THE COMPLETE FONDUE EXPERIENCE FOR TWO

$105 FOR TWO

A four-course experience for two including your choice of cheese fondue, salad, entrée and chocolate fondue.

BIG NIGHT OUT DINNERS FOR TWO

$109 FOR TWO

Our most extravagant dinners are designed for two to share.

1

CHOOSE A CHEESE FONDUE

Choose any cheese from the à la carte menu, one per cooktop.

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2

CHOOSE TWO SALADS

Choose any two salads from the à la carte menu, one per person.

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Choose any two salads from the à la carte menu, one per person.

3

CHOOSE TWO ENTRÉES AND A COOKING STYLE

Choose any two entrées below.
For entrée details, reference the à la carte menu.

PACIFIC RIM

THE GARDEN POT

LAND AND SEA

CREATE YOUR OWN + $5 PER PERSON

STEAK LOVERS + $4 PER PERSON

THE CLASSIC + $3 PER PERSON

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

FONDUE COOKING STYLES
Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.

CHOOSE AN ENTRÉE AND A COOKING STYLE

BIG NIGHT OUT
(402-452 cal per serving)

Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Wild Mushroom Pasta* *GF with substitutes for Teriyaki Sirloin, Herb Chicken and Pasta*

BIGGER NIGHT OUT
+ $12 FOR TWO
(457-518 cal per serving)

Lobster Tail*, Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Wild Mushroom Pasta* *GF with substitutes for Teriyaki Sirloin, Herb Chicken and Pasta*

FONDUE COOKING STYLES
Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.

4

CHOOSE A CHOCOLATE FONDUE

Choose any chocolate fondue from the à la carte menu, one per cooktop.

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Choose any chocolate fondue from the à la carte menu, one per cooktop.

*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. Our canola oil is cholesterol free and contains 0g of trans fat. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Please inform your server if you are gluten-free when ordering. This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated 1/2020.