



PAY THE DATE

\$28 AUG 26-28

cheese fondue

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

Wisconsin Cheddar

Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

Quattro Formaggio

Award-winning Butterkäse and Fontina cheeses with garlic, basil and tomato pestos and mozzarella and parmesan.

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 one of our delicious salads each featuring one of The Melting Pot's signature dressings.

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.

The Melting Pot House

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.

Choose one salad from our dinner menu.

Our signature salads are freshly prepared.

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Petite Feast

All-Natural Breast of Chicken • Shrimp • Teriyaki-Marinated Sirloin

cooking styles

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

Cast Iron Grill

Tabletop Grilling

Seasoned Court Bouillon

Seasoned Vegetable Broth

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Bourguignonne

Canola Oil | Panko | Sesame Tempura Batter

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.

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

Yin & Yang

This fondue satisfies dark and white chocolate cravings in an artfully balanced fondue dessert.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

\$28 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.