



# FUNDUE FEATURE MENU

**\$29.95 PER PERSON**

## cheese fondue

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

### Fiesta

Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like.

### Green Goddess Cheddar

Lager beer, garlic and our creamy Green Goddess swirled into our cheddar and Swiss cheese blend, then topped with freshly cracked black pepper.

## 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.*

### Bacon Parmesan Ranch

Crisp romaine, bacon, shredded Parmesan, croutons, peppercorn ranch and Parmesan pine nuts.

## entrée\*

*Entrée includes seasonal vegetables and signature dipping sauces.*

### Featured Entrée

Filet Mignon • Shrimp • Herb-crusted Chicken  
Chicken Potstickers

• Add a lobster tail to your entrée. 14.50 •

## cooking styles

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

### Seasoned Court Bouillon

Seasoned Vegetable Broth

### Mojo

Caribbean-Inspired | Garlic |  
Cilantro | Citrus

### Coq au Vin

Burgundy Wine | Mushrooms |  
Scallions | Garlic

### 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.*

### Chocolate S'mores

The fondue version of this classic presents milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.

### Caramel Nut

Milk chocolate and caramel swirled with crunchy peanut butter.

## sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 6.50 per plate

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.