

NATIONAL CHEESE LOVER'S DAY!

- 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.

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 9.95 per plate

salad

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

The Melting Pot House

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

Caesar

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

Choose one salad from our dinner menu.

Our signature salads are freshly prepared.



Entrée includes seasonal vegetables and signature dipping sauces.

Featured Entrée

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

– 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

Bourauianonne 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.

\$29.95 per person Tax and gratuity not included

Before placing your order, please inform a Melting Pot team member 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 of foodborne illness.