



Happy Mother's Day

Mother's Day Menu

cheese fondue

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

Green Goddess Cheddar

Lager beer, garlic and our Green Goddess with our cheddar and Swiss cheese blend and black pepper.

Lobster Bacon Cheese

Rich lobster and crab bisque, bacon, award-winning Butterkäse and Fontina cheeses, fresh lemon juice and scallions.

Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives
\$12.95 per board

salad

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

Watermelon & Feta

Fresh pieces of watermelon tossed with red onion, feta cheese, and topped with a balsamic glaze.

California

Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Walnut Vinaigrette.

The Melting Pot House

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

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Mom's Combination

Honey Orange Chicken Breast • Teriyaki-Marinated Sirloin • Filet Mignon
Shrimp • Featured Ravioli

• Add a lobster tail to your entrée. \$10.95 each •

cooking styles

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

Coq au Vin

Burgundy Wine | Mushrooms |
Scallions | Garlic

Seasoned Court Bouillon

Seasoned Vegetable Broth

Mojo

Caribbean-Inspired | Garlic |
Cilantro | Citrus

chocolate fondue

For a perfect ending to the experience, indulge in delicious chocolate fondue served with fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownies for dipping.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! \$5.95 per plate

3-Course Brunch \$28.95 / 4-Course Combo \$40.95 per person

Brunch 11am - 2pm Only, Tax & 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.