

LUNCH MENU



| Signature Item GF | Gluten-Free

FONDUE IN A FLASH **CHEESE FONDUE + SIDE SALAD + SATAY SKEWERS \$17**

Please choose one cheese fondue and one side salad to accompany the satay skewers of your choice.

SIDE SALAD OPTIONS (125-255 CAL)
Melting Pot House, California, Caesar
GF without croutons

SATAY SKEWER OPTIONS (71-170 CAL)
Shrimp*, Teriyaki-Marinated Sirloin*, Premium Filet Mignon*,
Atlantic Salmon*, Herb-Crusted Chicken*, Sesame-Crusted
Ahi Tuna* GF except Teriyaki-Marinated Sirloin

THE PERFECT PAIR **HALF HANDHELD + SIDE \$15**

SELECT ONE

Fontiago & Smoked Ham Panini¹ (341 cal)
Four Cheese Panini¹ (370 cal)

¹half portion

SELECT ONE

Melting Pot House Salad* (248-255 cal) GF without croutons
Caesar Salad (172 cal) GF without croutons
California Salad (125 cal) GF
Chimichurri Steak & Bean Soup (245 cal) GF
Rosemary Fries (388 cal)

HANDHELDS

Handhelds served with your choice of spring salad (32 cal) GF or kettle chips (210 cal). Rosemary Fries (388 cal) +2

FONTIAGO & SMOKED HAM PANINI
(682 cal) | \$15
Artisan Bread, Sweet & Tangy Sauce

FOUR CHEESE PANINI
(740 cal) | \$14
Cheddar, Swiss, Fontiago, Parmesan

SOUP + FARM FRESH SALADS

CHIMICHURRI STEAK & BEAN SOUP
(245 cal) | \$8
Garlic & Herb-Marinated Steak | White Beans GF

MELTING POT HOUSE
(364-375 cal) | \$6
Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions,
Egg*, Choice of Housemade Dressing GF without croutons

CAESAR
(348 cal) | \$6
Romaine, Parmesan, Croutons, Caesar Dressing,
Parmesan-Dusted Pine Nuts GF without croutons

CALIFORNIA
(167 cal) | \$6
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes,
Housemade Raspberry Walnut Vinaigrette GF

COMPLEMENT ANY SALAD
Herb-Crusted Chicken (161 cal) | \$5
Crispy Chicken (309 cal) | \$5
Garlic Pepper Sirloin (243 cal) GF | \$5
Shrimp (82 cal) GF | \$5

SMALL BITES

CRISPY POTSTICKERS
(436 cal) | \$12
Chicken, Vegetables, Teriyaki Glaze

CRISPY STUFFED MUSHROOMS
(420 cal) | \$10
Green Goddess, Aged Cheddar, Creole Mustard

ROSEMARY FRIES
(388 cal) | \$4
Thick-Cut, Rosemary-Infused Sea Salt

CHARCUTERIE BOARD
(243 cal) | \$14
A selection of premium cured meats*, artisan crackers
and accompaniments GF without Artisan Crackers

SIX CHEESE MAC
(729 cal) | \$6
Mascarpone, Parmesan, Smoked Gouda,
Havarti, Cheddar, Emmenthaler

BACON & BRUSSELS
(600 cal) | \$6
Oven-Roasted, Creole Mustard, Garlic Dijon Butter
GF request no crispy brussels leaves

GRILLED SATAY SKEWERS
(71-170 cal) | \$13
Choice of Filet*, Chicken* or Shrimp*
Ask for your choice of Signature Sauce

*OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. THESE RAW ITEMS ARE PROVIDED FOR YOU (CUSTOMER) TO COOK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. Before placing your order, please inform your server if a person in your party has a food allergy. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



CHEESE FONDUE SMALL | \$19 serves up to 2 EACH ADDITIONAL PERSON \$10

Served with artisan breads and seasonal fruit and veggies (293 cal). *Gluten-free dippers available upon request. Choose one cheese fondue per cooktop.*

WISCONSIN CHEDDAR
(347 cal per serving)
Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic
GF with Redbridge beer

CLASSIC ALPINE
(368 cal per serving)
Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg *GF*

SPINACH ARTICHOKE
(302 cal per serving)
Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic *GF*

QUATTRO FORMAGGIO
(374 cal per serving)
Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos *GF*

HATCH GREEN CHILE
(337 cal per serving)
Aged Cheddar, Emmenthaler, Lager Beer, Hatch Green Chiles, Cumin, Worcestershire
GF with Redbridge beer

PEAR & BRIE
(492 cal per serving)
Brie, Gruyère, Raclette, Fontina, White Wine, Pears, Hone, Scallions *GF*

CHARCUTERIE BOARD (449 cal) | **\$12** *GF without Artisan Crackers*
Our selection of premium cured meats*, artisan crackers and accompaniments.

Ask your server about vegan cheese fondue options.



ENTRÉE FONDUE PRICED per person

Premium proteins and vegetarian items served with seasonal veggies (117-132 cal). *Prepare your entrée in a fondue cooking style of your choice, one per cooktop.*

THE CLASSIC | \$30
(396-454 cal)
Shrimp*, Memphis-Style Dry Rub Pork*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin*, Herb-Crusted Chicken Breast* *GF with substitutes for Teriyaki Sirloin and Herb Chicken*

STEAK LOVERS | \$29
(548-621 cal)
Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin* *GF with substitute for Teriyaki Sirloin*

LAND AND SEA | \$28
(393-446 cal)
Garlic Pepper Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon* *GF with substitute for Herb Chicken*

PACIFIC RIM | \$27
(281-324 cal)
Shrimp*, Teriyaki-Marinated Sirloin*, Sesame-Crusted Ahi Tuna*, Honey Orange Duck Breast* *GF with substitutes for Teriyaki Sirloin*

THE GARDEN POT | \$26
(385-456 cal)
Veggie Potstickers*, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Sacchetti, Artichoke Hearts

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$15
(110-152 cal) *GF*

CREATE YOUR OWN | \$31
Your choice of three of the following:
Herb-Crusted Chicken Breast* (97-139 cal)
All-Natural Chicken Breast** (94-136 cal) *GF*
Honey-Orange Duck Breast* (69-111 cal) *GF*
Memphis-Style Dry Rub Pork* (89-131 cal) *GF*
Teriyaki-Marinated Sirloin* (108-150 cal)
Garlic Pepper Sirloin* (76-118 cal) *GF*
Premium Filet Mignon** (119-161 cal) *GF*
Atlantic Salmon* (151-193 cal) *GF*
Sesame-Crusted Ahi Tuna* (114-156 cal) *GF*
Shrimp** (98-139 cal) *GF*
Veggie Potstickers* (75-117 cal)
Vegan Polpettes (160-202 cal)
Wild Mushroom Sacchetti* (175-216 cal)

**Cajun seasoning available upon request on these select items*

FONDUE COOKING STYLES

Prepare your entrée with one of our signature cooking styles, one per cooktop.

COURT BOUILLON
Seasoned Vegetable Broth
GF

COQ AU VIN
Burgundy Wine, Mushrooms, Scallions, Garlic
GF

MOJO
Caribbean-Inspired Broth, Garlic, Cilantro, Citrus
GF

CAST IRON GRILL
Tabletop Grilling
GF

BOURGUIGNONNE
European Style, Canola Oil, Panko, Sesame Tempura Batter
GF without batter & panko



CHOCOLATE FONDUE SMALL | \$19 serves up to 2 EACH ADDITIONAL PERSON \$10

Served with a variety of sweet treats and fresh fruits (489-504 cal). *Gluten-free dippers available upon request. Choose one chocolate fondue per cooktop.*

THE ORIGINAL
(289 cal per serving)
The smooth flavor of milk chocolate is melted with crunchy peanut butter *GF*

S'MORES
(329 cal per serving)
The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker *GF without graham cracker*

FLAMING TURTLE
(333 cal per serving)
The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans *GF*

PURE CHOCOLATE FONDUE
(272 cal per serving)
Pick from the flavors of milk, dark or white chocolate *GF*

YIN & YANG
(295 cal per serving)
The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together *GF*

MEXICAN CHOCOLATE FONDUE
(319 cal per serving)
The smooth flavor of milk chocolate, Kahlúa® and cayenne are swirled together and flambéed with cinnamon sparks *GF*

SWEET ADDITIONS \$4 EACH | \$8 FOR ALL THREE
Cream Puffs (180 cal) | Macarons *GF* (200 cal) | Cheesecake (327 cal)

Ask your server about vegan chocolate fondue options.

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