

# MELTING POT FEATURE LUNCH MENU

## cheese fondue

Please choose one cheese fondue. Served with artisan breads and seasonal fruit and veggies for dipping.

### Spinach Artichoke

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic

### Choose one cheese fondue from our dinner menu.

### Wisconsin Cheddar

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager, Garlic

## charcuterie board

Our selection of premium cured meats, artisan crackers and accompaniments.  
\$15 per Board

## salad

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

### California

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette

### Choose one salad from our dinner menu.

Our signature salads are freshly prepared.

### Strawberry Pecan

Spinach, Strawberries, Feta, Candied Pecans, Housemade Lemon Poppyseed Vinaigrette

## entrée\*

All entrées include seasonal vegetables and signature dipping sauces.

### Featured Lunch Entrée

All-Natural Breast of Chicken  
Teriyaki-marinated Steak  
Shrimp  
Featured Ravioli

\$37 Per Person

### Choice Cuts Combination

Herb-Crusted Chicken  
Atlantic Salmon  
Filet Mignon  
Sweet & Spicy Glazed Shrimp

\$45 Per Person

• Add a lobster tail to your entrée. Market Price •

## cooking styles

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

### Cast Iron Grill

Tabletop Grilling

### Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

### Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

### Seasoned Court Bouillon

Seasoned Vegetable Broth

## 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.

### Flaming Turtle

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans.

### Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

### The Original

The smooth flavor of milk chocolate is melted with crunchy peanut butter.

### 3-Course Power Lunch | Cheese-Salad-Chocolate | \$27 Per Person

Lunch Menus Available 12-3PM Only | 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.