet, thick dulce de leche accented with coarse ground sea salt.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

## sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! \$7.95 per plate

**\$31.99 per person**

Tax and gratuity not included.

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.